

Culinary Mission Statement

The Horseshoe Bay Resort culinary team is dedicated to delivering the highest standards of quality, freshness and seasonal local ingredients that combine both modern-creative and traditional styles.

Featured Local Texas Farms

Leaf Safari Farms-Manor | Texas Olive Oil Company-Carrizo Springs | Brazos Valley Cheese -Waco
Bella Verdi Farms-Austin | Kitchen Pride- Gonzales | Youngs Green House- Charlie

Culinary Glossary Terms

CHIPOTLE PEPPER

Smoke dried jalapeño traditionally used in Mexican and Mexican-inspired cuisine.

BOURSIN CHEESE

Soft creamy cheese with a texture somewhat similar to cream cheese and flavored with garlic and herbs.

BRIOCHE

Highly enriched bread with a high butter and egg content that gives it a rich and tender crumb.

LAVOSH

Thin unleavened flat bread traditionally eaten in Middle Eastern cuisine.

MISO

A traditional Japanese seasoning produced by fermenting soybeans with salt and sometimes rice, barley, or other ingredients. The result is a thick paste used for sauces and spreads, pickling vegetables or meats.

MENU PREPARED BY

Executive Sous Chef Cindy Crowe & Culinary Team



wine bar & cuisine

MORSELS & GREENS

Crispy Beer Battered Onion Rings | 9

CHIPOTLE-BROWN SUGAR AIOLI

Coconut Shrimp | 18

CRISPY COCONUT SHRIMP, TARTAR SAUCE, CITRUS-HORSERADISH JAM, PICKLED CELERY

Smoked Salmon Bruschetta | 18

BAGUETTE CROSTINI, PASTRAMI SMOKED SALMON, WHIPPED BOURSIN CHEESE,

CAPERS, PICKLED RED ONION, EGG, PADDLEFISH CAVIAR & DILL

Y Bar Classic Wedge Salad | 9

ICEBERG WEDGE, SMOKED BLUE CHEESE MOUSSE, SMOKE-HOUSE BACON,

PICKLED RED ONION & HEIRLOOM TOMATOES WITH GREEN GODDESS DRESSING

Seven Layer Hummus | 13

TOMATO BASIL JAM, GOLDEN RAISINS, KALAMATA OLIVES, FETA CHEESE, AVOCADO,

TOASTED PINE NUTS WITH LAVOSH CRACKERS

Waterfront Crab & Lobster Cobb | 19

ROMAINE LETTUCE, HEARTS OF PALM, BABY TOMATO RELISH, BLUE CHEESE, AVOCADO,

CRISPY PROSCIUTTO, EGG, LEMON-PEPPER VINAIGRETTE

“One cannot think well, love well, sleep well, if one has not dined well.”

VIRGINIA WOOLF, A ROOM OF ONE'S OWN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF

FOODBORNE ILLNESSES. FEBRUARY 7, 2018

MEMBER FAVORITES

Loaded Nachos | Full 16 | Half 10

CRISPY CORN TORTILLA CHIPS, SPICY BEEF, QUESO CHEESE SAUCE, BLACK BEAN PICO DE GALLO,

SHREDDED CHEDDAR CHEESE, AVOCADO DRIZZLE, SOUR CREAM, JALAPEÑO

ADD CHICKEN | 4

****Steak n' Horseradish Sliders | 19***

GRILLED BISTRO FILET, HORSERADISH AIOLI, ROASTED TOMATO, CRISPY COWBOY ONIONS,

BUTTER SOAKED BRIOCHE BUN, TRUFFLE-HERB FRENCH FRIES

Flatbread Pizza | 12

PEPPERONI WITH MOZZARELLA AND RED SAUCE

OR

MARGHERITA WITH OVEN-ROASTED TOMATOES AND BASIL PESTO

“Stedman” Flatbread Pizza | 12

RED SAUCE, VEGAN CHEESE, RED ONION, TOMATO, SMOKED APPLE-SAGE VEGAN GRAIN SAUSAGE, FRESH JALAPEÑO

****Y-Bar Burger | 16***

KOBE BEEF PATTY, TILLAMOOK AGED CHEDDAR, APPLEWOOD SMOKED BACON,

BLACK GARLIC & CRACKED PEPPER AIOLI, BRIOCHE ROLL, TRUFFLE-HERB FRENCH FRIES

Beer Battered Fish & Chips | 15

WHITE FISH, TARTAR SAUCE, LEMON, TRUFFLE-HERB FRENCH FRIES

Lobster Crab Cakes | 26

TARTAR SAUCE, PICKLED CELERY, CUCUMBER & ARUGULA SALAD,

TOMATO-MALT VINEGAR JAM

****6oz Petite Filet & Frites | 32***

WHITE MISO-SOY GLAZED MUSHROOMS, TRUFFLE-HERB FRENCH FRIES, CHARRED LEMON AIOLI, MICRO GREENS