



BIGA ON THE BANKS

Our dinner menu changes daily to include several special entrées. The items below are a sampling of our current menu.

Sample Menu

STARTERS

Duck confit bao buns, Chinese barbeque, chili orange dressed pea tendrils
House apple smoked salmon nachos (5), chipotle cream cheese, escabeche vegetables, crème fraiche, chives
Chicken fried Gulf oysters (5), squid ink linguini, Swiss Chard, pancetta, mustard hollandaise
Tempura gulf shrimp (4), chili-lime noodles, watermelon, peanuts, mint
BBQ lamb shank open faced ravioli, Rebecca Creek goat feta, pears, micro celery
Pork pot stickers (4) with chili orange oil, scallions and spicy red currant sauce
Bibb and radicchio game packets (3), Asian chili sauces

SOUPS & SALADS

Three-onion potato soup with black truffles and crispy potatoes
Baby iceberg, apple smoked bacon, tomatoes, pickled onion, cucumbers, gorgonzola cheese dressing
Chipotle grilled shrimp (3), pineapple pico, greens, peanuts, tamarind and citrus vinaigrettes
Emile's Hydroponic greens, Rebecca creek goat cheese, roasted peppers, cucumber curls, roasted tomato vinaigrette
Vegetable strips, crunchies, shiitake, Thai inspired sesame and ginger dressing. Add tempura shrimp
Romaine hearts, red pepper Caesar dressing, little croutons, parmesan tuile. Add chicken fried oysters
Warm spinach salad with apple smoked bacon, hedgehogs mushrooms, cereta cheese, potato gaufrettes, garlic sherry mustard dressing.

SEASONAL FARE

First Course (choice of)

Three-onion potato soup with black truffles and crispy potatoes
Baby iceberg, apple smoked bacon, tomatoes, pickled onion, cucumbers, gorgonzola cheese dressing

Second Course (choice of)

Smoke roasted pork tenderloin, potato rosti, juniper braised cabbage, maple sour cream, demiglaze, Riesling apple sauce
Seared red grouper, chipotle grits, yard long beans, fruit pico, jicama salad, charred tomato salsa

Third Course (choice of)

Warm Brown Butter Pecan Cake, poached pears, sweet & tart cherry sauce, vanilla ice cream
Sticky toffee pudding with English custard



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MAIN COURSES

Sautéed Maine lobster, trumpet royal mushroom risotto, asparagus, lemon dill butter
Seared red grouper chipotle grits, yard long beans, fruit pico, jicama salad, charred tomato salsa
Crab stuffed and baked Mahi mahi, with cream cheese scallion mashers, baby carrots, smoky bell pepper coulis
Hunan barbecue red grouper, young greens, winter vegetables, crispy noodle net, grilled scallions, chili lemongrass vinaigrette
11-spiced Texas Hill Country Axis venison chops & grilled quail, potato puree, chestnuts, Brussels leaves, cranberry chutney, juniper sauce
Mustard-crusting Australian lamb rack, parmesan scallion polenta cake, Rebecca Creek goat feta cheese, asparagus, trumpet royal mushrooms, rosemary veal jus
Seared duck breast and braised leg, egg noodles, baby bok choy, shiitake master sauce
Griddled 13oz. Angus beef ribeye, garlic mashers, French beans, Shiner Bock O-rings, sherry sage jus
Grilled 10oz beef tenderloin, on boulangère potatoes, jammy tomatoes, broccolini, house made steak sauce, béarnaise
Smoke roasted ½ Buddy's natural chicken, roasted fingerlings and chayote squash, savory pan jus
Smoke roasted pork tenderloin, potato rosti, juniper braised cabbage, maple sour cream, demiglace, Riesling apple sauce
Close-to-bouillabaisse of shrimp, clams, mussels, scallop, mahi mahi, tuna, grouper and lobster, served with a martini rouille
Roasted fingerling potatoes with garlic onion and savory herb, three mushroom stuffed avocado, slow roasted beets, sweet ancho chili sauce

SIDES

Trumpet royal mushrooms and asparagus
Snap peas, shiitakes and garlic
Israeli cous cous, creamy bacon sauce, truffle oil
Garlicky spinach
Parsnip puree or braised cabbage
Baked cauliflower and cheese
Mashed potatoes
Roasted fingerlings
Chili lime rice noodles