

**starters**

**CRAB CAKE** ..... 18  
Jumbo lump crab, jalapeño aioli

**CRISPY QUAIL** ..... 16  
Deep fried Texas quail, bacon infused tangerine marmalade

**SHRIMP GRATIN** ..... 16  
Parmesan horseradish cream sauce, red chili flake

**BEEF CARPACCIO\*** ..... 16  
Chef's daily selection

**SHRIMP COCKTAIL\*** ..... 18  
Tequila infused yellow tomato  
and habanero cocktail sauce

**SMOKED BRISKET SLIDERS** ..... 16  
House smoked brisket, slaw, pickled jalapeños

**CHARCUTERIE BOARD\*** ..... 16  
Chef's house made selections

**LOBSTER ROLLS** ..... 22  
Brioche bun, butter poached lobster, tarragon aioli and butter lettuce

**ARTISAN CHEESE BOARD** ..... 18  
Chef's daily selections

**PORK BELLY TACOS** ..... 14  
Crispy pork belly, seared peaches, jalapeño honey glaze

**CALAMARI** ..... 16  
Pepperoncini, parmesan, spicy tomato sauce

**ROASTED BONE MARROW** ..... 14  
Citrus gremolata

**salads & soups**

**GRILLED CAESAR SALAD** ..... 9  
House made croutons, Parmesan crisp

**FARM TO TABLE SALAD** ..... 8  
Local mixed greens, seasonal fruit, goat cheese,  
heirloom tomatoes pecans, white balsamic vinaigrette

**WEDGE SALAD** ..... 9  
Blue cheese, red onion, cherry tomatoes, house made bacon

**HEIRLOOM TOMATO & BURRATA**..... 12  
Heirloom tomatoes, burrata, basil, balsamic

**SHORT RIB CHILI** ..... 10  
House made cornbread, brown sugar honey butter

**steaks**

PROUDLY SERVING AGED USDA PRIME BEEF

**FILET MIGNON 8OZ** ..... 42

**FILET MIGNON 12OZ**..... 48

**PRIME BONE-IN  
NEW YORK STRIP 16OZ** ..... 50

**PRIME RIBEYE 16OZ**..... 50

**PRIME BONE-IN RIBEYE 22OZ** ..... 53

**PRIME PORTERHOUSE  
FOR TWO 42OZ** ..... 100

**THE PERFECT TEN** ..... 55  
Serving Texas Akaushi Beef, Yoakum, Texas

**additions**

**CRAB OSCAR** ..... 16

**JUMBO LUMP CRABMEAT** ..... 18

**LOBSTER TAIL** ..... 18

**DUO OF SCALLOPS** ..... 15

**BLEU CHEESE CRUMBLES** ..... 4

**SAUTÉED MUSHROOMS** ..... 5

**entrees**

**PAN SEARED SCALLOPS**..... 36  
Grits, bacon marmalade, jalapeños

**CRISPY SALMON** ..... 34  
Pressed potatoes, red pepper butter, seasonal vegetables

**HALIBUT** ..... 36  
Roasted corn, cotija cheese, mango salsa

**ROASTED LAMB RACK** ..... 35  
Whipped potatoes, asparagus, pepper, dijon, herbs

**PORK TENDERLOIN** ..... 36  
Roasted corn cake, bourbon chili sauce

**STEAK FRITES**..... 30  
Chimichurri, hand cut fries

**GRILLED STEAK SALAD** ..... 30  
Fresh greens, red onion, grape tomatoes, cucumber,  
crispy shallots, blue cheese, grilled green onion ranch

**PAN ROASTED CHICKEN**..... 26  
Citrus rice, goat cheese, cilantro

**WAGYU BRISKET BURGER** ..... 23  
House made pickles, cheddar cheese, Dijon mustard,  
house made bacon, fried egg, hand cut fries

**à la carte sides**

**BACON MAC & CHEES** ..... 10

**HAND CUT FRIES**..... 10

**SAUTÉED MUSHROOMS** ..... 10

**CREAMED SPINACH** ..... 10

**BROCCOLINI**..... 10

**HARICOTS VERTS**..... 10

**ASPARAGUS WITH BÉARNAISE** ..... 10

**SAUTÉED CORN WITH BACON** ..... 10

**STEAKHOUSE POTATOES PLUS 5** ..... 10

**MASHED POTATOES** ..... 10

**BRUSSEL SPROUTS** ..... 10

\*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