



## BIGA ON THE BANKS

San Antonio, Texas

### Cast of Characters

**Bruce Auden**  
Chef/Owner

**Martin Stembera**  
Chef de Cuisine

**Daniel Dirmeyer**  
Private Dining Chef

**Nick Fuentes**  
Sous Chef

**Elise Broz**  
**Amy Delbridge**  
Pastry Chefs

### Spring Fare Menu

3 Course \$37 / 4 Course \$45

Available 5:30-6:30  
& after 9pm

#### First Course

Yellow lentil curry soup  
with lemon yogurt  
Or

Vegetable strips, crunchies,  
shiitakes, Asian inspired sesame  
ginger dressing

#### Second Course

Seared mahi mahi,  
chive mashers, asparagus salad,  
honey thyme vinaigrette

or

Seared beef tips, corn pudding,  
crispy plantain, poblano  
chimichurri, guajillo demi glaze

#### Third Course

Capirotada  
with vanilla bean ice cream,  
rum sauce

Or

Bailey's crème brûlée,  
chocolate caramel sandwich  
cookie, oranges

## STARTERS

**House apple-smoked salmon nachos (5)** chipotle cream cheese,  
escabèche vegetables 12.

**Chicken-fried oysters (5)** squid ink linguini, swiss chard, pancetta,  
whole grain mustard hollandaise 16.

**Garlic spicy lamb merguez sausage & Texas shrimp**, hummus,  
charmula & preserved lemons 13.

**Sizzling expensive mushrooms**, sautéed with red onion,  
garlic & savory herbs, grilled bread 17.

**Habanero jerk scallops**, cheesy grits, pineapple rum chutney 17.

**Pork pot stickers (4)** scallions, hot chili orange oil,  
red currant sauce 13.

**Seared Hudson Valley foie gras**, French toast, apricot cranberry chutney,  
cider duck jus (Full 24. Half 14.)

**Bibb and radicchio game packets (3)** Asian chili sauces 14.

**Selection of artisan cheese**, Leonora, Rogue River Smokey Blue, Mahon Curado with  
honeycomb, Marcona almonds, walnut date cake and quince paste  
1 cheese 6. | 2 cheeses 12. | 3 cheeses 18.

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

## SOUP | SALADS

**Yellow lentil curry soup** with lemon yogurt 10.

**Baby iceberg lettuce**, apple-smoked bacon, pickled onions,  
cucumbers, blue crumbles, tomatoes, blue cheese dressing 11.

**Orange salad**, hydroponic greens, lardons, Rebecca Creek goat cheese,  
avocado, walnut vinaigrette 10.

**Warm spinach**, brie, apple smoked bacon, Trumpet Royal mushrooms,  
spiced pecans, gaufrettes, tart apples, sherry garlic vinaigrette 13.

(Add grilled quail 17.)

**Romaine hearts**, red pepper Caesar dressing, little croutons,  
parmesan tuile 11.

(Add 4 chicken fried oysters 17.)

**Vegetable strips**, crunchies, shiitakes, Asian inspired sesame  
ginger dressing 10.

(Add 3 tempura shrimp 17.)

## MAIN COURSE

- Grilled Ahi tuna**, served rare, brothy black beans, pico de gallo, cilantro, chayote squash tomatillo slaw 43.
- Pan seared mahi mahi**, chive mashers, asparagus crab salad, honey thyme vinaigrette 36.
- Seared Wild California King salmon**, basmati rice pilaf with yellow wax beans, watercress, citrus beurre blanc 38.
- Hunan barbeque mahi mahi**, young greens, chilled spring vegetables, crispy noodle net, lemongrass vinaigrette 29.
- Grilled 8 oz beef tenderloin**, corn pudding, crispy plantain, poblano chimichurri, guajillo demi glaze 39.
- Griddled 13oz. Ribeye**, garlic mashers, green beans, Shiner Bock onion rings, Burgundy demi glaze 43.
- Dry "35 day" aged 10 oz New York Strip**, mashers, asparagus, Burgundy demi glaze 65. "limited availability" Add Foie Gras 8.
- 11-spiced Texas Axis venison and grilled Bandera quail**, goat cheese tart, chestnuts, Brussels sprouts, apricot, sultana cinnamon chutney, juniper sauce 43.
- Seared duck breast and confit leg**, white bean puree, roasted acorn squash, Swiss chard, Pinot Noir sauce 35. Add Duck Egg 39.
- Smoked roasted 1/2 organic Tecumseh chicken**, potato gratin, grilled asparagus, natural pan jus 22.
- Hoisin glazed pork tenderloin**, yakimeshi rice, tempura broccolini, 5 flavor oil, shiso 29.
- Mustard crusted Australian lamb rack**, Texas Gristmill cheesy grits, Rebecca Creek goat feta, shaved fennel, grilled asparagus, mushroom demi glaze 43.
- Close-to-Bouillabaisse of shrimp**, scallop, mussels, clams, lobster, mahi, tuna and halibut served with martini rouille 39.
- Quinoa, corn & poblano stuffed tomato**, grilled yellow squash, cilantro crema, tomato salsa & queso fresco 19.

## TONIGHT'S SOUFFLE

**Grand Marnier Soufflé, orange anglaise 14.**

>Please allow 20 minutes for soufflé preparation<

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

Featured Farms this week include Broken Arrow Ranch Venison, Lightsey Farm, Tecumseh Farms, G&S Groves, Cooper Orchards, Gundermann Acres, Animal Farm, Josh Ruiz, Tecolote Farm, Rebecca Creek Farms

## SIDES

- Asparagus & trumpet mushroom saute 9.
- Charred and roasted Brussels sprouts 7.
- Baked cauliflower & cheese 7.
- Snap peas, shiitake and garlic 7.
- Wilted spinach 7.
- Truffled cheesy grits 6.
- Israeli couscous, creamy bacon sauce, truffle oil 7.
- Corn pudding 6.
- Pomme frites 5.
- Duck egg 4.
- Yakimeshi rice 6.

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Visit [biga.com](http://biga.com) for reservations, our calendar of events, Twitter, Facebook, Instagram, 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 at [gather@biga.com](mailto:gather@biga.com)

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Get your Biga Baked goods at The Pearl Brewery's Farmers Market on Saturday mornings. See Amy from 9am-1pm

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Biga gift cards available, just ask your server!