

LINE & LARIAT

220 Main St Hotel ICON 77002-1706 · +18326674470 · Updated: Jan 14, 2026

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STARTERS 9

Crab Cake	\$14.00
scallion remoulade and local field pea salad	
Shrimp Remoulade	\$12.00
boiled gulf shrimp, local tomatoes, scallion remoulade and brioche toast points	
Venison Sausage And Smoked Boudin	\$12.00
w/ pimento cheese featuring veldhuizen farm redneck cheddar, house made pickles, mustard and crackers	
Campechana	\$14.00
blue crab, gulf shrimp, avocado, pico de gallo, olives and corn chips	
Cauliflower Gratin	\$9.00
w/ green's creek gruyere béchamel, breadcrumbs, and parmesan	
Beets	\$9.00
preserved turnips, arugula pesto, malanga chips and whipped feta	
Bandera, Tx Quail	\$16.00
w/ guajillo chile lime butter, queso fresco and sweet corn polenta	
Konigsberger Klopse	\$11.00
tx wild boar meatballs, mashed potatoes, sour cream sauce and braised red cabbage	
Artisan Cheeses	\$14.00
w/ fredericksburg tx peach preserves, spiced pecans, olives and slow dough bread	

SOUPS & SALADS 5

File Gumbo	AVAILABLE OPTIONS
w/ okra, shrimp, venison sausage, bryan farms chicken and texmati rice	
	\$7.00
	\$9.00
Soup Du Jour	AVAILABLE OPTIONS
	\$5.00
	\$7.00
Heirloom Tomato Salad	\$8.00
english cucumber, french feta, red onion, basil, mint, pepitas and white balsamic-olive oil dressing	
Radicchio And Endive Salad	\$9.00
w/ asian pear, yuca chips, raisins, candied pecans and champagne vinaigrette	

Iceberg Salad

\$8.00

w/ bacon, tomatoes, red onion, scallions and roquefort ranch

ENTRÉES 10

Bryan Farms Chicken

\$24.00

lemon garlic ½ roasted chicken with butternut squash, swiss chard and natural reduction

Shrimp And Grits

\$25.00

fried jumbo gulf shrimp, local greens, cheddar & bacon grits and hot sauce

Gulf Red Snapper

\$25.00

w/ smokey local field peas, tomato confit, pea shoot & crispy shallot salad and paprika oil

Gulf Cobia

\$25.00

w/ garlic swiss chard, grapefruit, hazelnuts and beet, radish salsa

South Texas Antelope

south texas nilgai antelope with braised red cabbage, butter roasted fingerling potatoes and wild berry zinfandel reduction

Mustard Roasted Wild Boar Chop

\$32.00

raised in south texas with yukon & bacon puree and roasted brussels sprouts

Filet Mignon

\$35.00

8 oz center cut with scallion mashed potatoes, baby carrots and red wine reduction

Prime Strip Loin

\$38.00

12 oz ranch style with karbach beer braised onions, roasted poblanos, pico de gallo, crispy steak fries and maitre d 'butter

Chile Relleno

\$18.00

summer squash, oaxaca cheese, squash blossoms, mushrooms, pecans and roasted tomato sauce

Akaushi Burger

\$15.00

w/ green chile-onion rajas, green's creek gruyere, seeded bun and fries
