

starters	DAILY BREAD 4
	freshly baked chef's selection, seasonal butter
	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	
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 14	
garlic, cilantro, honey serrano glaze	
CALAMARI 16	
pepperoncini, parmesan, spicy tomato sauce	
ROASTED BONE MARROW 14	
citrus gremolata	

salads & soups	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
TOMATO AND CUCUMBER 10	
avocado, feta and lemon vinaigrette	
LOBSTER BISQUE 14	
classic preparation with sherry, topped with lobster	
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 54
	PRIME PORTERHOUSE FOR TWO 42OZ 110
	THE PERFECT TEN 70
	WAGYU EXCELENTE'S GEARHART RANCH FORT DAVIS, TX

additions	CRAB OSCAR 18
	JUMBO LUMP CRABMEAT 16
	LOBSTER TAIL 18
	DUO OF SCALLOPS 15
	BLEU CHEESE CRUMBLES 4
	SAUTÉED MUSHROOMS 5

entrees	PAN SEARED SCALLOPS 36
	celery root puree, shaved brussels sprouts, warm bacon vinaigrette
	CRISPY SALMON 38
	white beans, garlic butter haricot beets, sweet and sour peppers, relish
	SNAPPER 36
	kalamata olive orzo, spinach, blistered tomato, lemon tarragon buerre blanc
	ROASTED LAMB RACK 36
	whipped potatoes, asparagus, pepper, dijon, herbs
	PORK CHOP 38
	carmelized onion, maple glazed baby carrots
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 30	
wild mushroom pea risotto, cipollini, sherry pan sauce	
WAGYU BRISKET BURGER 23	
house made pickles, cheddar cheese, dijon mustard, house made bacon, fried egg, hand cut fries	

à la carte sides	ALL \$10
	BACON MAC & CHEESE
	HAND CUT FRIES
	SAUTÉED MUSHROOMS
	CREAMED SPINACH
	BROCCOLINI
	HARICOTS VERTS
	ASPARAGUS WITH BÉARNAISE
	SAUTÉED CORN WITH BACON
	MASHED POTATOES
BRUSSELS 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.

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

VINCE YOUNG STEAKHOUSE