



BISTRO LE CEP

TEXAS RODEO DAYS

Lunch Menu

2 COURSES \$22.95

3 COURSES \$27.95

PLUS TAX & GRATUITY

Appetizer

POTAGE DU JOUR

A special soup, cooked fresh daily

CRISP HOUSE SALAD

Mixed greens, julienne carrots in our master house dressing

YOUNG TEXAS HILL COUNTRY WILD BOAR

Wild boar medallion with plum sauce

Entree

BLACKENED REDFISH

Fresh filet of redfish served with lemon butter caper sauce

PETITE SIRLOIN

Grilled to perfection served with creamy mashed potatoes, and chef's selection of seasonal vegetables and a green peppercorn sauce

PAN ROASTED DUCK BREAST

Served with wild rice, and chef's selection of seasonal vegetables and black bing cherry sauce

Dessert

CRÈME BRÛLÉE

Our rich custard glazed with caramelized sugar

MOUSSE AU CHOCOLAT

Dark Belgian Chocolate Mousse (GF)

BON APPÉTIT!



BISTRO LE CEP

TEXAS RODEO DAYS

Dinner Menu

\$52.95

PLUS TAX & GRATUITY

3 COURSE DINNER

Appetizer

POTAGE DU JOUR

A special soup, cooked fresh daily

CRISP HOUSE SALAD

Mixed greens, julienne carrots in our master house dressing

YOUNG TEXAS HILL COUNTRY WILD BOAR

Wild boar medallion with plum sauce

Entree

BISTRO TRIO

A Lamb chop, Duck Breast and Bacon Wrapped Quail legs served with Wild Rice and Seasonal Vegetables

FRESH FILET OF RED SNAPPER

Served with lemon butter caper sauce, and chef's selection of fresh vegetables

TEXAS GRASS FED RIBEYE STEAK

Grilled to perfection served with creamy mashed potatoes, and chef's selection of seasonal vegetables and a green peppercorn sauce

Dessert

CRÈME BRÛLÉE

Our rich custard glazed with caramelized sugar

THREE LAYER MOUSSE CAKE

Rich, chocolaty and decadent three layers of chocolate goodness on top of an Oreo crust

BON APPÉTIT!