



Winter Lunch Menu

For the Table

Butcher and Cheese Plate 26
*assorted cured meats, gruyere, aged white cheddar, goats cheese, assorted breads,
marinated vegetable salad, spicy fruit spread*

Pine Creek Smoked Trout 22
*cucumber frisée salad, horseradish dressing, caper berries, red onion, tomatoes,
honey mustard, herb bread crisp*

Buffalo Momos 16
Nepalese dumplings, spicy roasted tomato sauce, ponzu, cilantro salad

Star Peak Baked Cheese 18
brie and cambozola cheese, fruit jam, French bread crostini

Soup and Salads

Soup du Jour
Cup 8 bowl 10

Cookhouse Salad 15
*organic winter greens, apples, candied pistachios, dried cranberries, cambozola cheese,
maple balsamic vinaigrette*

*Grilled Hearts of Romaine Caesar 16 small 12
quinoa tabbouleh, parmigiano reggiano, pine nuts, French bread crostini

available with grilled chicken 8
soy marinated and grilled tofu 6
pan roasted fish of the day * market price

Bandera Texas Quail Salad* 30
Cookhouse salad, winter fruit, maple balsamic dressing

*Please inform your server of any food allergies.
Eating raw or undercooked food may be hazardous.



Sandwiches

Rocky Mountain Elk Bratwurst 18
caramelized onion, peppadew pepper salsa, Dijon sauce, pretzel bread roll, faro kale salad

7 Ounce Kurt Russell's Home Ranch Beef Patty Melt * 25
*open faced, wild mushrooms, caramelized onions, gruyere cheese, toasted rye bread,
thousand island dressing, artichoke arugula salad
Add a fried egg 3*

Smoked Ham and Cheese Chicken Melt 18
grilled natural chicken breast, Italian speck, gruyere cheese, toasted challah bun, faro kale salad

Pastrami Reuben 20
gherkins, red cabbage sauerkraut, swiss cheese, Russian dressing, rye bread, alpine potato salad

River and Ranch

Sautéed Ruby Red Rainbow Trout 36
cauliflower purée, kale, roasted shallot, oven roasted tomato, lemon caper butter sauce

Berkshire Pork Schnitzel 31
haricot vert, gruyere cheese orecchiette, lemon caper butter sauce

North American Buffalo Tenderloin * 51
heirloom baby carrot, chive potato puree, béarnaise sauce

Wild Game Sherpa Stew 30
carrots, onions, potatoes, spinach, peas, sour cream, tikka spiced garlic bread

Vegetarian

Wild Mushroom and Spinach Crêpes 22
caramelized onion, aged white cheddar cheese, crème fraîche, marinated vegetables

Gluten Free Gruyere Panini 17
gruyere cheese, wild mushrooms, spiced fruit spread, alpine potato salad

Stuffed Acorn Squash 26
*quinoa, celery, onions, glazed carrots, fresh herbs, dried cranberries,
haricot vert, enoki mushroom, tikka masala sauce, chive oil*

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