



Steiner Ranch Steakhouse, May 16<sup>th</sup>, 6:30 pm

### **Appetizers**

*Served with Domaine Lucien Albrecht Brut Rose, Alsace, NV*

## **Buffalo Quail Legs**

Texas farm-raised quail legs, lightly battered, fried & tossed in a roasted garlic barbecue buffalo sauce, served with gorgonzola dressing.

## **Ahi Tuna**

Ahi tuna seared rare with a sesame seed crust, topped with ginger soy glaze, pickled onion & ginger.

## **Fruit & Cheese Platter**

### **Salad**

*Served with Domaine Paul Cherrier*

## **Steiner Greens salad**

Mixed greens served with a side of house  
Parmesan vinaigrette, topped with avocado,  
Hearts of palm, tomatoes, green onions  
Fennel & garnished with parmesan cheese

## **Entrée Selection**

*Served with Bealieu Vineyards Cabernet Napa Valley 18*

### **7oz Filet Mignon**

The leanest & most tender cut of all.

### **14oz New York Strip**

Perfectly marbled

### **Chilean Sea Bass**

Parmesan Panko encrusted seabass

### **Pasta Carbonara**

Penne pasta tossed with broccoli, mushrooms,  
squash, zucchini, & peas in a roasted  
garlic herb mornay sauce.

### **Side of Green Beans & Scalloped Potatoes**

\*All beef cooked to medium-rare\*

## **Dessert Selection**

### **Flourless Chocolate Cake Ball & Chuckwagon Cheesecake**

**Steiner Ranch Steakhouse**

**5424 Steiner Ranch Rd**

**Austin, TX**

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