

# **Récolte** Texas Harvest Local Regional

## SMALL PLATES

Southwestern Chicken Quesadillas Roasted peppers and onions with chipotle aioli 12.00

Seared Scallops With jicama and watermelon radish slaw on top of roasted corn puree 14.00

Local Charcuterie Plate Chef's choice of assorted local cheeses, fruits, and cured meats 18.00

Mini Tostadas Thinly sliced smoked prime rib with cilantro aioli, roasted corn and queso fresco, and pickled red onions 14.00

Edamame Hummus Served with crispy pita chips 10.00

House Made Potato Chips with Maytag Blue Cheese and garlic aioli 10.00

## FARM FRESH

Grilled Caesar Salad Grilled romaine hearts, fresh parmesan cheese, oven roasted tomatoes and house-made croutons 10.00 Customize your salad with a grilled protein Chicken ... 4.00 Shrimp ... 5.00 Salmon / Beef ... 6.00

Southwest Cobb Salad Mixed greens, tomatoes, shredded pepperjack cheese, bacon, chili-rubbed chicken, avocado, egg, roasted corn, and black bean relish 16.00

Grilled Citrus Chicken with Baby Kale Parmesan cheese, dried cranberries, bacon, roasted pecans, house-made citrus vinaigrette 14.00

Watermelon, Mint, and Feta with Local Baby Greens

Watermelon tossed in a mint simple syrup, with feta cheese and petite local greens 10.00

Local Mozzarella Sliced tomatoes and fresh mozzarella with pesto and balsamic glaze topped with local micro greens 13.00

## HANDHELDS

Chipotle Grilled Chicken Sandwich Chili-rubbed grilled chicken, smoky chipotle cheese, lettuce and tomatoes, on a ciabatta bun. Served with your choice of chips or fries 15.00

#### Tender Belly Burger

Pork braised in-house and pulled, stacked on an 8oz beef patty, with smoked cheddar, house-made BBQ sauce, Tabaco onions, all on a brioche bun. Served with house-made chips 16.00

#### Bacon Cheeseburger

8oz. beef patty with cheddar and bacon, lettuce, tomato, onions, and horseradish pickles, all on a brioche bun. Served with french fries 14.00

#### Club Sandwich

Ham, turkey, crispy bacon, lettuce, tomatoes, avocado slices, and swiss cheese on whole wheat bread. Served with house-made chips 15.00

#### Fried Fish Sandwich

Beer battered cod topped with a roasted habanero tartar sauce, lettuce, and tomato, all on a brioche bun. Served with french fries 15.00

#### Veggie Burger

Black bean veggie patty served with lettuce, tomato, and your choice french fries or house-made chips 14.00

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.

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## **BIG PLATES**

Local Shrimp and Scallop Jambalaya Tomato-based rice dish with a hint of spice and topped with local shrimp and scallops 19.00

Ranch Hand Steak 12oz. striploin, garlic mashed potatoes and grilled asparagus, topped with herbed butter 32.00

Cowboy Steak 16oz. bone-in ribeye, poblano mashed potatoes and grilled asparagus, topped with herbed butter 38.00

Roasted Chicken Half of a slow roasted chicken with poblano mashed potatoes and sauteed broccolini 22.00

Bone-In 16oz. Pork Chop Grilled with apple pear chutney. Served with garlic mashed potatoes and grilled asparagus 26.00

Flat Iron 10oz. Steak Grilled and topped with a chimichurri sauce. Served with garlic mashed potatoes and grilled asparagus 26.00

## HEALTHY PLATE

Vegetable Wrap Grilled portabella mushrooms, oven roasted tomatoes, baby spinach, and arugula in a whole wheat tortilla 14.00

Grilled Chicken Breast Served with quinoa and steamed broccolini 16.00

## **TEXAS BBQ BEEF BRISKET 10.00**

Your Choice:

Street tacos with queso fresco, pickled red onions, and cilantro

or

Sandwich on a brioche bun served with fries or potato salad or coleslaw

## SWEET STUFF

Chocolate Mousse Cake With raspberry sauce 10.00

Tiramisu 7.00

NY Cheesecake Served with raspberry sauce and whipped cream 9.00

### Apple Crisp

Local apples roasted with cinnamon and sugar, baked in a skillet with a sweet crumble, and served hot with a scoop of vanilla bean ice cream 12.00

Bread Pudding

House-made and served warm with a scoop of vanilla bean ice cream 10.00

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