

lunch menu



Lakeway Resort and Spa

| Bites to Share |

CHARCUTERIE BOARD | 14

Assorted Cured Meats, Marinated Olives,
Grilled Artisan Cheese Bread,
Pickled Root Vegetables, Sweet Peppers

ARTISAN BOARD | 14

Assorted Artisan Cheeses, Dried Fruit Chutney,
Local Honeycomb, Marcona Almonds,
Grilled Artisan Cheese Bread

*CRISPY FRIED JUMBO SHRIMP | 14

Charred Lime,
Tarragon and White Peach Dipping Sauce

TEXAS PEPPER GOAT CHEESE QUESADILLA | 12

Chipotle Tortilla, Charred Peppers and Onions,
Cilantro, Arbol Salsa, Crushed Guacamole

| *ADD |

Seared Jumbo Shrimp (6)
Shiner Braised Short Rib (5)
Grilled Chicken Breast (5)

MARGARITA FLATBREAD | 10

Roma Tomatoes, Mozzarella,
Herb Tomato Sauce,
Fresh Basil, Olive Oil

| Soups |

*SHISHITO PEPPER | Cup(6), Bowl(8)

Poached Egg, Crushed Avocado, Fried Capers

*POTATO LEEK | Cup(6), Bowl(8)

Sweet Lump Crab, Beluga Lentil Gremolata

| Salads |

BEEF AND GRAIN | 12, gf

Sliced Golden Beets, Quinoa, Feta Cheese, Citrus Segments,
Arugula, Watercress, Red Wine Vinaigrette

LITTLE GEM LETTUCE | 10

Farro, Golden Raisins, Shaved Parmigiano-Reggiano,
Heirloom Cherry Tomato, Crisp Baguette

BELL FARMS GRAPEFRUIT AND SHAVED FENNEL | 11, gf

Frisse, Spinach, Candied Walnuts, Dried Cherries,
Smoky Blue Cheese, Lemon and Dill Dressing

ASIAN SALAD | 12

Watercress, Napa Cabbage, Edemame, Roasted Peanuts,
Red Bell Pepper, Orange Segments, Crispy Wontons,
Sesame Vinaigrette

| *ADD TO ANY SALAD |

Grilled Chicken Breast (5)
Seared Jumbo Shrimp (6)
Grilled Salmon (8)
Wagyu Flat Iron Steak (12)

| Sandwiches |

*MESQUITE TURKEY | 15, gf

Brie, Dijon Aioli, Watercress, Tomato, Red Onion,
Paco Sweet Pickles, Ciabatta

*THE ITALIAN | 15, gf

Shaved Prosciutto di Parma, Mortadella, Soppresata,
Mild Coppa, Provolone, Pesto, Crispy Iceberg,
Oven Cured Tomato, Red Onion, Ciabatta

*BUILD YOUR OWN WAGYU BURGER | 15, gf

Add Toppings | \$1 ea.

[Cheddar, Provolone, Swiss, Blue Cheese, Jalapeño, Mushrooms]

Add Toppings | \$2 ea.

[Avocado, Fried Egg, Applewood Smoked Bacon]

HILL COUNTRY VEGETABLE WRAP | 14, gf

Spiced Edemame Hummus, Avocado, Alfalfa Sprouts,
Shaved Vegetables, Red Onion, Shaved Iceberg,
Lemon Tahini, Chipotle Tortilla

*ZILKER CHICKEN SALAD | 14

Grilled Chicken, Red Grapes, Tarragon Mustard,
Shaved Lettuce, Tomato, Croissant

*WAGYU BEEF BURGER | 16, gf

Basil Aioli, Avocado, Provolone, Grilled Onions,
Jalapeño, Applewood Smoked Peppercorn Bacon,
Baby Arugula, Brioche Bun

*ALL-NATURAL TURKEY | 15

Ground Turkey, Gouda, Watercress,
Oven Cured Tomatoes, Cranberry Aioli, Brioche

*REUBEN | 15

Shaved Corned Beef, Swiss, Sauerkraut,
Whole Grain Mustard, Pretzel Bun

All Gourmet Sandwiches are Served with a Choice of:

[Sweet Potato Fries, House Fried Chips or All-Natural Fries]

| Main Courses |

PAPPARDELLE PASTA | 15

Prosciutto di Parma, Baby Spinach,
Parmigiano-Reggiano, Roasted Light Tomato Sauce

WHITE TRUFFLE OIL ARBORIO | 14

Shallots, Garlic, White Wine, Chopped Herbs,
White Truffle Oil

Choice of Purée:

[Parsley & Basil or Oven Roasted Red Bell Pepper]

| *ADDITIONS |

Grilled Chicken Breast (5)
Seared Jumbo Shrimp (6)
Grilled Atlantic Salmon (8)

| Sweet Temptations |

BRÛLÉE RASPBERRY WHITE CHOCOLATE CHEESECAKE | 8

Fresh Raspberry Purée, Candied Pistachios

CHURRO ICE CREAM SANDWICH | 8

Vanilla Ice Cream, Dark Chocolate,
Caramel

AUNT BETTY'S BISCUIT STRAWBERRY SHORTCAKE | 8

White Chocolate Mousse,
Brown Sugar Roasted Strawberries,
Candied Pecans

ICE CREAM & SEASONAL BERRIES | 8

Choice of: Vanilla Bean, Chocolate or Strawberry
Seasonal Berry Compote

S'MORE BREAD PUDDING | 8

Butter Croissant, Hershey's Chocolate,
Toasted Marshmallows

SACHER TORTE | 8, gf

Flourless Chocolate Cake, Chocolate Glaze,
Seasonal Berry Compote

**Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of food-borne illness, especially if you have
certain medical conditions.*

gf = Gluten Free

Wagyu Beef outsourced locally from
RANGER Cattle Farm.