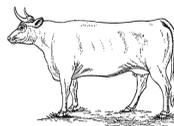


Twenty Six

RESTAURANT & BAR

AT LA CIMA CLUB



FARM TO TABLE

BEEF TENDERLOIN 60

8 oz beef tenderloin | chèvre potato tot | asparagus
fire roasted tomato demi; add a 4 oz lobster tail + \$15

TEXAS STRIP 46

13 oz New York strip | fingerling potatoes
French green beans | compound butter

CHURRASCO 36

8 oz churrasco | roasted potatoes | garden vegetables
chimichurri

COWBOY RIBEYE 72

22 oz bone-in ribeye | mashed potatoes
gunbarrel green beans | café demi

SIDES 8

GRILLED ASPARAGUS
FRENCH GREEN BEANS
BRUSSELS SPROUTS
GARDEN VEGETABLES
MASHED POTATOES

SAUTÉED MUSHROOM
THREE CHEESE RISOTTO
CHÈVRE POTATO TOT
FRIES + TRUFFLE \$2
MAC 'N CHEESE + LOBSTER \$4

STARTERS

TEXAS CORN CHOWDER 10

Creamy sweet corn chowder | lump crab
cornbread crumble

SOUP OF THE DAY 8

A soup for every taste and every season

CRAB CLAWS MARKET PRICE

Yuzu chili garlic crab claws | soy reduction

AJI AMARILLO SCALLOPS 15

U-10 scallops | Peruvian potato hash

RABBIT RATTLE SNAKE SAUSAGE 15

Rabbit rattle snake sausage | chèvre potato tot
crème fraîche

TUNA TATAKI 17

Ahi tuna | sesame ginger sauce | garlic chips | scallions
sesame seeds | crispy shallots | togarashi

SECOND COURSE

FOIE GRAS 18

Pan-seared foie gras | grilled peaches
toasted brioche French toast
vanilla Riesling peach gastrique

GRILLED BABY OCTOPUS 16

Grilled Spanish octopus | potatoes | peppers | tomato
chorizo

SWEET BEETS & WALNUTS 15

Goat cheese | heirloom tomatoes | spiced walnuts
spinach | arugula | beet vinaigrette; add grilled
chicken + \$9

CAESAR SALAD (VEG) 17

Parmesan "chicharrones" | cornbread croutons
romaine lettuce | western Caesar dressing; add grilled
chicken + \$9

HEIRLOOM TOMATO SALAD (VEG) 16

Heirloom tomato | in-house smoked buffalo mozzarella
sea salt | aged balsamic vinegar

From the Chef,

To the growers, the harvesters, and the farmers, thank you very much! Your tireless efforts allow me to create inspirational dishes using your thoughtfully grown ingredients. Because of you, I am able to create dishes to celebrate special occasions such as anniversaries, birthdays, and simply being together! You deliver your products in a beautiful state so we can enjoy a beautiful plate.

Cheers,
Chef Brian

ENTRÉES

AHI TUNA NIÇOISE SALAD 25

Ahi tuna | potatoes | haircots verts | eggs | tomatoes
niçoise olives | cucumber | crispy capers
sweaty drop peppers | mixed greens
preserved lemon vinaigrette

ZUCCHINI PASTA 36

Littleneck clams | zucchini noodles | tomato | shallots
garlic | herbs | red pepper flakes

SPINACH GNOCCHI (VEG) 27

Sautéed portobello mushroom | shallots | garlic
marjoram | Asiago Alfredo; add grilled chicken + \$9,
or add grilled U-12 shrimp (4) + \$13

UDON DUCK 48

Udon duck | Chinese sausage | stir-fried vegetables
cashews | garlic hoisin sauce

BUTTER SALMON 38

Seared salmon | urad gota | artichoke hearts
hearts of palm | sweaty drop peppers
garam masala tomato sauce

BLACKENED HALIBUT 46

Blackened halibut | sautéed vegetables
sweet corn saffron nage

PORK CHOP 43

16 oz pork chop | mashed potatoes | Brussels sprouts
peach gastrique

SMOKED LAMB RACK 48

Cherry applewood smoked lamb rack | asparagus
roasted sweet potatoes | honey garlic chili sauce

KALAMATA OLIVE CRUSTED SEA BASS VEGAN OPTION 47 28

Olive tapenade crusted sea bass
roasted spaghetti squash | heirloom tomatoes
sauteéd spinach | romesco sauce | pomegranate balsamic