



RESTAURANT WEEK 2019 DINNER

OPTIONAL APPETIZER COURSE

TEXAS BLUE CRAB CAKES

Tito's Handmade Vodka® cocktail sauce & Meyer lemon rémoulade
5.00 without FedEx Office certificate

FIRST COURSE

CAESAR SALAD

shaved parmesan, toasted garlic croutons

COOL RIVER SALAD

Granny Smith apple, Danish bleu cheese, candied pecans,
maple vinaigrette

WEDGE SALAD

Neuske's applewood smoked bacon, tomato, red onion,
creamy bleu cheese dressing

SOUP OF THE DAY

SECOND COURSE

BEEF TENDERLOIN FILET

6 oz, well-aged Certified Angus Beef™

HONEY GLAZED ATLANTIC SALMON

molasses bourbon butter, crispy fingerling potatoes

BONE-IN PORK CHOP

12 oz, brandy apple cider glaze, garlic wilted spinach

DESSERT

COOL RIVER 5 LAYER CHOCOLATE CAKE

dark chocolate ganache, warm caramel

TEXAS PECAN BREAD PUDDING

Maker's Mark® caramel, vanilla ice cream

39.00

excludes beverage, tax & gratuity

FEATURED COCKTAILS

COME AND TAKE IT

Garrison Brothers Bourbon, Carpano Antica Sweet Vermouth,
Gran Marnier, Truth Aromatic Bitters, blackberry, orange peel 14.00

MEANT TO TEA

Garrison Brothers Bourbon, sweet tea syrup, club soda 14.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make manager aware of food allergies prior to placing your order.