

# COWBOY STAR

RESTAURANT AND BUTCHER SHOP

## LUNCH SELECTIONS

*sandwiches are served with a choice of simple salad or house made fries*

Roasted Squash Soup <i>with shaved pear salad and pumpkin seed oil</i>	8
Organic Greens <i>roasted apples, oregonzola cheese, dried cranberries, aged sherry</i>	9 <i>add chicken 6</i>
Steamed Mussels <i>fresh herbs, shallots and chardonnay broth, grilled sourdough toast</i>	10
Gem Lettuce <i>pancetta lardoons, C-Star caesar dressing, parmesan crisp</i>	9
Duck Leg Confit <i>hericot vert, fingerling potatoes, turnip greens, red wine sauce</i>	17
Marinated Steak Salad <i>rocket, sheep's milk cheese, honey-dijon dressing</i>	14
Pulled Pork Sandwich <i>jalapeno bbq sauce, frisee, buttermilk roll</i>	10
Bison Burger <i>roasted anaheim peppers, toasted cumin mayonnaise</i>	12
Cowboy Star Burger <i>half pound of house ground natural beef and all the fix'ins</i>	11
Chicken Club Sandwich <i>grilled natural chicken breast, bacon, avocado, gruyere cheese on toasted ciabatta roll</i>	10
Sautéed Albacore <i>roasted red peppers, quail egg, green beans, tapanade and organic mache</i>	17
Pan Seared Striped Bass <i>sunchoke puree, wilted spinach, vanilla-saffron sauce and crispy sunchoke garnish</i>	19
House - Made Potato Gnocchi <i>chanterrelle mushrooms, roasted baby tomatoes, shallots, parsley and parmesan cheese</i>	14
Grilled Grass Fed Flat Iron Steak <i>crushed baby Yukon potato and crispy shallots, smoked bacon, sautéed spinach, beef jus</i>	16
Niman Beef Short Rib <i>slow braised, creamy polenta, wilted greens, natural jus</i>	16

**BRING HOME THE BEST. DROP IN ON OUR BUTCHER SHOP FOR THE CITY'S FINEST SELECTION OF HAND-CUT MEATS AND SEASONINGS.**

*Items are subject to change based on availability and management's discretion.*

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## TO START

Buttermilk Fried Sweetbreads <i>green apple-savoy slaw, crispy potato, bourbon sauce</i>	12
Bourbon Braised Berkshire Pork Belly <i>celery root puree, natural jus, frisee garnish</i> GF	14
Braised Lamb Short Ribs <i>potato dumpling, whiskey-currant sauce</i>	12
Maine Lobster Risotto <i>white corn, crispy leeks, winter truffles</i> GF	15
Venison Carpaccio <i>micro-celery, extra virgin olive oil, fleur de sel, celery root garnish</i> GF	14
Heirloom Beets Salad <i>shaved fennel, mache, warm goat cheese, sherry vinaigrette</i>	11
Roasted Squash Soup <i>with shaved pear salad and pumpkin seed oil</i> GF	8
Farmer's Market Lettuce Mix <i>pickled red onions, herbed polenta crouton, buttermilk dressing</i> GF	9
Bibb Lettuce <i>apple, spiced pecan, maple-bourbon vinaigrette</i> GF	11

## ENTRÉE

Jidori Chicken Breast <i>sautéed spinach, roasted garlic, fingerling potatoes, cranberry-chicken jus, chestnut oil</i> GF	21
Niman Pork Duo <i>rutabaga puree, roasted marble potatoes, fig chutney, green beans and bourbon-sage sauce</i> GF	26
Elysian Fields Farm Lamb <i>green garlic farro, grilled artichokes, lamb jus</i> GF	38
Seared Sea Scallops <i>miner's lettuce, spiced poached kumquats, sweet onion risotto</i> GF	27
Rabbit <i>braised leg, creamy polenta, mustard greens, picholine olives</i>	27
Striped Bass <i>crispy skin, sunchoke purée, red frill mustard greens, chervil potatoes, verjus beurre blanc</i> GF	34
Wild Alaskan King Salmon <i>sautéed brussel sprouts, black trumpet mushrooms, fingerling potatoes, bourbon sauce</i> GF	30

GF denotes items that are Gluten Free

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## COWBOY STAR HAND CUT STEAKS FROM OUR BUTCHER SHOP

*served with farm fresh vegetables and daily accompaniments*

40 oz. Porterhouse for Two <i>aged 21 days, certified piedmontese beef, montana ranch brand</i>	82
20 oz. Bone in Strip <i>dry aged 35 days, Greater Omaha PRIME</i>	46
22 oz. Cattleman's Cut Rib Chop <i>aged 21 days, "Natural" Angus Beef, Niman Ranch</i>	41
8 oz. Filet <i>estancia grass-fed beef</i>	38
12 oz. New York Strip <i>aged 21 days, certified piedmontese beef, montana ranch brand</i>	36
14 oz. Ribeye Steak <i>aged 21 days, certified piedmontese beef, montana ranch brand</i>	34
14 oz. American Bison Ribeye <i>natural, pasture raised, north dakota</i>	38
10 oz. Skirt Steak <i>american wagyu, masami farms, oregon</i>	31

### ADD TO ANY STEAK

Sautéed Onions	Sautéed Mushrooms	Crumbled Blue Cheese	"Oscar" Style <i>served with Crab, Asparagus and topped with Bernaise</i>	Roasted Bone Marrow
\$7	\$7	\$3.50	\$22	\$9

### ABOUT OUR TEMPERATURES

<b>RARE</b> <i>Very red, cool center</i>	<b>MEDIUM RARE</b> <i>Red, warm center</i>	<b>MEDIUM</b> <i>Pink center</i>	<b>MEDIUM WELL</b> <i>Slightly pink center</i>	<b>WELL</b> <i>Cooked throughout, no pink</i>
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*We are committed to supporting local and regional farmers, fishers and producers by cooking food that recaptures the simple and pure tastes found in locally grown, natural and organic ingredients. We strive to raise awareness of a more sustainable food future, while helping to restore a sense of community that brings us back to a more homegrown time.*

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