

# YE KENDALL INN

TEXAS HILL COUNTRY

Est. 1859  
 FAMOUS FOR GOOD FOOD & HISTORIC ACCOMMODATIONS SINCE 1859.....

## GLUTEN FREE DINNER MENU

EXECUTIVE CHEF: LOUIS HALFANT

### SPECIALS

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

\* *Omit Potatoes, Add Grits* \*  
 \* *Omit Peach Cobbler*  
 Add Berries Mascarpone \*

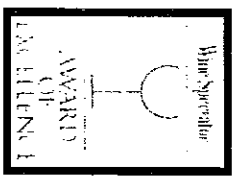
## TAVERN 128

### BEER

SPECIALTY/IMPORT:  
 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 CURACAO, SWEET &  
 SOUR, SPRITE SPLASH

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

### SWEETS

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

\* GLUTEN FREE \*

### BERRIES MASCARPONE

FRESH BERRIES, AGAVE & RICH MASCARPONE  
 \* GLUTEN FREE \*  
**\$6**

### SHORTBREAD COOKIE

FRESH BAKED SHORTBREAD COOKIE  
 (LIMITED AVAILABILITY)

\* GLUTEN FREE \*  
**\$3**  
 \* Entree Split Plate Charge \$3 \*

### PLATES FOR SHARING

**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

\* *Omit Crispy Wonton, Add Lavosh* \*  
**ARTISAN CHEESE PLATE \$12**

FOUR SELECTED CHEESES, LOCAL HONEY, CRISPY GRILLED CIABATTA

\* *Omit Crispy Grilled Ciabatta, Add Lavosh* \*  
**SOUP + SALAD \$6**

**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 \$12**

SMALL \$8  
 ENTRÉE \$12  
 HOISIN GLAZED CHICKEN, NAPA CABBAGE, CRISP VEGGIES, CILANTRO, BASIL, CRISP NOODLE MIX,  
 TOASTED SESAME SEEDS, ASIAN VINAIGRETTE

\* *Omit Crisp Noodle Mix* \*  
**WILD ARUGULA + WATERCRESS SALAD \$9**

BACON, APPLES, BRIOCHE, CROUTONS, CREAMY SHERRY MUSTARD VINAIGRETTE

\* *Omit Brioche CROUTONS* \*  
**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

\* *Omit Curried Wontons* \*  
**LARGE PLATES**

**THE 1/2 POUND KITCHEN BURGER \$10**

ANGUS BEEF, BRIOCHE ROLL, AGED CHEDDAR, JARLSBURG SWISS OR BLEU CHEESE

\* *Omit Brioche Roll* \*  
**THE 1/2 POUND LIMESTONE BURGER \$12**

ANGUS BEEF, SAUTÉED MUSHROOMS & ONIONS, GORGONZOLA CRUST, WASABI AIOLI, BRIOCHE ROLL

\* *Omit Brioche Roll* \*  
**CRISPY CHICKEN \$19**

1/2 ROAST CHICKEN, SUMMER VEGETABLES, BUTTERMILK WHIPPED POTATOES, LEMON THYME BROTH

\* *Omit Potatoes, Add Creamy Organic Jalapeno Cheddar Grits* \*  
**TEXAS GULF SHRIMP & GRITS \$24**

SAUTÉED SHRIMP, CREAMY ORGANIC JALAPENO CHEDDAR GRITS

**SMOKE ROASTED BEEF SHORT RIBS \$15**

MEATY FALL OFF THE BONE RIBS, CREAMY ORGANIC JALAPENO CHEDDAR GRITS

\* *Omit Demi Glace & Onion Strings* \*  
**TUSCAN SALMON \$21**

CRISPY SHALLOTS, HERB PESTO, WARM WHITE BEAN PANCIETTA SALAD

**BISTRO STEAK \$19**

GRILLED TOP SIRLOIN, CHIMMICHURRI SAUCE, FRENCH FRIES, HERB SALAD

\* *Omit French Fries, Add Creamy Organic Jalapeno Cheddar Grits* \*  
**RIBEYE STEAK \$28**

GARLIC SHALLOT BUTTER, BUTTERMILK WHIPPED POTATOES, HERB SALAD

\* *Omit Potatoes, Add Creamy Organic Jalapeno Cheddar Grits* \*  
**PAN ROASTED PORK CHOP \$23,**

CREAMY ORGANIC JALAPENO CHEDDAR GRITS, ORANGE RIESLING SAUCE, ORANGE SALAD

**FLAT BREAD PIZZA \* GLUTEN FREE SPECIALTY \* \$10**

MARGHERITA \* TOMATO, FRESH MOZZARELLA, BASIL

**BIANCO FRESH MOZZARELLA, MUSHROOMS, ARUGULA, TRUFFLE OIL \$12**