

STARTERS

Shrimp Cocktail (GF) (DF) LEMON, HORSERADISH COCKTAIL SAUCE	20
Seared Gulf Crab Cakes (DF) AIOLI, CAPERS, PARSLEY	27
Charcuterie Board LOCAL CHEESES & CURED MEATS	21
Bison Meatballs SUNDAY SAUCE, GARLIC BREAD PARMESAN	18
Local Goat Cheese Ricotta Gnocchi TRUFFLE, BLISTERED TOMATO, SPINACH PARMESAN, HERB BUTTER	22
Roasted Shishito Peppers (GF) (DF) CARROT ROMESCO, HAZELNUTS SALSA MACHA	17

SALADS & SOUP

Roasted Beet Salad ARUGULA, CASHEWS, SALAMI, GOAT CHEESE LAVOSH, CITRUS, SHERRY VINAIGRETTE	15
Caesar Salad BRIOCHE CROUTON, WHITE ANCHOVIES CRISPY CAPERS, ROMAINE HEARTS	11
Iceberg Salad (GF) BABY HEIRLOOM TOMATOES, BACON BLUE CHEESE, CREAMY HERB DRESSING	11
House 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) (DF) JALAPEÑO HONEY	42
Pan Seared Salmon* (GF) (DF) BROCCOLINI, PICKLED MUSTARD SEED SWEET CHILI GLAZE	38
Seasonal Market Catch	Market Price
Béarnaise Baked Maine Lobster (GF) DRAWN BUTTER, SEARED LEMON	Market Price
Niman Ranch Boneless Short Rib YUKON, ONION RINGS, BORDELAISE	36
Roasted Free Range Chicken* (GF) CONFIT LEG, THYME CHICKEN JUS	29
BBQ Texas Quail (GF) JALAPENO CHEESE GRITS, BACON JUS	33
Niman Ranch Pork Chop Porterhouse (GF) 16oz CHILE CRUSTED, SMOKED BLUEBERRY BOURBON GLAZE	42

SAUCES

O-18 Steak Sauce, Bordelaise (GF), Blue Cheese, Béarnaise* (GF)
Chimichurri (GF) (DF), 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
Heirloom Tomatoes, Blue Cheese Vinaigrette (GF)	12

STARCHES

Yukon Gold Potato Purée (GF)	10
Baked Giant Russet, Loaded (GF)	12
Texas Gold Baked Mac N' Cheese	12
Duck-Fat French Fries, Rosemary, Parmesan (GF)	13
Crispy Fingerling Potatoes, Blue Cheese Dressing Jalapenos (GF)	13
Honey Herb Roasted Sweet Potatoes (GF)(DF)	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.

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