

# RAINBOW LODGE™

*Rainbow Lodge offers 3 set menus for private dinner parties.*

*We will personalize the menu with a heading of your choice.*

*Known for Gulf Seafood and Wild Game, we are happy to create custom menus or chef's tables. Those prices are quoted upon request.*

*The prices below are per person and include bread and butter.*

*They do not include sales tax (8.25%) or the 20% gratuity or beverages.*

## **Menu One (\$39 per person)**

Mixed Green Salad with Garden Vegetables, Citrus Vinaigrette  
(Substitute Caesar Salad for \$2)

Roasted Bryan Farms Chicken, Housemade Gnocchi, French Beans, Pan Jus  
Grilled 6 oz. Beef Tenderloin Filet, Potato Puree, Asparagus, Charred Onions and House Made Steak Sauce  
Pan Seared Gulf Red Snapper (or Wild Salmon), Pearl Pasta, Artichoke Confit, Caramelized Onion Jus  
Creamy Carnaroli Risotto, Foraged Mushrooms, Mascarpone, Parmesan

A Choice of 2 Items from our seasonal dessert menu (determined in advance)

## **Menu Two (\$49 per person)**

Mixed Green Salad with Garden Vegetables, Citrus Vinaigrette  
(Substitute Caesar Salad for \$2)

Or

Signature Smoked Duck Gumbo with Andouille Sausage and Wild Rice Pilaf

Roasted Bryan Farms Chicken, Housemade Gnocchi, French Beans, Pan Jus  
Grilled 6 oz. Beef Tenderloin Filet, Potato Puree, Asparagus, Charred Onions and House Made Steak Sauce  
Pan Seared Gulf Red Snapper (or Wild Salmon), Pearl Pasta, Artichoke Confit, Caramelized Onion Jus  
Wild Game Mixed Grill –Venison, Game Sausage, Wild Boar and Quail. Pureed Potatoes and Red Wine Sauce  
Creamy Carnaroli Risotto, Foraged Mushrooms, Mascarpone, Parmesan

A Choice of 2 Items from our seasonal dessert menu (determined in advance)

## **Menu Three (\$55 per person)**

Chef's Amuse Bouche – a surprise to wake up the palate

Mixed Green Salad with Garden Vegetables, Citrus Vinaigrette  
Local Beets, Arugula and Texas Chevre, Smoked Pine Nut Tapenade, Apple Vinaigrette

Or

Signature Smoked Duck Gumbo with Andouille Sausage and Wild Rice Pilaf

Roasted Bryan Farms Chicken, Housemade Gnocchi, French Beans, Pan Jus  
Pan Seared Gulf Red Snapper (or Wild Salmon), Pearl Pasta, Artichoke Confit, Caramelized Onion Jus  
Duo-North American Bison Tenderloin and Braised Shortrib, Wild Mushrooms, Black Truffle Bordelaise  
Wild Game Mixed Grill –Venison Medallion, Game Sausage, Wild Boar Chop and Texas Quail. Pureed Potatoes and  
Red Wine Sauce

Creamy Carnaroli Risotto, Foraged Mushrooms, Mascarpone, Parmesan

Chef's Dessert Plate with 3 seasonal tastes

*"We proudly support local artisans, ranchers & farmers who supply us with incredibly fresh products that are produced with passion & enthusiasm, which drives our creativity & improves our guest's dining experience"*

*...Chef Randy Rucker*