

SIGNATURE LUNCH MENU

Welcome to Las Canarias! Experience refined American cuisine, hand-selected from the finest offerings of our local Ranchers, Farmers, Dairymen and Vintners. Celebrate Food!

BEGINNINGS

Roasted Butternut Squash Soup Cinnamon Chili Crème Fraîche/ Candied Walnuts	8
Warm Goat Cheese Sofrito/ Grilled Country Bread/ Citrus Herbs/ Toasted Almonds	9
Texas Redfish Ceviche Marinated Texas Redfish/ Red Onions/ Serrano Peppers/ Aji Chili Aioli on Tostada	9
Lump Crab Cake Chimichurri/ Mojo de Ajo/ Harissa Aioli	13
Smoked Salmon Carpaccio Grilled Rye/ Crème Fraîche/ Hard Boiled Eggs/ Red Onion/ Baby Arugula	12
Chili-Lime Shrimp Saffron/ Roasted Garlic/ Grilled Rustic Bread	12

ENTRÉE SALADS

Classic Chicken Caesar Salad Baby Hearts of Romaine/ Garlic Croutons/ Parmigiano Reggiano/Anchovy Dressing	18
Grilled Steak Salad Watercress/ Baby Spinach/ Bleu Cheese Crumbles/ Crispy Potatoes/ Red Wine Vinaigrette	18
Super Food Salad Kale/ Garbanzo Beans/ Quinoa/ Red Onion/ Grape Tomatoes/ Cilantro Dressing	14
Grilled Salmon Salad Field Greens/ Kalamata Olives/ Pickled Red Onion/ Feta Cheese/ Shallot Vinaigrette	17
Shrimp Salad “Niçoise” Sautéed Local Shrimp/ Mixed Greens/ Haricot Verts/ Olives/ Capers/ Tomatoes Fingerling Potatoes/ Hard Boiled Egg	16

LARGE PLATES

“Street Style” Beef Short Rib Tacos Street Food Inspired with Local Tortilla/ Pickled Onion/ Jalapeño & Cilantro/ Tortilla Chips & Salsa	12
Crispy Chicken Sandwich Heirloom Tomato/ Bluebonnet Bibb Lettuce/ Lemon Herb Aioli/ Brioche/ Southern Coleslaw	13
Pork Cubano Sandwich Braised Pork Shoulder/Black Forest Ham/Yellow Mustard/Gruyere/House-made Mojo Chips	14
Open Face Caprese Focaccia Mozzarella Burrata/ Heirloom Tomato/ Pesto/ Arugula/ Hand-Cut Fries	13
Rigatoni Stewed Tomato/ Shaved Garlic/ Italian Sausage/ Ricotta Salata	14
Steak Frites Grilled NY Steak/ Chimichurri/ CKC Farms Goat Bleu Cheese Butter/Arugula/ Fries	21
Pork Bahn Mi Sandwich Carrots/ Cucumbers/ Jalapeño/ Sambal Aioli/ Baguette/ House-made Chips	16
Old School Burger Double Beef/ “LC” Sauce/American Cheese/Shredded Lettuce/Brioche/ Hand- Cut Fries	16

WINES BY THE GLASS

		6oz	9oz
Whites			
201	Kris Pinot Grigio “Artist Cuvee” (delle Venezie, Italy)	11	16
320	Joel Gott Sauvignon Blanc (California)	13	19
329	Whitehaven Sauvignon Blanc (New Zealand)	15	20
203	Sacha Lichine SLS Rose (Languedoc, France)	12	18
199	Ruffino Moscato d’ Asti (Piedmont, Italy)	12	18
402	Chateau Ste. Michelle “Eroica” Riesling (Washington)	10	15
421	Wente Vineyards Chardonnay “Morning Fog” (California)	9	13
427	Kendall-Jackson Chardonnay “Vitners Reserve” (California)	12	18

Reds

605	Flat Creek “Super Texan” Sangiovese (Texas Hill Country)	16	24
901	Hahn “Nicky Hahn” Pinot Noir (California)	14	19
900	Nielson by Bryon Pinot Noir (Santa Maria Valley, California)	11	16
1201	Charles Smith Merlot “The Velvet Devil” (Washington)	13	19
808	Camp Vieho Gran Reserva Tempranillo (Rioja, Spain)	13	19
2003	Genesis by Hogue Meritage (Columbia Valley, Washington)	12	18
2002	Montgras “Quatro” Red Blend (Colchagua Valley, Chile)	11	16
705	Terrazas Malbec “Alta del Plata” (Mendoza, Argentina)	9	13
607	Klinker Brick Old Vine Zinfandel (Lodi, California)	11	16
1504	Louis Martini Cabernet Sauvignon (Sonoma, California)	12	18
1505	Beringer “Knights Valley” Cabernet Sauvignon (Sonoma, California)	17	25

DESSERTS

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Fresh Market Berries and Cream

Crème Brûlée Lavender Cookie/ Fresh Strawberries

Warm Sticky Toffee Pudding Vanilla Ice Cream/ Toffee Caramel/
Almond Tuile

Chocolate Fondant Cake Prickly Pear Coulis/ Hazelnut Feuilletine

Crème Fraîche Cheesecake Sablé Cookie/ Blackberry Compote/
Almond Nougatine

***House-Made Ice Cream and Sorbet: Chef’s Daily Selection**

**Mix and Match Ice Creams and Sorbets, choose three*