

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 3370 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 5:00 P.M. TO 10:00 P.M. DAILY

SMALL PLATES

MEAT & CHEESE BOARD 28

daily chef's selection, local honeycomb, seasonal jam, seasonal berries

CRISPY PORK BELLY

LETTUCE WRAP *df* 18

butter lettuce, pickled jicama & carrots, guajillo ssam

PRETZEL BITES 14

hatch green chile queso, everything seasoning, whole-grain mustard

CARNE ASADA KIMCHI FRIES* 22

carne asada, sautéed kimchi, jack cheese, green onions, cilantro crema, chipotle aioli, pico de gallo

CRISPY CHICKEN WINGS *gf* 18

celery, carrot, ranch, blue cheese, choice of garlic & cotija, sweet garlic gochujang, lemon pepper or buffalo

AL PASTOR RIBS *df gf* 18

st. louis smoked ribs, pineapple pico, al pastor bbq sauce

ROASTED POBLANO HUMMUS *df vg* 16

evoo, toasted pepita, crispy pita

LRH WOOD-FIRED PIZZAS

MARGHERITA 16

torn basil, fresh mozzarella, san marzano tomato sauce, balsamic glaze

SMOKEHOUSE 18

brisket, applewood-smoked bacon, caramelized onion, smoked gouda, pickled jalapeños, chipotle bbq

SOUPS & SALADS

add chicken 8, shrimp 10

salmon 14, steak* 10*

CAESAR *gf* 15

local romaine, parmigiano-reggiano, parmesan crisps, caesar dressing

CHOPPED COBB *gf* 16

chopped romaine lettuce, applewood-smoked bacon, hard-boiled egg, pickled red onion, tortilla strips, queso fresco, tomato, roasted corn, shredded carrots, cilantro & lime ranch

FEATURED SOUP 14

please ask your server about our chef's creation

HANDHELDs

served with fries, local greens or housemade kettle chips

LRH SMASH BURGER* 18

las colinas signature beef patty, american cheese, lettuce, tomato, house mayo
add fried egg 2 | add applewood-smoked bacon 2
substitute impossible burger 2*

LAS COLINAS CLUB *df* 18

turkey, applewood-smoked bacon, lettuce, tomato, avocado, sourdough, roasted garlic aioli

CRISPY CHICKEN SANDWICH 18

lettuce, tomato, pickle, dill pickle aioli

***gf* GLUTEN-FRIENDLY *vg* VEGAN *df* DAIRY-FREE *n* CONTAINS NUTS/PEANUTS**

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Prices do not include 22% service charge and \$4 delivery fee.

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MAIN EVENT

BOURSIN-CRUSTED FILET MIGNON * *gf* 58
usda prime boursin-crusted filet,
guajillo demi-glace, choose two sides

BONE-IN RIBEYE* *gf* 64
usda prime bone-in ribeye, cowboy butter,
choose two sides

BLACKENED SALMON* 36
bay of fundy salmon, israeli couscous, corn,
poblano, shaved brussels salad, citrus butter emulsion

GUAJILLO DR PEPPER-BRAISED SHORT RIB 48
jalapeño & cheddar grits, crispy onions,
cilantro & pepita gremolata

BLACKENED TOFU *df vg gf* 24
black bean succotash, tomato coulis

SMOKED HALF CHICKEN *df gf* 28
smoked habanero rub, warm fingerling potato salad,
mango & avocado salsa

SIDES

FRENCH FRIES *df* 8
BEER-BATTERED ONION RINGS *df* 10
FINGERLING POTATOES *vg gf* 10
ASPARAGUS *gf* 10
CILANTRO & LIME FARRO *gf* 10
BROCCOLINI *gf* 10
SMOKED GOUDA & GREEN CHILE MAC 12
MASHED POTATOES *gf* 10

GRAND FINALE

DUBAI CHOCOLATE CHEESECAKE *n* 16
pistachio, phyllo crumble
BOURBON SWEET POTATO PIE 10
vanilla bean whipped cream
GRAPEFRUIT MOUSSE CAKE 12
prosecco gelée, brûléed tx ruby red grapefruit

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