

VINCE ♦ YOUNG

STEAKHOUSE

STARTERS

CRAB CAKE 18

Jumbo lump crab, jalapeno 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 AND 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

STEAK ADDITIONS

CRAB OSCAR 16

JUMBO LUMP CRABMEAT 18

LOBSTER TAIL 18

DUO OF SCALLOPS 15

BLEU CHEESE CRUMBLES 4

SAUTÉED MUSHROOMS 5

À LA CARTE SIDES

10 EACH

BACON MAC AND CHEESE

HAND CUT FRIES

SAUTÉED MUSHROOMS

CREAMED SPINACH

BROCCOLINI

HARICOTS VERTS

ASPARAGUS WITH BÉARNAISE

SAUTÉED CORN WITH BACON

STEAKHOUSE POTATOES PLUS 5

MASHED POTATOES

BRUSSEL SPROUTS

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

CULINARY TEAM

PHILLIP BROWN

Executive Chef

JOSHUA SACCO

Chef de Cuisine

**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.