



## BIGA ON THE BANKS

On the River Walk  
San Antonio, Texas

### Cast of Characters

Bruce Auden Chef/Owner

Martin Stembera  
Chef de Cuisine

Daniel Dirmeyer  
Executive Sous Chef

Lilla Bernal  
Amy Delbridge  
Pastry Chefs

Cody Allen  
Special Events Chef

## Winter Fare

3 course \$37 / 4 course \$45.  
Available 5:30-6:30 & after 9pm.

### First Course, choice of:

Cream cheese carrot cilantro soup  
with crunchy croutons  
Or

Baby iceberg salad, apple-smoked  
bacon, pickled onions, cucumbers,  
tomatoes, blue cheese dressing

### Second Course, choice of:

Pan roasted red snapper dieppoise,  
herb roasted fingerlings, sauteed  
baby squash  
Or

Achiote roasted pork tenderloin,  
plantains, corn saute, avocado  
salsa, pickled onions,  
cinnamon sauce

### Third Course:

Dulce de leche banana crepe,  
passion fruit sorbet, macadamia  
nuts, sweet pineapple  
Or

Capriotada with eggnog ice cream,  
candied walnuts

## STARTERS

**House Apple-smoked Salmon Nachos** (5) chipotle cream cheese  
and escabèche vegetables **11.**

**Chicken-fried Oysters** (5) squid ink linguini, Swiss chard,  
pancetta, mustard hollandaise **13.**

**Tempura Gulf Shrimp** (4) chili lime rice noodles, watermelon, mint, peanuts **14.**

**Shiner Bock Onion Rings**, habanero ketchup, pickled peppers **8.**

**Sizzling Smoky Mushrooms**, sauteed with red onion,  
garlic & savory herbs, grilled bread **14.**

**Pork Pot Stickers** (4) scallions, orange chili oil, spicy red currant sauce **11.**

**Habanero Jerk Scallop**, cheesy grits, pineapple rum chutney **14.**

**Seared Hudson Valley Foie Gras**, raspberry compote, cinnamon french toast,  
cider duck jus **17.**

**Bibb and Radicchio Game Packets** (3) Asian chili sauces **12.**

**Selection of Artisan Cheese**, Pyrenees Brebis, Chabichou,  
Rogue Smokey Blue, with honeycomb, Marcona almonds and fig cake, quince paste  
**1 cheese 6. | 2 cheeses 12. | 3 cheeses 18.**

**Farm raised American Transmontanous caviar** 1oz. service **89.**

## SOUP | SALADS

**Cream cheese carrot cilantro soup** with crunchy croutons **9.**

**Baby Iceberg Lettuce**, apple-smoked bacon, pickled onions, cucumbers, tomatoes,  
blue cheese dressing **10.**

**Bluebonnet hydroponic greens salad**, Rebecca Creek goat cheese, carrots, radishes,  
lavosh, cucumbers, beets, tomatoes, lemon maple vinaigrette **10.**

**Warm Spinach Salad**, brie, apple-smoked bacon, trumpet royal mushrooms,  
spiced pecans, gaufrettes, tart apples, sherry garlic vinaigrette **10.**

*(Add grilled quail 17.)*

**Romaine Hearts**, Caesar dressing, little croutons, Parmesan tuile **10.**

*(Add (4) chicken fried oysters 15.)*

**Vegetable Strips**, crunchies, shiitake, Thai-inspired sesame and ginger dressing **10.**

*(Add (3) tempura shrimp 15.)*

## MAIN COURSES

**Grilled Ahi Tuna**, served rare, curried cauliflower puree, sauteed haricot verts, spicy red pepper coconut & tahini sauce **35**.

**Seared natural scallops**, mushroom English pea basmati rice, baby carrots, saffron Pernod beurre blanc **33**.

**Pan roasted red snapper** with shrimp, mussels and expensive mushrooms, herb roasted fingerlings, sauteed baby squash **33**.

**Hunan barbeque Ahi tuna**, served rare, chilled young greens, Winter vegetables, crispy noodle net, lemon grass vinaigrette **30**.

**Grilled 10 oz beef tenderloin**, boulangere potatoes, broccolini, jammy tomato, béarnaise, steak sauce **40**.

**Griddled 13oz beef rib eye**, roasted garlic mashers, Shiner Bock onion rings, French beans, Burgundy jus **40**.

**Seared duck breast and braised leg**, baby bok choy, egg noodles, shiitake master sauce **27**.

**11-spiced Texas Axis venison and grilled Texas quail**, parsnip puree, chestnuts, Brussels sprouts, apricot cranberry chutney, juniper sauce **40**.

**Grilled chicken breast**, roasted fingerling potatoes, squash, tomato and basil, savory herb pan jus **18**.

**Dijon crusted Australian lamb rack**, cheesy grits, asparagus, Rebecca Creek goat feta, shaved fennel, Burgundy mushroom jus **40**.

**Achiote roasted pork tenderloin**, plantains, corn saute, avocado salsa, pickled onions, cinnamon sauce **26**.

**Close-to-bouillabaisse** of shrimp, lobster, scallop, clams, mussels, snapper, tuna, mahi, served with martini rouille **33**.

**Poblano potato au gratin**, with chipotle cauliflower & baby squash saute **19**.

## TONIGHT'S SOUFFLÉ

Grand Marnier Soufflé, orange anglaise 12.  
Please allow 20 minutes for soufflé preparation.

Our dishes are made with local, organic and sustainable ingredients whenever possible.

## SIDES

Asparagus and Trumpet Royal mushroom saute **10**.

Snap peas, shiitake and garlic **6**.

Israeli couscous, creamy bacon sauce, truffle oil **6**.

Wilted spinach **6**.

Baked cauliflower cheese **5**.

Mashed potatoes **5**.

Shiner Bock Onion Rings **4**.

Truffled Cheesy Grits **5**.

Roasted Brussels sprouts **5**.

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**\$37 3 course menu offered daily before 6:30 PM or after 9 PM**

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**Get the dish!**  
**Auden's Kitchen and Biga on the Banks are on Facebook and Twitter**

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**More Biga is Betta. Visit [biga.com](http://biga.com) for reservations, our calendar of events, to purchase gift cards and to join BigAmigos.**

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**For information on private dining, parties, special events and river barge dinners, contact Perny Shea or Teresa O'Rourke Ardid [biga.com](http://biga.com)**

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**Biga Market Totes available from your server 5.**

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**Also, Biga gift cards available, just ask your server!**

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**Don't Forget to make your Valentines Day reservations with us!**