DINNER MENU

APPETIZERS

BRUSCHETTA FLATBREAD $15 *(V)*
Roasted Garlic | Alfredo Base | Roma Tomato
Fresh Basil | Mozzarella | Feta Cheese
Features our Sister Vineyard South Coast Olive Oil & Balsamic
Wine Pairing: Maverick

BRISKET FLATBREAD $16
Smoked Brisket | Alfredo Base | Mozzarella | Arugula
Bacon | Roasted Garlic | Basil
Wine Pairing: Plateau Red

SHRIMP COCKTAIL $15
(4) Poached Jumbo Shrimp | Spicy and Mild Cocktail Sauces | Lemon
Wine Pairing: Gloriosa

FRIED BRUSSEL SPROUTS $15
Halved Sprouts | Pork Lardons | Granny Smith Apple
Sherry Vinegar | Fried Egg
Wine Pairing: Plateau White

CHEESE BOARD $19 *(V)*
Four Artisan Cheeses | Grapes | Fig Jam | Crostini | Gherkins
Mustard | Almonds | Local Texas Honey
Wine Pairing: Maverick

CHARCUTERIE BOARD $27
Chef Selected for Two | Three Meats | Three Cheeses |
Crostini | Gherkins | Mustard | Fig Jam | Local Texas Honey
Almonds
Wine Pairing: Group Therapy

SALADS

Add: 5 oz. Grilled Chicken $5 | 7 oz. Seared Salmon $8
Jumbo Shrimp (3) $8 | 8 oz. Mahi Mahi $9

VINEYARD CAESAR $13
Romaine | Shaved Brussels Sprouts | Fried Capers
Shaved Parmesan | Herb De Provence Salami
Cracked Pepper | Crostini
Wine Pairing: Viognier Roussanne

HILL COUNTRY GARDEN SALAD $10 *(V)*
Pecans | Peaches | Spring Mix | Feta | Red Onion | Tossed
Wine Pairing: Plateau Rosé

CARTER CREEK WEDGE SALAD $12
Halved Baby Wedge | Heirloom Cherry Tomato | Crispy Onions
Avocado | Pork Belly Lardons | Bleu Cheese Crumbles & Dressing
Wine Pairing: Grenache Rosé

SIDE GARDEN SALAD $5 *(V)*
Spring Mix | Red Onion | Cherry Tomato | Feta
White Balsamic Vinaigrette
Wine Pairing: Plateau White

SOUP

TOMATO BASIL SOUP $8 *(V)*
Tomato | Basil | Onion | Cream | Croutons
Extra Virgin Olive Oil | Micro Basil
Featuring South Coast Winery Basil Infused Olive Oil
Wine Pairing: Maverick

ENTRÉES

Add: 5 oz. Grilled Chicken $5 | Jumbo Shrimp (3) $8
8 oz. Mahi Mahi $9

ZITTI SCAMPI $20 (V)
Zitti Pasta | English Pea | Concasse Tomato
Roasted Garlic | Basil | Shaved Parmesan | Fried Capers
Avocado Oil | Cracked Pepper | Balsamic Glaze
Wine Pairing: Plateau White

SEARED MAHI MAHI $33
Bruschetta | Lemon Thyme Risotto Fritter
Asparagus | Balsamic Glaze
Wine Pairing: Viognier Roussanne

THE BURGER $17
Half Pound Beef Patty | Everything Brioche Bun
Arugula | Tomato | Pickles | Smoked Cheddar
1000 Island | Seasoned Fries
Wine Pairing: Plateau Red

OLD 290 BISON BURGER $26
Brie Cheese | Bacon Tomato Jam | Field Greens
Crispy Onions | A1 | Pretzel Bun | Bread and
Butter Pickles | Seasoned Fries
Wine Pairing: Cabernet Sauvignon

HOUSE SPECIAL

Available Friday & Saturday Only• 5pm until it's gone

CLASSIC PRIME RIB $45
12 oz. Prime Rib | Creamed Corn | Red Skin Mash
Horseradish Cream Sauce
**Proudly serving USDA certified Prime Beef*
Wine Pairing: Cabernet Sauvignon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness.

(V) Vegetarian • (GF) Gluten-Free

OLD 290 BREWERY

DINNER MENU

STEAKS *(GF)*

10 oz. Bison Ribeye	$48
8 oz. Filet Mignon	$41
8 oz. Prime Sirloin	$34
12 oz. New York Strip	$36

**USDA Certified Angus Beef*

A LA CARTE SIDES $5

Truffle Fries

Asparagus

Rice Pilaf

Vegetable Medley

Baked Potato | Sour Cream | Butter | Chives

Broccolini

SAUCES

Chimichurri

Au Jus

Lemon Herb Butter

Beurre Blanc

Chasseur Sauce

Port Demi

DESSERT

Scoop of Vanilla Ice Cream Add $2

PEACH MELBA $8

Raspberry Sauce | Peach | Vanilla Ice Cream | Pirouline | Whipped Cream

Wine Pairing: Gloriosa

CHOCOLATE LOVIN CAKE (FOR 2) $15

Dense Chocolate | Ganache Chunks | Berry Compôte | Whipped Cream

Wine Pairing: Dominum Tinto Port

BLUEBERRY COBBLER CHEESECAKE $10

Raspberry Sauce | Chocolate Sauce | Blueberry | Berry Compôte | Whipped Cream

Wine Pairing: Muscat Canelli

CARAMEL GRANNY SMITH APPLE CAKE $10

Sea Salt | Caramel | Apples | White Chocolate Sauce | Whipped Cream

Wine Pairing: Muscat Canelli

NON-ALCOHOLIC BEVERAGES

$3

Freshly Brewed Iced Tea: Sweet & Unsweet

Sparkling Mineral Water

Panna Water

Coke Products:
Coke, Diet Coke, Dr. Pepper, Sprite,
Root Beer, Lemonade

San Pellegrino:
Blood Orange

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For our guests who prefer a digital menu

(V) Vegetarian • (GF) Gluten-Free