



## Cabernet Grill

TEXAS WINE COUNTRY RESTAURANT

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

### Seafood

*Golden Fried Eggplant Pirogue \$21.95 ♦  
with Blue Crab and Jumbo Gulf Shrimp AuGratin  
a Cabernet Grill classic recipe topped with asiago cheese  
and breadcrumbs.*

*Almond Cornflake Crusted Snapper \$25.95 ♦  
With mango mayo and cilantro*

*Pan Seared Rainbow Trout \$22.95 ♦  
stuffed with roasted tomatoes, asiago cheese, fresh herbs  
and applewood smoked bacon. Topped  
with pecan brown butter sauce.*

*Green Chile & Crab Stuffed Shrimp \$22.95  
With lemon cream and honey mango slaw*

*Coconut Crusted Texas Gulf Jumbo Shrimp \$20.95 ♦  
tossed with five pepper glaze and served with  
pickled red onion jalapeno slaw.*

*Cajun Seasoned Pan Seared Snapper \$26.95 ♦  
topped with jumbo lump blue crab and lemon cream*

### Yard Birds & More

*Tasso Chicken \$18.95 ♦  
Marinated char-broiled breast of chicken topped with  
tasso ham, mushrooms and roasted garlic serrano béarnaise.*

*Toasted Pecan Crusted Breast of Chicken \$19.95 ♦  
with creole mustard cream.*

*Vegetarian with Dairy Platter \$21.95  
Includes golden fried eggplant boat filled with spinach &  
mushroom asiago cream gratin, fresh market veggies and a  
sampling of herbal wild rice, smashed russet potatoes,  
three cheese grits and maple chipotle sweet potato mash*