

# Cowboy Ciao™

**\$33 per guest**  
*in celebration of our 20<sup>th</sup> Anniversary*  
*all items from the 1997 menu*

**Kick Off (choose one)**

**Italian Wedding Soup**

with tiny meatballs and tinier pasta

**Firecracker Shrimp**

served chilled with jicama slaw

**Antipasto Chopped Salad**

prosciutto, radicchio, rocket, lentils, provolone, tomatoes, mustard vinaigrette

**(add a course – our signature salad for \$10)**

**Stetson Chopped Salad**

smoked salmon, pearl cous cous, arugula, marinated tomatoes, sweet dried corn,  
Ciao ‘trail mix’ (Asiago, pepitas, dried black currants), pesto buttermilk dressing  
*(either avocado or grilled & diced herbed chicken breast can be substituted for salmon)*

**Touchdown (choose one)**

**Chile/Lime Game Hen**

marinated with lime and chiles; with pinole/pecan stuffing, pan sauce

**Honey/Bourbon Pork**

tenderloin, grilled to medium, with rosemary red potatoes and roasted garlic aioli

**Swordfish Marguerite**

tequila/blood orange marinade, grilled, with quinoa, pineapple/jicama salsa

**Balsamic Steak Pasta**

bow-tie pasta with tenderloin tips, crusted oven-dried tomatoes, balsamic cream

**(add a course – from our opening menu in 1997, still a big gamer, for \$10)**

**Exotic Mushroom Pan Fry**

mucho mushrooms (cremini, button, oyster, cepe, lobster, black trumpet, shiitake, morel) in ancho cream  
over double-cooked polenta, topped with grilled portabellini, avocado, Roma tomato and cotija cheese

**Two-Point Conversion (choose one)**

**Warm Bread Pudding**

challah bread pudding dotted with raisins, dried cherries  
and pinenuts, served warm, with praline sauce

**Gel-not-to Pretzel Pie**

deconstructed version