

## STARTERS

Shrimp Cocktail (GF) (DF) LEMON, HORSERADISH COCKTAIL SAUCE	20
Seared Gulf Crab Cakes (DF) AIOLI, CAPERS, PARSLEY	27
Charcuterie Board LOCALLY CURED MEATS & CHEESES	19
Bison Meatballs SUNDAY SAUCE, GARLIC BREAD PARMESAN	18
Warm Goat Ricotta (GF) POACHED PEARS, PROSCIUTTO, CANDIED BEETS, SAGE BROWN BUTTER WALNUTS, FRY BREAD	16

## SALADS & SOUPS

Kale Salad (GF) PICKLED GRAPES, GOLDEN RAISINS, CINNAMON CASHEWS, MANCHEGO, WHITE BALSALMIC VINAIGRETTE	15
Caesar Salad BRIOCHE CROUTON, WHITE ANCHOVIES, CRISPY CAPERS	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
Cauliflower Bisque (GF) DUCK CONFIT, WATERCRESS PESTO	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 VINAIGRETTE, BROCCOLINI, PICKLED MUSTARD SEED	38
Seasonal Market Catch	Market Price
Béarnaise Baked Maine Lobster (GF) DRAWN BUTTER	Market Price
Niman Ranch Boneless Short Rib CRISPY ONION RINGS	36
Roasted Free Range Chicken* (GF) CONFIT LEG, THYME CHICKEN JUS	29
Crispy Texas Quail CHIPOTLE HONEY, ROASTED CORN CAKE, CILANTRO	31
Niman Ranch Pork Chop Porterhouse (GF) 16oz CHILE CRUSTED, SMOKED BLUEBERRY BOURBON GLAZE	42

## SAUCES

O-18 Steak Sauce, Au Poivre (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
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
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