

VINCE ♦ YOUNG

STEAKHOUSE

STARTERS

CRAB CAKE 16

Jumbo lump crab, jalapeno aioli

CRISPY QUAIL 14

Deep fried Texas quail, bacon infused tangerine marmalade

SHRIMP GRATIN 16

Parmesan horseradish cream sauce, red chili flake

SHRIMP COCKTAIL* 16

Tequila infused yellow tomato and habanero cocktail sauce

CHARCUTERIE BOARD* 16

Chef's house-made selections

LOBSTER ROLLS 20

Brioche bun, butter poached lobster, tarragon aioli and butter lettuce

ARTISAN CHEESE BOARD 18

Chef's daily selections

PORK BELLY 14

Spicy plum chutney, pickled carrots, and radish

CALAMARI 14

Pepperoncini, parmesan, spicy tomato sauce

ROASTED BONE MARROW 14

Citrus gremolata

SEARED FOIE GRAS 30

Jalepeno cornbread and smoked maple syrup

SALADS & SOUPS

GRILLED CAESAR SALAD 9

House made croutons, Parmesan crisp

FARM TO TABLE SALAD 8

Local mixed greens, peaches, goat cheese, heirloom tomatoes, pecans, white balsamic vinaigrette

WEDGE SALAD 8

Blue cheese, red onion, cherry tomatoes, house made bacon

PROSCIUTTO AND MELON 10

Prosciutto de parma, melon, burrata, olive oil

POTATO SOUP 8

Bacon and cheddar

SHORT RIB CHILI 10

House made cornbread, brown sugar honey butter

STEAKS*

Proudly Serving Aged USDA Prime Beef

FILET MIGNON 8OZ 40

FILET MIGNON 12OZ 44

PRIME BONE-IN NEW YORK STRIP 16OZ 48

PRIME RIBEYE 16OZ 48

PRIME BONE-IN RIBEYE 22OZ 50

PRIME PORTERHOUSE FOR TWO 42OZ 100

THE PERFECT TEN 50

Serving Texas Akaushi Beef, Yoakum, Texas

DRY AGED PRIME STEAKS

BONE-IN FILET 14OZ 85

BONE-IN NEW YORK STRIP 16OZ 70

TOMAHAWK RIBEYE 34OZ MKT. PRICE

STEAK ADDITIONS

CRAB OSCAR 15

JUMBO LUMP CRABMEAT 13

SEARED FOIE GRAS 13

DUO OF SCALLOPS 15

BLEU CHEESE CRUMBLES 4

SAUTÉED MUSHROOMS 5

À LA CARTE SIDES

8 EACH

**BACON MAC AND CHEESE
HAND CUT FRIES**

SAUTÉED MUSHROOMS

CREAMED SPINACH

BROCCOLINI

HARICOTS VERTS

ASPARAGUS WITH BÉARNAISE

SAUTÉED CORN WITH BACON

POTATOES GRATIN

MASHED POTATOES

BRUSSEL SPROUTS

ENTREES*

PAN SEARED SCALLOPS 33

Fennel, roasted grape tomatoes, leek bacon butter

SALMON 30

Herbed jasmine rice, baby bok choy, squash, zucchini, spicy tomato, lemon chive beurre blanc

WHOLE ROASTED FISH MKT.

Herb butter, pimento green beans, fingerling potatoes

ROASTED LAMB RACK 35

Caramelized onion, blue cheese tart and raspberry sauce

TOMAHAWK PORK CHOP 35

Vanilla brined, grilled peach honey glaze, baby carrots

STEAK FRITES 25

Chimichurri, hand cut fries

GRILLED STEAK SALAD 28

Fresh greens, red onion, grape tomatoes, cucumber, crispy shallots, blue cheese, grilled green onion ranch

PAN ROASTED CHICKEN 25

Shrimp sauce, asparagus, jalapeno, lemon

WAGYU BRISKET BURGER 23

House-made pickles, cheddar cheese, Dijon mustard, hand cut fries

CULINARY TEAM

PHILLIP BROWN

Executive Chef

JOSHUA SACCO

Chef de Cuisine

NICK ONDREJ

Sous Chef

**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.*

We suggest a minimum entree per guest; all split entrees and steaks will be a \$5 charge.