

STARTERS

Shrimp Cocktail (GF) (DF) 20
LEMON, HORSERADISH COCKTAIL SAUCE

Seared Gulf Crab Cakes (DF) 28
AIOLI, CAPERS, PARSELY

Lobster Ceviche (DF) 28
AVOCADO, HONEY SOY, CUCUMBERS
TOMATO, JALAPENO,

Charcuterie Board 19
ARTISAN CHEESE, CURED MEATS, PICKLES

Beeman Ranch Wagyu Beef Tips* 29
ANCHO CRUSTED, BONE MARROW ONIONS,
PEPPERS, GERMOLATTA BAGUETTE

Crispy Braised Bacon (DF) 16
SHISHITO PEPPERS, ORANGE GLAZE
CITRUS HERB SUNFLOWER SEEDS

Fresh Burrata 18
PEACH, BASIL, ARUGUL, ARTISAN BREAD,
BALSAMIC, JALAPENO VINEGRETTE

Japanese Eggplant Parmesan 16
RESORT BASIL, TOMATO JAM, BALSAMIC
GOAT CHEESE BRULEE

SALADS AND SOUP

Caesar Salad 12
BRIOCHE CROUTON, WHITE ANCHOVIES
CRISPY CAPERS

Iceberg Salad (GF) 12
BABY HEIRLOOM TOMATOES, BACON,
BLUE CHEESE, CREAMY HERB DRESSING

Heirloom Beefsteak Tomato 13
GREEN GODDESS DRESSING, FRIED COTIJA

French Onion Soup 11
GRUYERE, BAGUETTE CROUTON

NIMAN RANCH*	
Filet Mignon* (GF) 7oz	51
Filet Mignon* (GF) 10 oz.	62
T-Bone Prime* GF 20 oz.	63
44 FARMS TEXAS PRIME*	
Boneless Ribeye * (GF) 14 oz.	62
Bone In Ribeye * (GF) 18 oz.	65
NY Strip * (GF) 12 oz.	57
BEEMAN RANCH TEXAS WAGYU*	
Filet* 8 oz. (GF)	72

Add Oscar 18, Sea Scallops 21 or 1/2 Maine Lobster Market

VEGETABLES

Grilled Asparagus, Olive Oil (GF) (DF) 12

Garlic Herb Roasted Mushrooms (GF) 12

Truffle Cream Corn (GF) 12

Duck-Fat Brussels Chile de Arbol Aioli (GF) (DF) 13

Broccoli, Smoked Cheddar, Bacon Gratin 12

STARCHES

Yukon Gold Potato Puree (GF) 10

Baked Giant Russet, Loaded (GF) 12

Baked Mac N' Cheese 12

Duck-Fat French Fries, Rosemary, Parmesan (GF) 13

Sweet Potato Hasselback, Gremolata Butter (GF) 12

Jalapeno Cheddar Gritmill Grits, Bacon Jus (GF) 13

ENTREES

Seared Diver Scallops* (GF) 42
JALAPENO HONEY

Pan Seared Salmon* (GF) 38
CHARRED LITTLE GEM, TOMATO NAGE

Seasonal Market Catch MP

Beranaise Baked Maine Lobster (GF) MP
DRAWN BUTTER, GRILLED LEMON

Niman Ranch Boneless Short Rib 36
POTATO PUREE, ONION RINGS, BORDELAISE SAUCE

Roasted Free Range Chicken * (GF) 29
CONFIT LEG, THYME CHICKEN JUS

Texas Quail Al Pastor 33
CHARRED PINAPPLE, PICKLED RED ONION,
JALAPENO CHIMICHURI, FLOUR TORTILLA

Niman Ranch Pork Chop Porterhouse* (GF) 16 oz. 42
CHILE CRUSTED, SMOKED BLUEBERRY BOURBON GLAZE

SAUCES

O-18 Steak Sauce, Bordelaise (GF), Blue Cheese, Bearnaise * (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

(GF) - Gluten Friendly & (DF) - Dairy Friendly, please be aware products containing gluten are prepared in our kitchen 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