

Breakfast

Served Monday-Friday 6:00 a.m. to 11:00 a.m.

Saturday & Sunday 7:00 a.m. to 11:30 a.m.

Touch 52 for Guest Room Dining

Chef's Specialties

The All-American Breakfast	16
Two Eggs Any Style, Breakfast Potatoes, Your Choice of Maverick Ranch Bacon, Country Sausage or Ham and Choice of Toast, Muffin or Croissant Served with Your Choice of Juice, Starbucks Coffee or Tea Forte Hot Tea	
The Continental	11
Choice of Two Freshly Baked Pastries, Juice, Starbucks Coffee or Tea Forte Hot Tea	
Texan Benedict	12
Scrambled Cage Free Eggs on Soft Biscuits, with Elgin Sausage and Country Gravy Served with Breakfast Potatoes	
Fluffy Omelets	12
Made with Cage Free Eggs Prepared Just The Way You Like It. Choice of Three Fillings: Maverick Ranch Bacon, Ham, Sausage, Onions, Bell Pepper, Mushrooms. Served with Breakfast Potatoes and Toast.	
Chicken Fried Steak and Eggs	13
Real Texas Fare with Cream Gravy, Breakfast Potatoes and Biscuits	
Breakfast Bagel Sandwich	9
Toasted Bagel Stuffed with Scrambled Cage Free Eggs, Canadian Bacon and Cheese	
Migas	12
Two Cage Free Eggs Scrambled With Onions, Tomatoes, Tortilla Strips, Cheddar Cheese, Pico De Gallo, Refried Beans and Flour Tortillas	
Smoked Salmon with Bagels	14
Philadelphia Cream Cheese and Traditional Accompaniments	

From The Iron And Griddle

Cattleman's Breakfast	15
A Short Stack of Griddle Cakes, Two Crisp Slices of sugar cured Bacon, Two Cage Free Eggs Any Style, and Starbucks Coffee	
Belgian Waffle	11
Our Homemade Belgian Waffle Topped with Fresh Berries . Served With Warm Maple Syrup and Whipped Cream On the Side	
Buttermilk Pancakes	11
Fluffy Light, Your Choice of Blueberry, Banana, Strawberry or Chocolate Chips	

~ A \$2.50 Dining-in Charge Plus 18% Gratuity And Applicable Sales Taxes Will Be Added To Your Check ~

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Simply Healthy

Light Start	12
Scrambled Egg Beaters, Turkey Sausage, Fresh Fruit Cup and a Bran Muffin	
Fruit Plate	9
Fresh Fruit Platter with your Choice of Honey, Yogurt or Cottage Cheese	
House made Granola	8
with seasonal berries and yogurt	
Breakfast Smoothie	7
strawberries and banana blended with orange juice, yogurt and honey	

Side Orders

Hot Oatmeal or Assorted Cereals , served with Fresh Fruit	4
White, Wheat or Rye Toast	3
Bagel with Cream Cheese or English Muffin	4
Hickory Smoked Bacon, Country Sausage , or Ham	4
One Egg Prepared Your Way	3
Sliced Half Melon or Grapefruit	3
Small fruit plate	4

Beverages

Orange or Grapefruit Juice	3
Tomato, Apple, V8 or Cranberry Juice	3
Freshly Brewed Starbucks Coffee	Small Pot 7
Regular or Decaffeinated	Large Pot 9
Hot Tea Forte Selection	4
Herbal Tea Selection Available	
Milk	3
Whole, 2%, or Skim	
Abeula Gourmet Hot Chocolate	5
served with cinnamon and peppermint marshmallows	
Assorted Soft Drinks	3.50
Evian or Mineral Water	4

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All Day Dining

*served from 11:00 a.m. – 11:00 p.m. Sunday through Thursday
and from 11:00 a.m. to midnight Friday and Saturday*
touch 52 for Guest room dining

Flavorful Beginnings

Southpark Nachos	\$10
Beef or Chicken, Refried Beans, Two Cheeses Guacamole, Sour Cream, Jalapeños, Pico de Gallo	
Quesadillas	\$10
Flour Tortillas, Jack Cheese, Pulled Chicken, Poblano Peppers	
Smoked Salmon Cheesecake	\$11
with crispy capers and pepper coulis	
Crab Cake Sliders	\$11
all lump Gulf of Mexico crabmeat, served on fresh buns with mache and caper remoulade	
Soup Du Jour	\$6
Daily Creation made with the Freshest Ingredients	
Tortilla Soup	\$7
Smoked Chicken, Avocado and Queso Blanco	
Onion Creek Grille House Salad	\$7
assorted berries, field greens, in a bowl of bibb lettuce with bagel chips, dried cranberries and cucumbers	
Chopped Greek	\$8
kalamata olives, artichokes, cucumbers, pear tomatoes, red onion and feta tossed in balsamic vinaigrette with romaine lettuce	

Lunch Entrees

South Austin Chicken Salad	\$13
spiced chicken breast, charbroiled and served on cool greens with black bean corn relish, jalapeno ranch and crispy tortilla strips	
Caesar 's Spear with Chicken	\$13
Romaine spears, bagel chips, sugar cured bacon, red onion, shredded parmesan Homemade Caesar dressing topped with charbroiled chicken breast	
Grilled Vegetables and Pita Bread	\$12
with house made hummus and kalamata olives	

Chicken Fried Steak or Chicken Fried Chicken Breast \$14
Country Gravy, Buttermilk Mashed Potatoes

Specialty of the Day
ask your server about today's selection market price

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All Day Menu

*Served from 11:00 a.m. to 11:00 p.m. Sunday through Thursday
And from 11:00 a.m. to Midnight Friday and Saturday
Touch 52 for Guest Room Dining*

Home Style Sandwiches

*All Sandwiches are Served with your Choice of a Petite Greek Salad,
Vegetable Slaw or Seasoned Fries*

Grilled Black Angus Burger 11
half pound of ground sirloin, char-Broiled and topped with
choice of American, pepper jack, Swiss, or cheddar cheese.
served with lettuce, tomato, onion and pickle on a toasted Bun

Omni Club Sandwich 10
Texas toast piled high with roasted turkey breast and
ham, natural sugar cured bacon, avocado, tomato and lettuce

Traditional Reuben 10
shaved corned beef, topped with Swiss cheese,
sauerkraut and thousand island dressing

Chicken Cobb Wrap 11
diced chicken, natural sugar cured bacon, vine ripe tomatoes,
lettuce, shredded jack, boiled egg, avocado in a soft tortilla wrap,
choice of dressing on the side

BBQ Grinder 10
Elgin sausage, ham and pepperoni, Stubb's barbecue sauce,
pepper jack cheese, watercress, tomato and onion on sour dough bun

Old Fashioned Texas Melt * 10
Half Pound of Ground Sirloin, Texas Toast,
Smothered Onions and Mushrooms, Melting Cheddar Cheese

Pizza

Create your own 14
We Bake Our Own Dough ~ Choice of Three Toppings:

Pepperoni, Italian Sausage, Onions, Olives, Bell Pepper, Bacon
Jalapeños, Mushrooms, Spinach, Tomato, Artichoke,

Want Other Toppings? Add \$1 Each

Dessert

House made Cheesecake seasonal berries and fruit coulis	\$7.50
Texas Pecan Snowballs vanilla ice cream in Comanche Texas pecan crust with caramel sauce	\$7
Pink Lemonade Ice box Pie with kiwi sauce	\$7
Caramel Flan ringed with fresh fruit	\$7
Flourless Chocolate Torte topped with rich ganache	\$7.00
Seasonal Fruit Cobbler created with the season's freshest fruit available Served warm with  vanilla bean ice cream	\$7.00
 Ice Cream Chocolate, Strawberry or Vanilla or a Try a Combination	\$5.00
Ask your Server about our Sorbet Selection	\$5.00

It's Always The Right Time for Chocolate Covered Strawberries..\$20 per dozen

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Dinner

Served daily from 5:00 p.m. to 10:00 p.m.
Touch 52 for Guest Room Dining

Appetizers

Southpark Nachos Beef or Chicken, Refried Beans, Two Cheeses Guacamole, Sour Cream, Jalapeños, Pico de Gallo	\$11
Quesadillas Flour Tortillas, Jack Cheese, Pulled Chicken, Poblano Peppers	\$11
Smoked Salmon Cheesecake with crispy capers and pepper puree	\$11
Crab Cake Sliders all lump Gulf of Mexico crabmeat, served on fresh buns with mache and caper remoulade	\$11
Buffalo Tenderloin Carpaccio Grass-fed buffalo from South-Texas finished with white truffle oil, cracked pepper and shaved reggiano-parmigiano	\$12
Texas Buffalo Wings chicken wings tossed in Texas Hot Sauce , served with Blue Cheese, and Celery Sticks	\$9

Soups & Salads

Tortilla Soup Smoked Chicken, Avocado and Queso Blanco	\$7
Soup of the Evening Chef's Nightly Creation	\$6
Shrimp Bisque en croute finished with cognac and topped with a flaky baked crust	\$8
Caesar 's Spear Romaine spears, bagel chips, sugar cured bacon, red onion, shredded parmesan, Homemade Caesar dressing	\$7
Onion Creek Grille House Salad assorted berries, field greens, in a bowl of bibb lettuce with bagel chips, dried cranberries and cucumbers	\$7

Chopped Greek \$7
kalamata olives, artichokes, cucumbers, pear tomatoes, red onion
and feta tossed in balsamic vinaigrette with romaine lettuce

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Dinner

Served daily from 5:00 p.m. to 10:00 p.m.
Touch 52 for Guest Room Dining

Entrees

Our Dinner Entrees are Served with a Basket of Warm Breads
our steaks are all seasoned with our house steak rub,
served with potato puree and seasonal vegetables

Charbroiled Cowboy Steak	33
Bone in 16 oz Rib Eye,	
New York Strip Steak	30
charbroiled, hand cut to order 12 oz	
Texas Buffalo, Tenderloin Steak	41
Grass-fed, free range buffalo from South-Texas, charbroiled, 8 oz steak, very lean, recommended to be cooked rare or medium rare, topped with wild mushroom glace	
Guinness Braised Pork Shanks	24
jicama-potato cakes, caramelized apple-mint sauce, mint chips	
Specialty of the Day	market price
ask your server about tonight's preparation	
Cornmeal Crusted Ruby Red Trout	23
crabmeat stuffing, buerre rouge, potato puree	
Charbroiled Free-Range Chicken Breast	23
served on pintos and wild rice, drizzled with cranberry glace and topped with sweet potato gaufrettes	
Roasted Vegetable and Polenta Napoleon	19
eggplant, squash, sweet peppers with herbs and olive oil, layered with crispy polenta, basil oil, pepper puree and balsamic syrup	

Dessert

House made Cheesecake seasonal berries and fruit coulis	\$7.50
Texas Pecan Snowballs vanilla ice cream in Comanche Texas pecan crust with caramel sauce	\$7
Pink Lemonade Ice box Pie with kiwi sauce	\$7
Caramel Flan ringed with fresh fruit	\$7
Flourless Chocolate Torte topped with rich ganache	\$7.00
Seasonal Fruit Cobbler created with the season's freshest fruit available Served warm with  vanilla bean ice cream	\$7.00
 Ice Cream Chocolate, Strawberry or Vanilla or a Try a Combination	\$5.00
Ask your Server about our Sorbet Selection	\$5.00

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Kid's Menu

(Children under 10)

Served Monday-Friday 6:00 a.m. to 11:00 a.m.

Saturday & Sunday 7:00 a.m. to 11:30 a.m.

Touch 52 for Guest Room Dining

Kid's Breakfast

Cold or Hot Cereal	4
<i>Served with Milk and you Choice of Seasonal Fruit Topping</i>	
French Toast	5
<i>Served with Maple Syrup and your Choice of One Strip of Bacon Or One Sausage Patty</i>	
Buttermilk Pancakes	5
<i>Two Pancakes Served with Maple Syrup and your Choice of One Strip of Bacon Or One Sausage Patty. Banana Buttermilk Pancakes also Available.</i>	
Omni Kid	6
<i>One Egg Scrambled, One Pancake, One Strip of Bacon and One Sausage Patty</i>	
Fresh Fruit Cup and Yogurt	5

Kids Sandwiches, Snacks & Entrees

Served daily from 11:00 a.m. to 11:00 p.m.

All Sandwiches are Served with your Choice of Fries or Chips

Peanut Butter and Jelly	5
<i>Creamy Peanut Butter & Jelly</i>	
Chicken Fingers	7
<i>Served with Honey Mustard Dip</i>	
Grilled Cheese Sandwich	5
All American Hot Dog	5
Junior Cheeseburger	7
<i>Four-ounce Burger Served with American Cheese</i>	
Spaghetti	6
<i>served with marinara and cheese</i>	

Side Orders

French Fries	2	Fruit cup.....	2
Garden Salad.....	2	Carrot Sticks.....	2

Beverages

Sodas.....	3	Milk.....	3
Juice.....	3	Hot Chocolate.....	3
Shirley Temple.....	3	Chocolate Milk.....	3

Desserts

Cup of Häagen-Dazs Ice Cream.....	2
<i>Chocolate, Vanilla, or Strawberry</i>	
Cookies and Milk.....	5
<i>Two of Our Fresh Baked Cookies and a Glass of Milk</i>	

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Hospitality Suggestions

Available Daily 11:00 a.m. to 10:00 p.m.

One Hour Notice, Please

*If You Wish to Customize Your Own Personal Order or Would Like to See
Additional Food or Beverage Items, we will be Happy to
Accommodate you.*

*For Further Assistance, Feel Free to Touch 52 for Guest Room Dining
Minimum of 10 People*

Antipasto Display.....	per Person	\$6.75
Sliced Seasonal Fruit and Berry Display.....	per Person	\$4.75
Vegetable Crudit�.....	per Person	\$4.95
Chocolate Covered Strawberries.....	per Dozen	\$20.00
Freshly Baked Cookies.....	per Dozen	\$24.00
Fried Chicken Tenders.....	per Piece	\$3.00
Chicken Quesadillas.....	per Piece	\$3.00

Spirits

Gin

Tanqueray.....	\$70.00
Beafeater.....	\$70.00

Scotch

Chivas Regal.....	\$95.00
Johnny Walker Black.....	\$95.00
Dewar's.....	\$70.00

Canadian

Seagram's 7	\$50.00
Crown Royal.....	\$80.00

Tequila

Patron Anejo.....	\$125.00
Cuervo 1800.....	\$80.00

Bourbon

Jack Daniels	\$70.00
Jim Beam.....	\$60.00

Vodka

Absolut.....	\$70.00
Grey Goose.....	\$85.00

Hospitalities Include Ice and Glasses. Mixers are Charged
Separately. If You Would Like a Spirit Not Listed Above, Touch 52
and we Will Do Our Best to Accommodate You

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Wine List

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Wine_Name	Glass	Bottle
Sweet Sparkling Wines <i>Listed from sweetest to least sweet</i>		
Moet & Chandon White Star Champagne NV.....		70.00
Dry Sparkling Wines <i>Listed from mildest to strongest</i>		
Piper Sonoma Brut Sonoma NV.....		40.00
Domaine Chandon Brut Classic California NV.....		45.00
Piper-Heidsieck Brut Cuvee Champagne NV.....		75.00
Dom Perignon Brut Champagne		240.00
Sweet White Wines <i>Listed from sweetest to least sweet</i>		
Jekel Riesling Winemaker's Collection Monterey	7.00	28.00
Dry Light Intensity White Wines <i>Listed from mildest to stronger</i>		
Ecco Domani Pinot Grigio Venezia	6.50	27.00
Geyser Peak Sauvignon Blanc California	6.50	27.00
Placido Pinot Grigio Veneto		25.00
Kim Crawford Sauvignon Blanc Marlborough		40.00
Covey Run Sauvignon Blanc Washington		28.00
Dry Medium Intensity White Wines <i>Listed from milder to stronger</i>		
Robert Mondavi Private Selection Chardonnay Central Coast	7.50	30.00
Clos du Bois Chardonnay North Coast		35.00
Cousino Macul Chardonnay Maipo Valley	6.50	25.00
Beringer Chardonnay Founders' Estate California		32.00
Columbia Crest Chardonnay Grand Estates Columbia Valley		28.00
Benziger Family Winery Chardonnay Carneros		30.00
Kendall-Jackson Chardonnay Vintner's Reserve California	9.00	36.00
Casa Lapostolle Chardonnay Casablanca Valley		28.00
Dry Full Intensity White Wines <i>Listed from milder to strongest</i>		
Franciscan Oakville Estate Chardonnay Napa Valley		42.00

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Wine_Name	Glass	Bottle
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Dry Medium Intensity Red Wines

Listed from milder to stronger

Bearboat Pinot Noir Russian River Valley	13.00	48.00
Sterling Pinot Noir Vintner's Collection Central Coast	8.75	34.00
La Crema Pinot Noir Sonoma Coast		38.00
Sebastiani Merlot Sonoma County		36.00
McWilliam's Shiraz Hanwood Estate South Eastern Australia	6.50	27.00
Penfolds Shiraz Thomas Hyland South Australia		36.00
Beringer Cabernet Sauvignon Founders' Estate California		28.00
Robert Mondavi Private Selection Cabernet Sauvignon Central Coast	7.50	30.00
Rosemount Estate Cabernet Sauvignon South Eastern Australia	9.00	36.00
Trinchero Merlot Family Selection Monterey-Santa Barbara Counties	8.00	32.00
Kendall-Jackson Cabernet Sauvignon Vintner's Reserve California	8.50	32.00
Casa Lapostolle Cabernet Sauvignon Rapel Valley		36.00
Concha y Toro Carmenere Casillero del Diablo Rapel Valley		32.00
St. Francis Vineyards Merlot Sonoma		46.00
Ravenswood Zinfandel Vintner's Blend California	7.50	30.00

Dry Full Intensity Red Wines

Listed from milder to strongest

Cain Cuvee Napa Valley NV	15.00	60.00
Stonestreet Cabernet Sauvignon Alexander Valley		65.00

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