



kitchentable

Lunch & Dinner | Winter Season

Pantry.....

- Chicken Fried Texas Bandera Quail**
Butter milk cornbread with cranberry pecan marmalade 8
- TKT Garden Greens**
Cranberry vinaigrette and jalapeño corn bread croutons 5
- Grilled Vegetable Stack**
Fire grilled artichoke hearts, eggplant, roasted peppers, heirloom tomatoes, goat cheese on cast iron corn bread 6. Add fresh field greens 12
- Grilled Gulf Shrimp**
With mixed greens and radishes, pickled red onions, texas goat cheese and a warm cheddar biscuit stick 14
- Flaky Wild Mushroom Turn Over**
Nestled on a bed of whole buck wheat noodles with spinach and goat cheese 9
- Fried Sweet Potato Basket**
With maytag blue cheese and Texas honey drizzle 6
- Create Your Own TKT Chopped Salad**
See your server for details
- TKT wedge**
Topped with 24 hour tomatoes and our corn bread croutons 9
Accent with: plank roasted salmon, shrimp or chicken 14
- Chicken Dumpling Soup**
With country fried leeks cheddar biscuit stick 5
- Pumpkin and Red Pepper Chowder**
With warm pumpkin seed pesto 5

Stove and Griddle.....

- Horseradish Pot Roast Hand Pie**
With 1015 Texas onions and our white BBQ sauce 11
- Butter Braised Button Mushroom and Meat Loaf Sandwich**
Fried leeks and cayenne ketchup 11
- Open Faced Grilled Chicken Sandwich**
With eggplant, tomato, pesto spread and artichoke relish 11
- Grilled Cheese with Tomato and bacon**
On buttermilk pan loaf 9
- Open Faced N.Y. Steak**
On flat bread maytag blue cheese and tobacco onions 16
- TKT Beef Stew**
With roasted winter vegetables, chipotle onions, sherry vinegar drizzle 12
- TKT Patty Melt on Texas Toast**
Jack cheese, slab bacon pan browned onions and roasted garlic mayo 11




Main Dishes.....


- Braised Pork Shanks**
Apple merlot jam 14
- Coffee Rubbed Short Ribs**
Shiner bock glaze and fast fried Leeks 16
- Mushroom Meat loaf**
Pan gravy and corn bread croutons 14
- Blackened Shrimp on Sweet Corn Johnny Cakes**
Ground stone mustard sauce 17
- Half Roasted Chicken**
Rum fig compote 15
- Cedar Plank Roasted Salmon Filet**
Carolina barbecue and fennel slaw 15
- TKT Chicken Fried Pot Roast**
Our signature item
Shiner onions and our white BBQ sauce 14
- Mac & Cheese:**
Why change something that is already perfect 9

Side Dishes.....

- French Fries or Sweet Potato Fries**
With sea salt 4
- Grilled Baby Carrots and Broccolini**
Brown butter and lemon 5
- Oven Roasted Brussel Sprout**
With brown butter and pork belly 5
- Sweet Butter Mashed Potatoes** 5
- Cauliflower Au Gratin**
Corn bread and sweet butter crunch 5
- Oven Baked Fingerling Potatoes**
Topped with maytag blue cheese 5

Desserts.....

-  **Cobbler of the Season**
Butter pecan ice cream 6
-  **White and Dark Chocolate Bread Pudding**
With vanilla bean ice cream 6
-  **Cinnamon Waffles and Donut Holes**
Apple fig compote with pecan ice cream 6
- Autumn Dried Fruit Cake**
Cream cheese icing 8
- Cupcake Sampler**
Three mini cup cakes 8
- Aunt Ellen's Upside-Down Pumpkin Custard**
Served with cranberry pecan marmalade 8

Dessert Bites Small portions for one or to share
Choose from  items
choose one 3 choose two 6 choose three 8

* Consuming raw or undercooked meat, seafood and eggs may increase your risk of foodborne illness.
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