DAILY BREAD ........................................ 4
defreshly baked chef’s selection, seasoned butter
CRAB CAKE ........................................ 26
jumbo lump crab, jalapeno aioli
CRISPY QUAIL ....................................... 18
dee-fried texas quail, bacon infused tangerine marmalade
SHRIMP GRATIN .................................... 24
parmesan horseradish cream sauce, red chili flake
SHRIMP COCKTAIL ................................. 24
tequila infused yellow tomato and habanero cocktail sauce
SEARED FOI GRAS .................................. 36
blackberry gastrique, cornbread
ARTISAN CHEESE BOARD ....................... 18
chef’s daily selections
PORK BELLY ........................................ 18
garlic, cilantro, honey serrano glaze
CALAMARI .......................................... 18
pepperoncini, parmesan, spicy tomato sauce
ROASTED BONE MARROW ....................... 16
 citrus gremolata

CAESAR SALAD ...................................... 12
house made croutons, parmesan crisp
FARM TO TABLE SALAD ...................... 10
local mixed greens, seasonal fruit, goat cheese, heirloom tomatoes, pecans, white balsamic vinaigrette
WEDGE SALAD .................................... 12
blue cheese, red onion, cherry tomatoes, house made bacon, blue cheese vinaigrette
TOMATO AND BURRATA ....................... 14
tomato, burrata, basil, balsamic, olive oil
LOBSTER BISQUE ................................. 16
classic preparation with sherry, topped with lobster
SHORT RIB CHILI ................................. 14
house made cornbread, brown sugar honey butter
GRILLED STEAK SALAD ....................... 35
fresh greens, red onion, grape tomatoes, cucumber, crispy shallots, blue cheese, grilled green onion ranch

PROUDLY SERVING AGED USDA PRIME BEEF

FILET MIGNON 8OZ ............................. 56

FILET MIGNON 12OZ ............................ 60

PRIME KANSAS CITY STRIP 18OZ ........ 67

PRIME NEW YORK STRIP 16OZ ............ 65

PRIME RIBEYE 16OZ ........................... 68

PRIME BONE-IN RIBEYE 22OZ ............ 78

PRIME DRY AGED TOMAHAWK RIBEYE 34OZ ........................... 145

PRIME PORTERHOUSE FOR TWO 42OZ ............................................. 150

THE PERFECT TEN ............................. 80
WAGYU EXCELENE’S GEARHART RANCH
FORT DAVIS, TX

PAN SEARED SCALLOPS ......................... 38
black pepper bacon cream, sauteed spinach, crispy leeks
CRISPY SALMON .................................. 40
citrus serrano basmati rice, haricots verts, toasted almonds, red pepper butter
SMOKED PORK CHOP ............................ 45
honey glazed carrots, caramelized onion bourbon sauce
ROASTED LAMB RACK ........................... 44
whipped potatoes, asparagus, pepper, dijon, herbs
STEAK FRIES ...................................... 35
chimichurri, hand cut fries
PAN ROASTED CHICKEN ...................... 30
wild mushroom pea risotto, cipollini, sherry pan sauce
WAGYU BRISKET BURGER ..................... 25
house made pickles, cheddar cheese, dijon mustard, house made bacon, fried egg, hand cut fries

CRAB OSCAR ...................................... 26

JUMBO LUMP CRABMEAT ..................... 24

LOBSTER TAIL ..................................... 48

FOIE GRAS ........................................ 18

DUO OF SCALLOPS .............................. 18

BLEU CHEESE CRUMBLES .................... 4

SAUTEED MUSHROOMS ........................ 5

ALL $12

BACON MAC & CHEESE
HAND CUT FRIES
SAUTÉED MUSHROOMS
SAUTÉED CORN & BACON
CREAMED SPINACH
BROCCOLINI
ASPARAGUS WITH BÉARNaise
MASHED POTATOES
BRUSSEL SPROUTS
STEAKHOUSE POTATOES (PLUS $5)

*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.

VINCE YOUNG STEAKHOUSE