

starters*

DAILY BREAD	4
freshly baked chef’s selection, seasonal butter	
CRAB CAKE	26
jumbo lump crab, jalapeño aioli	
CRISPY QUAIL	18
deep 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	
ARTISAN CHEESE BOARD	22
chef’s daily selections	
PORK BELLY	18
garlic, cilantro, honey serrano glaze	
CALAMARI	18
pepperoncini, parmesan, spicy tomato sauce	
ROASTED BONE MARROW	20
citrus gremolata	

salads & soups

FARM TO TABLE SALAD	12
local mixed greens, seasonal fruit, goat cheese, heirloom tomatoes, pecans, white balsamic vinaigrette	
WEDGE SALAD	14
blue cheese, red onion, cherry tomatoes, house made bacon, blue cheese vinaigrette	
TOMATO AND BURRATA	16
tomato, burrata, basil, balsamic, olive oil	
LOBSTER BISQUE	18
classic preparation with sherry, topped with lobster	
SHORT RIB CHILI	16
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	

steaks*

PROUDLY SERVING AGED USDA PRIME BEEF	
FILET MIGNON 8OZ	58
FILET MIGNON 12OZ	64
PRIME KANSAS CITY STRIP 18OZ	74
PRIME NEW YORK STRIP 16OZ	68
PRIME RIBEYE 16OZ	70
PRIME BONE-IN RIBEYE 22OZ	78
PRIME DRY AGED TOMAHAWK RIBEYE 34OZ	165
PRIME PORTERHOUSE FOR TWO 42OZ	150
THE PERFECT TEN	130
5oz of Japanese A5 wagyu and 5oz of American Wagyu	
CHEF’S DAILY WAGYU SELECTION	MKT

additions

CRAB OSCAR	26
JUMBO LUMP CRABMEAT	24
LOBSTER TAIL	48
DUO OF SCALLOPS	20
BLEU CHEESE CRUMBLES	5
SAUTÉED MUSHROOMS	5

entrees*

PAN SEARED SCALLOPS	42
black pepper bacon cream, sauteed spinach, crispy leeks	
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 FRITES	38
chimichurri, hand cut fries	
PAN ROASTED CHICKEN	38
wild mushroom pea risotto, cipollini, sherry pan sauce	
WAGYU BRISKET BURGER	35
house made pickles, American cheese, VYSH special sauce, house made bacon, fried egg, hand cut fries	

à la carte sides

ALL	\$14
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.