

YE KENDALL INN

Est. 1859 TEXAS HILL COUNTRY
FAMOUS FOR GOOD FOOD & HISTORIC ACCOMMODATIONS SINCE 1859....

DINNER MENU

EXECUTIVE CHEF: LOUIS HALFANT

* GLUTEN FREE MENU AVAILABLE*

SPECIALS

PRIME RIB WEDNESDAYS

LIMESTONE SIGNATURE SALAD
JUICY OVEN ROASTED PRIME RIB
BUTTERMILK WHIPPED POTATOES
HILL COUNTRY PEACH COBBLER
\$20.11

TAVERN 128

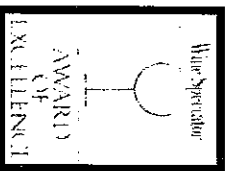
BEER

DOMESTIC: BUDWEISER, BUD LIGHT,
MILLER LITE, COORS LIGHT, MICHELOB
ULTRA, SAM ADAMS, O'DOULS, LONE STAR

SPECIALTY/IMPORT: DOS XX, CORONA,
SHINER BOCK, SHINER BLACK, SHINER
101, FAT TIRE,
PAULANER, HEINIKEN,
RED BRIDGE (GLUTEN FREE BEER)

WINE

ASK OUR CELLAR MASTER FOR
OUR AWARD WINNING WINE
SELECTIONS



SPIRITS

SELECTIONS FROM THE WORLD

SIGNATURE

COCKTAILS

LIMESTONE LEMONADE \$8
TITO'S VODKA, BLUE CURAÇAO, SWEET &
SOUR, SPRITE SPLASH

CHOCOLATE DECADENCE \$8
B&B (COGNAC & BENEDECITINE),
DISARRONO AMARETTO, BAILEY'S &
SHAVED CHOCOLATE

SWEETS

PEACH COBBLER \$6
HILL COUNTRY PEACHES + VANILLA ICE
CREAM

KEY LIME TART \$7
GRAHAM CRACKER MACADAMIA NUT CRUST

CRÈME BRÛLÉE \$7
RICH PASTRY CREAM, FRESH BERRIES,
CARAMELIZED SUGAR

CHOCOLATE MOUSSE CAKE \$7
FUDGE SAUCE & RASPBERRIES

BERRIES MASCARPONE \$6
FRESH BERRIES, AGAVE & RICH MASCARPONE

PLATES FOR SHARING

FLASH FRIED CALAMARI \$10
CRISP CALAMARI, SWEET & SOUR SAUCE, WASABI AIOLI
FRITTO MISTO \$11
CRISPY TEMPURA SUMMER VEGGIES, SEA SALT, PONZU DIPPING SAUCE
BACON WRAPPED CHICKEN BITES \$10
CRISP BACON WRAPPED CHICKEN BITES, JALAPENO, SWISS, CHIMMICHURRI SAUCE
YELLOWFIN TUNA "NACHO" \$12
SEARED TUNA, CRISPY WONTON, GRAPEFRUIT AVOCADO RELISH, WASABI AIOLI
ARTISAN CHEESE PLATE \$12
FOUR SELECTED CHEESES, LOCAL HONEY, CRISPY GRILLED CIABATTA

SOUP + SALAD

CREAMY WILD MUSHROOM + GORGONZOLA SOUP \$6
WILD MUSHROOMS, RICH CREAM, DECADENT GORGONZOLA CHEESE
LIMESTONE SALAD \$6
MIXED GREENS, CHERRY TOMATOES, CUCUMBER, CHIVE, TEXAS PECANS, BACON BLEU VINAIGRETTE
CHINESE CHICKEN SALAD \$8 \$12
SMALL \$8 ENTRÉE \$12
HOISIN GLAZED CHICKEN, NAPA CABBAGE, CRISP VEGGIES, CILANTRO, BASIL, CRISP NOODLES,
TOASTED NUTS & SEEDS, ASIAN VINAIGRETTE
WILD ARUGULA + WATERCRESS SALAD \$9
BACON, APPLES, BROICHE CROUTONS, CREAMY SHERRY MUSTARD VINAIGRETTE
SPINACH SALAD \$8
SLICED STRAWBERRIES, TOASTED ALMONDS, BLEU CHEESE, HONEY POMEGRANATE VINAIGRETTE
ORANGE, ENDIVE & BEET SALAD \$9
CRISP ENDIVE, ORANGES & BEETS, ASIAN VINAIGRETTE
YELLOW FIN TUNA SALAD \$12
BLACKENED AHI TUNA (SEARED RARE), MIXED GREENS, CURRIED WONTONS, WASABI MAYO, GINGER

LARGE PLATES

THE ½ POUND KITCHEN BURGER \$10
ANGUS BEEF, BROICHE ROLL, AGED CHEDDAR, JARLSBURG, SWISS OR BLEU CHEESE
THE ½ POUND LIMESTONE BURGER \$12
ANGUS BEEF, SAUTÉED MUSHROOMS & ONIONS, GORGONZOLA CRUST, WASABI AIOLI BROICHE ROLL
PAPPARDELLE PASTA \$11
OVEN ROASTED EGGPLANT & TOMATOES, FRESH MOZZARELLA & PINE NUTS
* ADD SHRIMP \$4 * * ADD CHICKEN \$3 *
CRISPY CHICKEN \$19
½ ROAST CHICKEN, SUMMER VEGETABLES, BUTTERMILK WHIPPED POTATOES, LEMON THYME BROTH
TEXAS GULF SHRIMP & GRITS \$24
SAUTÉED SHRIMP, CREAMY ORGANIC JALAPENO CHEDDAR GRITS
TUSCAN SALMON \$21
CRISPY SHALLOTS, HERB PESTO, WARM WHITE BEAN PANCETTA SALAD
SMOKE ROASTED BEEF SHORT RIBS \$15
MEATY FALL OFF THE BONE RIBS, CREAMY ORGANIC JALAPENO CHEDDAR GRITS
BISTRO STEAK \$19
GRILLED TOP SIRLOIN, CHIMMICHURRI SAUCE, FRENCH FRIES, HERB SALAD
RIBEYE STEAK \$28
GARLIC SHALLOT BUTTER, BUTTERMILK WHIPPED POTATOES, HERB SALAD
PAN ROASTED PORK CHOP \$23
CREAMY ORGANIC JALAPENO CHEDDAR GRITS, ORANGE RIESLING SAUCE, ORANGE SALAD
FLAT BREAD PIZZA \$10
MARGHERITA * TOMATO, FRESH MOZZARELLA, BASIL
PULLED PORK FRESH MOZZARELLA, CARAMELIZED ONIONS, BBQ SAUCE \$11
BIANCO FRESH MOZZARELLA, MUSHROOMS, ARUGULA, TRUFFLE OIL \$12
* SPLIT PLATE CHARGE \$3 *