

# PERLE ON MAPLE

RESTAURANT AND BAR

## Dinner Menu

### STARTERS

VELVET HUMMUS 12  
*pomegranates, olives, feta, cucumbers, naan*

JUMBO LUMP CRAB CAKE 22/44  
*corn emulsion, fennel salad*

GOAT CHEESE RAVIOLI 15  
*artichoke barigoule sauce, parmesan reggiano, basil*

RICE KRISPIES SHRIMP 19  
*sweet chili sauce, lime, cilantro*

CHEESE QUESADILLA 12  
*jack, cheddar, cilantro, scallions, flour tortilla,  
sour cream, pico de gallo, guacamole  
add: adobo-grilled chicken +2, smoked brisket +4*

PERLE CHARCUTERIE BOARD 20  
*red neck cheddar, ruby goat cheese, smoked gouda, prosciutto,  
salametto piccante, fig compote, dried fruit, nuts, baguette*

### SOUPS & SALADS

TOMATO BASIL SOUP 10  
*basil oil, garlic crostini*

ROASTED BUTTERNUT SQUASH SOUP 10  
*mascarpone maple cream, toasted hazelnuts*

ROASTED BEET SALAD 12  
*goat cheese, arugula, balsamic reduction, honey mustard vinaigrette*

BABY KALE CAESAR SALAD 10  
*julienned jicama, garlic crostini, reggiano parmesan, caesar dressing*

TEXAS MOZZARELLA SALAD 11  
*Texas mozzarella, baby frisée, haricots vert, red beet vinaigrette*

THE WEDGE SALAD 12  
*baby iceberg, grape tomatoes, bacon, stilton, blue cheese dressing*

RED QUINOA & SPINACH SALAD 13  
*avocado, baby heirloom tomatoes, bell peppers, honey lime vinaigrette*

### FLATBREADS

STONELEIGH FLATBREAD 16  
*Texas mozzarella, basil, heirloom tomato,  
arugula, pesto, olive, balsamic*

SMOKED BRISKET FLATBREAD 18  
*tillamook white cheddar, caramelized onions, mushrooms,  
honey bbq glaze, balsamic*

### MAINS

MINT-CRUSTED LAMB CHOPS 48  
*tabbouleh, fig reduction*

ATLANTIC KING SALMON 30  
*honey miso glaze, celeriac purée, parsnips*

THE PERLE ON MAPLE BURGER 19  
*8 oz. angus beef, red neck cheddar, fried egg, bacon,  
fried onion rings, house pickles, fries*

ROSEMARY-ROASTED HALF CHICKEN 25  
*tri color couscous, spinach, rosemary pan jus*

SUN-DRIED TOMATO RISOTTO 22  
*parmesan reggiano, truffle oil*

FRENCHED PORK CHOP 45  
*sweet potato hash, maple sage butter*

PAN-SEARED HALIBUT 48  
*butternut squash purée, artichoke lemon butter*

8 OZ. BEEF FILET 45  
*peppercorn crust, exotic mushrooms, truffle butter*

14 OZ. NEW YORK STRIP STEAK 65  
*yukon gold mashed potatoes, burgundy butter*

### SIDES

CRAB & BACON MAC & CHEESE 13

ROASTED BRUSSELS SPROUTS 10

GRILLED ASPARAGUS 10

### DESSERTS

CRÈME BRÛLÉE 13  
*fresh berries*

BOURBON BREAD PUDDING 11  
*vanilla ice cream*

WHITE CHOCOLATE & CARDAMOM CHEESECAKE 13  
*kiwi fruit*

CHOCOLATE STOUT CAKE 13  
*chocolate sauce*

*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.*

