



D I N N E R M E N U

Welcome to Las Canarias!

Our menu features New American selections using the finest farm and growing regions in Texas. We are committed to using the freshest, seasonal and sustainable products.

Celebrate Food!

FOR THE TABLE

Enhance your Dining Experience by Embarking on a Sensational Journey into the World of Artisan Farmer and International Cheeses.

Brebichet, France

Soft Ripened Ewe's Milk Cheese

St. Andre, France

Soft, Triple Cream Cow's Milk Brie

Murcia al Vino, Spain

Semi Soft Pasteurized Goat's Cheese, Washed with Red Wine

Shopshire Blue, England

Pasteurized, Dense and Fudgy with Annatto Infused Rind

Old Chatham Camembert, New York

Cow and Sheep's Milk Blend, Creamy and Sweet

Cypress Grove, California

Goat Cheese, Mold Ripened with Vegetable Ash Layer

Vella Jack, California

Firm Cocoa Dusted Cow's Milk, Third Generation Family Business

Rogue River Blue, Oregon

Sustainable Natural Raw Whole Milk, Aged 90 Days

Accompanied by: Pain d'épice, Spiced Olives, Brown Butter Pecans and Dried Fruits

Three Cheeses

15

Five Cheeses 25

BEGINNING

Red Pear Carpaccio

Spinach, Walnuts, Sherry Vinaigrette and Sharp White Cheddar

9

Heirloom Tomatoes

Ricotta Salata with Single Estate Olive Oil

12

Hearts of Romaine

White Spanish Anchovy, Brioche and Tarragon Caesar Vinaigrette

7

A Simple Salad

Fresh Herbs and Preserved Lemon Dressing

8

Consommé of Chicken Tortilla Soup

Jicama and Sonoma Dry Jack

7

Carnaroli Risotto

Lemon and Dill

9



D I N N E R M E N U

OCEAN HARVEST

Rare Tuna	15
Humboldt Fog Chèvre and Tangerine Oil	
California Yellowtail	25
Kaffir Lime Tapioca, Pickled Ginger and Cilantro	
Redfish	28
Oxtail Ravioli, Corn Velouté and Romesco	
Texas White Shrimp	28
Fresh Pasta, Chervil and Shellfish Bisque	
Sea Scallops and Crab	32
Sunchoke, Fennel, Avocado and Watercress	

FARM AND FIELD

Hand-Cut Pasta	22
Farmers Market Vegetables, Vermouth Cream and Fresh Herbs	
Fennel Spiced Bandera Quail	18
Eggplant Caponata and Pine Nut Bisque	
Breast of Duck	28
Fine Herbs Crêpe, Leek Fondue and Roasted Fig	
Berkshire Pork Prime Rib	33
Apple, Bacon, Shaved Brussel Sprouts, Currant Jus	
Rack of Lamb	39
Niçoise Olives, Fava Bean and Pear Gaille, Stone Ground Corn Polenta	
Tenderloin of Beef	42
Caramelized Cauliflower, Smoked Oyster Mushrooms and Sweet & Sour Onions	

ADDITIONS

Grilled Asparagus	7
Bearnaise Aioli	
Stone Ground Corn Pudding	6
Cheddar and Rosemary	
Caramelized Cauliflower	6
Vermouth Cream Sauce	
Yukon Gold Potatoes	5
Herbs and Goat Cheese	

Executive Chef
John Brand

Executive Sous Chef
Wayne Brooks

Sous Chef
Keith Theodore



D I N N E R M E N U

BEGINNING

Red Pear Carpaccio	9
Spinach, Walnuts, Sherry Vinaigrette and Sharp White Cheddar	
Heirloom Tomatoes	12
Ricotta Salata with Single Estate Olive Oil	
Hearts of Romaine	7
White Spanish Anchovy, Brioche and Tarragon Caesar Vinaigrette	
A Simple Salad	8
Fresh Herbs and Preserved Lemon Dressing	
Consommé of Chicken Tortilla Soup	7
Jicama and Sonoma Dry Jack	
Carnaroli Risotto	9
Lemon and Dill	

OCEAN HARVEST

Rare Tuna	15
Humboldt Fog Chèvre and Tangerine	
Hawaiian Yellowtail	25
Kaffir Lime Tapioca, Pickled Ginger and Cilantro	
Redfish	26
Oxtail Ravioli, Corn Velouté and Romesco	
Texas White Shrimp	25
Fresh Pasta, Chervil and Sauce Americaine	
Alaskan Halibut	28
Watercress, Organic Quinoa and Beet Emulsion	

FARM AND FIELD

Hand Cut Pasta	22
Farmers Market Vegetables and Vermouth	
Fennel Spiced Bandera Quail	18
Eggplant Caponata and Pine Nut Cream	
Breast of Duck	28
Fine Herbes Crepe, Leek Fondue and Roasted Fig	
Braised Berkshire Pork	25
Celeriac, Pear Gaille and Fava Beans	
Grilled Leg of Lamb	29
Niçoise, Polenta and Three Pepper Chutney	
28 Day Aged Beef Coulotte	32
Caramelized Cauliflower, Smoked Mushrooms and Cipollini Aigre-Doux	

CONCLUSIONS

Artisan Farmer Cheese Plate, Pain d'épice, Candy Pecans and Olives



L U N C H M E N U

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FIRST COURSE

White Gazpacho	6
Melon, Grapes and Almonds	
Clear Tortilla Soup	6
Avocado, Fajita Chicken, Sonoma Dry Jack	
Grilled Artichoke Crostini	8
Texas Goat Cheese and Mexican Oregano	
Hearts of Romaine Salad	6.5
Pecorino Romano, Tarragon Caesar Vinaigrette	
Shrimp and Brie Quesadilla	8
Salsa Verde, Piquillo Pepper and Avocado	

FEATURES

Half Pound Angus Beef Burger	9
Sharp White Cheddar, Burgundy Onions, Housemade Ketchup	
Grilled Chicken Club Sandwich	9
Country Bacon, Local Tomato, Lettuce and Chipotle Aioli	
Spanish Ham Panini	12
Sourdough, Paprika, Mozzarella and Arugula with Chimichurri	
Tuna Nicoise	12
Fingerling Potatoes, Hericot Vert, Olives, Pear Gialle, Capers and Asparagus	
Braised Veal Short Rib	14
Lentils du Puy, Creamy Mustard Seed Vinaigrette	

DESSERTS

Peach and Blueberry Tart with Fresh Mascarpone	7
Chocolate Pot de Crème, Coffee Gelee and Whipped Cream	8
Lemon Semifreddo with Blackberries	7



L U N C H M E N U

W I N E S - B Y - T H E - G L A S S

Studies have shown that wine aids in digestion, is healthy for the heart and contributes to overall well being for those who consume in moderation.

Las Canarias is proud to offer a diverse and ever-changing selection of wines that are available by the glass.

W H I T E

Glass

Chardonnay, Becker Vineyards, Texas	\$ 9.00
Chardonnay, Sonoma-Cutrer, Russian River Ranch	\$14.50
Pinot Grigio Zenato, Delle Venezie	\$12.00
Viognier, Becker Vineyards, Texas	\$10.00
Sauvignon Blanc, St Supery, Napa Valley	\$13.00
Riesling, Jekel Vineyards, Monterey	\$10.00

R E D

Pinot Noir, Chanson Pere & Fils , Burgundy France	\$14.00
Syrah, Cotes du Rhone "Roulepiere", France	\$11.00
Cabernet Sauvignon, Paso Robles, Estancia, California	\$11.00
Cabernet Sauvignon, Charles Krug, Napa Valley	\$16.00
Merlot, Kenwood, Sonoma County	\$13.00
Merlot, Markham, Napa Valley	\$16.00

B L U S H

Robert Mondavi Woodbridge, White Zinfandel, Napa, California	\$ 7.00
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Artisan Farmer and International Cheese

Pain d'épice, spiced olives, brown butter pecans and dried fruits

Brebichet, France, soft ripened ewe's milk cheese

Murcia al Vino, Spain, semi soft pasteurized goat's cheese, washed with red wine

St. Andre, France, soft, triple cream cow's milk brie

Shopshire Blue, England, pasteurized, dense and fudgy with annatto infused rind

Cypress Grove, California, goat cheese, mold ripened with vegetable ash layer

Old Chatham Camembert, New York cow and sheep's milk blend, creamy and sweet

Vella Jack, California, cocoa dusted firm cow's milk, third generation family business

Rogue River Blue, Oregon, sustainable natural raw whole milk, aged 90 days

Three cheeses 15 Five cheeses 25

Conclusions

Frozen Peach Parfait, Strudel Crisp and Mint Syrup	9
Chocolate Peanut Butter Mousse Torte, Caramelized Banana Sorbet and Linzer Biscuit	9
Ricotta Cheese Crème Brulee with Fresh Cherry Compote	9