



BIGA ON THE BANKS

San Antonio, Texas

May 2, 2018

Seasonal Fare Menu

3 course \$39 / 4 course \$47

Available 5.30pm-6.30pm
& after 9pm

First Course

Lobster Bisque

with chives & creme fraiche

Or

Romaine hearts, red pepper Caesar
dressing, little croutons,
Parmesan tuille

Second Course

Roasted Australian Lamb Rack,
cheddar Texas gristmill grits, fennel,
baby carrots and beets,
Rebecca Creek goat feta,
blackberry gastrique

Or

Pan Seared American Red Snapper,
garlic mashers, spanakopita,
caper olive emulsion, beurre blanc

Third Course

Sticky toffee pudding
with English custard

Or

Goat Cheese Cheesecake
citrus tuile, blackberry compote,
almond cookie

Starters

House Apple-Smoked Salmon Nachos (5), chipotle goat cream cheese,
escabeche vegetables 13.

Texas Gulf Chicken-Fried Oysters (5) squid ink linguini, Swiss chard,
pancetta, whole grain mustard hollandaise 17.

Bibb and Radicchio Game Packets, Asian chili sauces 13.

Habanero Jerk scallops (2), cheesy grits, pineapple rum chutney 17.

Scottish Organic Salmon Croquettes with nori & cream cheese,
raddish sprout salad, wasabi beet puree 14.

Seared Hudson Valley Foie Gras, brioche French toast,
three berry chutney, cider duck jus Full 24. Half 14.

Selection of Artisan Cheese, Saint-Maure,
Shropshire, Ewephoria gouda, Marcona almonds,
quince paste, walnut date cake, toasty bread
1 cheese 6. | 2 cheese 12. | 3 cheese 18.

Farm Raised Royal Shassetra caviar 1 oz service 95.

Soup | Salads

Lobster Bisque with chives & creme fraiche 11.

Warm Spinach, brie, apple smoked bacon, trumpet mushrooms,
spiced pecans, gaufrettes, tart apples, sherry garlic vinaigrette 12.

(Add grilled quail 19.)

Grilled & Smoked Beets, Rebecca Creek goat cheese, baby arugula,
sherry honey vinaigrette 12.

Bluebonnet Hydro Mixed Greens, tomato, carrots, cucumber,
lemon herb vinaigrette 11.

Baby Iceberg Lettuce, apple smoked bacon, pickled onion, cucumbers,
blue crumbles, tomato, blue cheese dressing 11.

(Add Mexican avocado 4.)

Romaine hearts, red pepper Caesar dressing, little croutons,
Parmesan tuille 11. (Add chicken fried oysters 17.)

Cast of Characters

Bruce Auden - Chef/Owner, Martin Stembera - Executive Chef,
Brandon Waddell - Private Dining Chef, Andres Gonzalez - Sous Chef,
Amy Delbridge - Pastry Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions

-Keep in mind the menu changes daily-

Main Course

- Grilled Ahi Tuna**, served rare, lemon dill risotto, sauteed squash & mushrooms, crispy greens, sauce bercy 41.
- Pan Seared American Red Snapper**, garlic mashers, spanakopita, caper olive emulsion, beurre blanc 39.
- Seared Wild Alaskan Halibut**, Moroccan cous cous cucumber salad, fried cauliflower, mustard vinaigrette 39.
- Hunan Barbecue Ahi tuna**, served rare, crispy noodle net, chilled spring vegetables, lemongrass vinaigrette 33.
- 8oz Beef Tenderloin**, crispy confit potatoes, shaved asparagus and arugula salad, bearnaise, steak sauce 43. **Beef tips** 25.
- Grilled 13 oz Ribeye**, sweet potato puree, poblano chimichurri, cauliflower, carrots, zucchini & squash, peppers, smoky demi 43.
- Seared duck breast & braised leg**, brown sugar sweet potatoes, coleslaw, pomegranate duck jus 37.
- 11-spiced Texas Axis Venison & Grilled Lockhart Quail**, goat cheese tart, chestnuts, Brussels leaves, apricot berry chutney, juniper sauce 45.
- Roasted Australian Lamb Rack**, cheddar Texas gristmill grits, fennel, baby carrots and beets, Rebecca Creek goat feta, blackberry gastrique 45.
- Smoke Roasted ½ Tecumseh Organic Chicken**, potato gratin, grilled asparagus, natural pan jus 25.
- Close-to-Bouillabaisse** of Texas shrimp, lobster, scallop, clams, mussels, halibut, tuna and snapper served with saffron rouille 45.
- Grilled Texas Broccoli & Cauliflower**, roasted tomato Moroccan cous cous, poblano puree, crispy kale 19.
- Add chicken or shrimp** 6.

Tonight's Souffle

Grand Marnier Souffle with orange anglaise 15.
-Please allow 20 minutes for souffle preparation-

Split Fee 4.

House service charge 18% for parties of 6 or more.

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

Featured farms this week include

Broken Arrow Ranch Venison, Bluebonnet Hydroponics, Goodflow Honey, Brindles Ice Cream, Rebecca Creek Farm, NestFresh, HiFi Mycology, J&B Farms,

Sweet Ruthies River Ranch, Bella Verdi Farm, Honey Doe Farm,

Dilorio Farms, Gundermann Acers

Sides

- Charred and roasted Brussels sprouts** 7.
Wilted spinach 7.
Peas & shiitake mushrooms 7.
Trumpet Royal mushrooms & asparagus saute 10.
Pommes frites 6.
Mashers 6.
Israeli couscous, creamy bacon sauce, truffle oil 7.
Cheesy Cauliflower 7.
Truffle Cheddar Grits 7.
Shiner Bock Onion Rings 6.

Visit biga.com to make reservations and for information about our calendar of events, Twitter, Facebook, Instagram, and our BigAmigos loyalty program.

For information on private dining, parties, special events and river barge dinners, contact Perny Shea or Teresa O'Rourke Ardid at gather@biga.com