

STARTERS

Shrimp Cocktail (GF) (DF) LEMON, HORSERADISH COCKTAIL SAUCE	20
Seared Gulf Crab Cakes (DF) AIOLI, CAPERS, PARSLEY	27
Charcuterie Board ARTISAN CHEESES, CURED MEATS, PICKLES	19
Beeman Ranch Wagyu Beef Tips ANCHO CRUSTED, BONE MARROW ONIONS, SHISHITOS, GREMALATTA BAGUETTE	29
Niman Ranch Beef Carpaccio FRIED HATAKE MUSHROOM, WATERCRESS, PICKLED SHALLOT, JALAPEÑO DRESSING	20
Local Goat Cheese Ricotta Gnocchi DUCK CONFIT, ROASTED MUSHROOMS, PARMESAN, SAGE BROWN BUTTER	22
Bison Meatballs SUNDAY SAUCE, PARMESAN BREAD STICKS	21
Rosemary Whipped Local Goat Cheese FIG MARMALADE, PEARS, CRISP HAM, LAVOSH	18
SALADS & SOUP	
Kale Salad (GF) PASTRAMI SALMON, CHIVE CREAM CHEESE, CANDY BEETS, TOASTED OATS, BACON GRAPEFRUIT VINAIGRETTE	17
Caesar Salad BRIOCHE CROUTON, WHITE ANCHOVIES, CRISPY CAPERS	11
Iceberg Salad (GF) BABY HEIRLOOM TOMATOES, BACON, BLUE CHEESE, CREAMY HERB DRESSING	11
Mixed Green Salad (GF) (DF) CUCUMBER, HEIRLOOM TOMATO, MARINATED OLIVES, BLACK PEPPER HONEY VINAIGRETTE	11
French Onion Soup GRUYERE, BAGUETTE CROUTON	11

NIMAN RANCH

Filet Mignon* (GF) 7oz	49
Filet Mignon* (GF) 10oz	62
T-Bone Prime* (GF) 20oz	63

44 FARMS TEXAS PRIME

Boneless Ribeye* (GF) 12oz	56
Bone In Ribeye* (GF) 18oz	65
NY Strip* (GF) 12oz	57

BEEMAN RANCH TEXAS WAGYU

Filet* 8oz (GF)	72
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Add Oscar **18**, Sea Scallops **21**, or ½ Maine Lobster **Market Price**

ENTRÉES

Seared Diver Scallops* (GF) JALAPEÑO HONEY	42
Pan Seared Salmon* (GF) SWEET CHILI GLAZE, BROCCOLINI, PICKLED MUSTARD SEED	38
Seasonal Market Catch	Market Price
Béarnaise Baked Maine Lobster (GF) DRAWN BUTTER	Market Price
Niman Ranch Boneless Short Rib POTATO PUREE, ONION RINGS, BORDELAISE SAUCE	36
Roasted Free Range Chicken* (GF) CONFIT LEG, THYME CHICKEN JUS	29
Crispy Texas Quail (GF) JALAPEÑO CHEDDAR GRISTMILL GRITS, REDEYE GRAVY, SHISHITO PEPPERS	32
Niman Ranch Pork Chop Porterhouse (GF) 16oz CHILE CRUSTED, SMOKED BLUEBERRY BOURBON GLAZE	42

An 18% Service Charge may be added to parties of 8 or more

SAUCES

O-18 Steak Sauce, Bordelaise (GF), Blue Cheese, Béarnaise* (GF), Chimichurri (GF), Creamy or Fresh Horseradish (GF)

Rare: cool, red center

Medium Rare: warm, red center

Medium: warm, pink center

Medium Well: slight pink center

Well Done: no pink, cooked throughout

VEGETABLES

Grilled Asparagus, Lemon, Olive Oil (GF) (DF)	12
Garlic Herb Roasted Mushrooms (GF) (DF)	12
Truffle Cream Corn (GF)	12
Duck-Fat Brussels, Chile de Árbol Aioli (GF) (DF)	13
Cauliflower Gruyere Gratin(GF)	12

STARCHES

Yukon Gold Potato Purée (GF)	10
Baked Giant Russet, Loaded (GF)	12
Baked Mac N' Cheese	12
Duck-Fat French Fries, Rosemary, Parmesan (GF)	13
Sweet Potato Fritters, Smoked Blue, Pepper Jelly	12
Jalapeño Cheddar Gristmill Grits, Bacon Jus (GF)	13

(GF) - Gluten Friendly & **(DF)** - Dairy Friendly; please be aware products containing gluten are prepared in our kitchens as well.

Food allergy or dietary request; We will gladly adjust preparation (where possible) to accommodate any request.

*The Department of Health states that consuming raw or undercooked seafood, meat or eggs may increase your risk of food-borne illness.