

# Dinner Menu

August 2022

## Small Plates

### **Home Made Country Pâté 18**

*Dijon Mustard, Cornichons and Toasted  
Baguette*

### **Texas Goat Cheese 18**

*Roasted Elephant Garlic and Extra  
Virgin Olive Oil*

### **Mussels Appetizer 16**

#### **Main 26**

*Belgian Style Beer, Pommes Frites and  
Garlic Aioli*

### **Fried Green Tomatoes 18**

*Crab Meat Stuffing and Roasted Red  
Pepper Remoulade*

### **Frito Misto 16**

*Shrimp, Calamari, Scallops, Asparagus  
and Broccoli with Calabrian Chili  
Aioli*

### **Soup of the Day Cup 4.50**

#### **Bowl 6.00**

### **Spiced Grilled Octopus 18**

*Chimichurri Marble Potatoes and  
Parmesan Mayo*

### **Crispy Empanadas 16**

*Ground Beef, Corn and Manchego  
Cheese with Spicy Salsa Criolla*

## Salad

### **Salum House Salad 12**

*Field Greens, Balsamic Dijon  
Vinaigrette, Red Onions and Spiced  
Pecans*

### **Serrano Caprese 14**

*Tomato, Fresh Mozzarella, Serrano  
Ham, Balsamic and Olive Oil or Pesto*

### **Heirloom Tomato Panzanella**

#### **Salad 14**

*Toasted Sourdough, Heirloom  
Tomatoes, Fresh Basil, Olive Oil,  
Balsamic and Baby Arugula*

### **Caesar Salad 14**

*Spanish White Anchovies and  
Parmesan Crisp*

\* Complimentary bread service upon request  
20% Gratuity will be added to parties of 5 or more

# Main Courses

## **Grilled Salmon Persian Style**

**38**

*Saffron Rice, Barberry and Pistachio  
Sweet and Sour Sauce*

## **Pan Seared Scallops 42**

*Coconut Panko Crust, Tangy Pineapple,  
Basil and Parmesan Risotto*

## **Roasted Duroc Pork**

**Tenderloin 38**

*Green Pipián with Roasted Potatoes,  
Calabacitas and Elotes*

## **Grilled Lobster Tail 49**

*Heirloom Tomato and Fennel Salad  
with Tarragon Lemon Remoulade*

## **Seafood Fideua 32**

*Shrimp, Scallops, Mussels and Calamari  
with Toasted Fideos, Chorizo and  
Saffron Tomato Sofrito*

## **Australian Rack of Lamb 48**

*Dijon Truffle Crust, Mushroom Bread  
Pudding*

## **Grilled Beef Tenderloin 48**

*Charred Potatoes and Sweet Peppers  
with Chimichurri*

## **Blackened Texas Redfish 39**

*Pickled Cucumber and Local Red Okra  
Salad with Grilled Cheddar Cornbread*

## **Fried Windy Meadows**

## **Family Farm Chicken 32**

*Grilled Texas Peaches, Peach Demi and  
Southern Green Beans*

## **Beer Battered Fish and Chips**

**26**

## **Build your own Burger 18**

*With Lettuce / Tomato / Onions / Pickles / Marinated Portobello / Apple Smoked  
Bacon / Prosciutto / Blue Cheese / Cheddar / Brie / Gruyere / Mozzarella / Add  
Mayonnaise / Mustard / Pesto / Roasted Garlic Mayonnaise / Home Made Pommes  
Frites / Vegetable Fries \*Gluten Free Buns and Beyond Meat Vegan Patty available  
upon request.*

## **SIDES**

*Saffron Rice with Pistachio Barberry Sweet and Sour Sauce 8  
Charred Potatoes and Sweet Peppers with Chimichurri 9  
Tangy Pineapple, Basil and Parmesan Risotto 10  
Roasted Potatoes with Calabacitas and Elotes 8  
Grilled Cheddar Cornbread 9*

Chefs Abraham Salum / Adrian Alba / Arturo Aguilar