

starters

CRAB CAKE 18
Jumbo lump crab, jalapeño aioli

CRISPY QUAIL 16
Deep fried Texas quail, bacon infused tangerine marmalade

SHRIMP GRATIN 16
Parmesan horseradish cream sauce, red chili flake

BEEF CARPACCIO* 16
Chef's daily selection

SHRIMP COCKTAIL* 18
Tequila infused yellow tomato
and habanero cocktail sauce

SMOKED BRISKET SLIDERS 16
House smoked brisket, slaw, pickled jalapeños

CHARCUTERIE BOARD* 16
Chef's house made selections

LOBSTER ROLLS 22
Brioche bun, butter poached lobster, tarragon aioli and butter lettuce

ARTISAN CHEESE BOARD 18
Chef's daily selections

PORK BELLY TACOS 14
Crispy pork belly, seared peaches, jalapeño honey glaze

CALAMARI 16
Pepperoncini, parmesan, spicy tomato sauce

ROASTED BONE MARROW 14
Citrus gremolata

salads & soups

GRILLED CAESAR SALAD 9
House made croutons, Parmesan crisp

FARM TO TABLE SALAD 8
Local mixed greens, seasonal fruit, goat cheese,
heirloom tomatoes pecans, white balsamic vinaigrette

WEDGE SALAD 9
Blue cheese, red onion, cherry tomatoes, house made bacon

HEIRLOOM TOMATO & BURRATA..... 12
Heirloom tomatoes, burrata, basil, balsamic

SHORT RIB CHILI 10
House made cornbread, brown sugar honey butter

steaks

PROUDLY SERVING AGED USDA PRIME BEEF

FILET MIGNON 8OZ 42

FILET MIGNON 12OZ..... 48

**PRIME BONE-IN
NEW YORK STRIP 16OZ** 50

PRIME RIBEYE 16OZ..... 50

PRIME BONE-IN RIBEYE 22OZ 53

**PRIME PORTERHOUSE
FOR TWO 42OZ** 100

THE PERFECT TEN 55
Serving Texas Akaushi Beef, Yoakum, Texas

additions

CRAB OSCAR 16

JUMBO LUMP CRABMEAT 18

LOBSTER TAIL 18

DUO OF SCALLOPS 15

BLEU CHEESE CRUMBLES 4

SAUTÉED MUSHROOMS 5

entrees

PAN SEARED SCALLOPS..... 36
Grits, bacon marmalade, jalapeños

CRISPY SALMON 34
Pressed potatoes, red pepper butter, seasonal vegetables

HALIBUT 36
Roasted corn, cotija cheese, mango salsa

ROASTED LAMB RACK 35
Whipped potatoes, asparagus, pepper, dijon, herbs

PORK TENDERLOIN 36
Roasted corn cake, bourbon chili sauce

STEAK FRITES..... 30
Chimichurri, hand cut fries

GRILLED STEAK SALAD 30
Fresh greens, red onion, grape tomatoes, cucumber,
crispy shallots, blue cheese, grilled green onion ranch

PAN ROASTED CHICKEN..... 26
Citrus rice, goat cheese, cilantro

WAGYU BRISKET BURGER 23
House made pickles, cheddar cheese, Dijon mustard,
house made bacon, fried egg, hand cut fries

à la carte sides

BACON MAC & CHEES 10

HAND CUT FRIES..... 10

SAUTÉED MUSHROOMS 10

CREAMED SPINACH 10

BROCCOLINI..... 10

HARICOTS VERTS..... 10

ASPARAGUS WITH BÉARNAISE 10

SAUTÉED CORN WITH BACON 10

STEAKHOUSE POTATOES PLUS 5 10

MASHED POTATOES 10

BRUSSEL SPROUTS 10

*CONSUMER ADVISORY
Consuming raw foods or undercooked meat, poultry, seafood,
shellfish and eggs may increase your risk of food borne
illness; all items are cooked to order or served raw.

We suggest a minimum entree per guest;
all split entrees and steaks will be a \$5 charge