



**Cabernet Grill**  
TEXAS WINE COUNTRY RESTAURANT

Salads

*“Two Pig” Spinach Salad 9 ♦  
Warm bacon & tasso ham vinaigrette  
with baby portabellas and gorgonzola*

*Río Grapefruit & Gorgonzola 8  
Spinach Salad with candied pecans*

*Hill Country Caesar Salad 8 ♦  
With creamy roasted garlic poblano  
dressing, asiago cheese  
and peppered croutons*

*Cabernet Grill House Salad 8  
Mesclun greens & spinach with toasted  
pepitas, crispy wonton strips, and a  
choice of ginger lime vinaigrette ♦ or  
green onion ranch dressing.*

♦ *This symbol denotes that the recipe  
for this item is available in  
our cookbook.*

*Please note that a gratuity of 20% will be  
added to all groups of six or more.*

*~There is a risk associated with  
consuming raw or under cooked foods  
such as meat, poultry or  
seafood products  
specially if you have certain  
medical conditions.*

*~Please bring all food allergies to the  
attention of management before  
ordering. Keep in mind that while we  
will try to match your needs,  
unfortunately we are not able  
to accommodate all requests.*

Appetizers

*Spicy Steamed Pork Buns 9  
Braised Pork Belly in Steamed Bun  
With house pickles, hoisin mayo  
and srracha.*

*Caution: This item is highly addictive!  
We had to send the entire kitchen staff to re-hab  
after introducing this menu item to them*

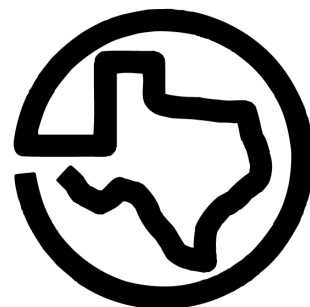
*Roasted Butternut Squash Soup 8  
With maple cayenne cream  
and crispy bacon  
“Consistently declared as most outstanding”*

*Pecan Crusted Crab Cakes 11  
serrano pico de gallo  
and mango mayo*

*Jumbo Lump Crab Gratin 12 ♦  
A Cabernet Grill Signature Item,  
jumbo lump crab broiled  
with red chile garlic butter,  
asiago and breadcrumbs*

*Bacon Wrapped Date Stuffed Figs 8  
With pine nuts, bosque bleu cheese  
and demi glace.*

*Warm Texas Goat Cheese 10 ♦  
With roasted garlic, herbs, olive  
and grilled baguette slices*



**GO TEXAN.**



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*Entrées come with market pick veggies and your choice of smashed russet potatoes, three cheese grits or maple chipotle sweet potato mash.*

### Seafood

*Cajun Seasoned Pan Seared Snapper 29 ♦  
topped with jumbo lump blue crab and lemon cream*

*Golden Fried Eggplant Pirogue 24 ♦  
with Blue Crab and Jumbo Gulf Shrimp AuGratin  
a Cabernet Grill classic recipe topped with asiago cheese  
and breadcrumbs.*

*Almond Cornflake Crusted Snapper 26 ♦  
With mango mayo and cilantro*

*Pan Seared Rainbow Trout 24 ♦  
stuffed with roasted tomatoes, asiago cheese, fresh herbs  
and applewood smoked bacon. Topped  
with pecan brown butter sauce.*

*Green Chile & Crab Stuffed Shrimp 25  
With lemon cream and honey mango slaw*

*Sticky Coconut Crusted Texas Gulf Jumbo Shrimp 23 ♦  
tossed with five pepper glaze and served with  
pickled red onion slaw.*

### Yard Birds & More

*Tasso Chicken 21 ♦  
Marinated char-broiled breast of chicken topped with  
tasso ham, mushrooms and roasted garlic serrano béarnaise.*

*Toasted Pecan Crusted Breast of Chicken 21♦  
with creole mustard cream.*

*Vegetarian with Dairy Platter 22  
Includes golden fried eggplant boat filled with spinach &  
mushroom asiago cream gratin, fresh market veggies and a  
sampling of smashed russet potatoes, three cheese grits  
and maple chipotle sweet potato mash*



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*Certified Angus Beef Steaks*

*Ten Ounce Strip Steak 31*  
*Topped with Crimini Mushrooms, Roasted Garlic, Gorgonzola*  
*and porcini mushroom cream. ♦*

*Surf & Turf\* 29*  
*Dry Rubbed Oak Smoked Five Ounce Strip Steak*  
*& Sticky Coconut Crusted Texas Wild Caught Shrimp*

*Twelve Ounce Ribeye Steak\* 37*

*Eight Ounce Filet Mignon\* 38*

*\*Steak served with a choice of Cabernet Wasabi Steak Sauce,*  
*Roasted Garlic Serrano Béarnaise or Green Peppercorn Horseradish Cream*  
*We serve the finest quality meats but we can not*  
*guarantee flavor, tenderness or moisture on steaks ordered well or medium well.*

*Hill Country Fare*

*Tejas Mixed Grill 35*  
*Jalapeno Quail, Dry Rub Strip Steak*  
*& Oak Smoked Pork Tenderloin Medallion*

*Lobster Topped Chicken Fried Ribeye Steak 29 ♦*  
*topped with green chile cream gravy*

*Oak Smoked Pork Tenderloin 24 ♦*  
*Topped with apples, cranberries, dates and candied pecans*  
*With bourbon demi glace*

*Grilled Texas Quail 25 ♦*  
*Jalapeno stuffed & bacon wrapped*