

# VINCE ♦ YOUNG

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## STEAKHOUSE

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### 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**

*Bourbon apple sauce, bourbon caramel reduction, and pistachio crumbles*

**CALAMARI 14**

*Pepperoncini, parmesan, spicy tomato sauce*

**ROASTED BONE MARROW 14**

*Citrus gremolata*

**SEARED FOIE GRAS 30**

*Jalapeño cornbread and smoked maple syrup*

### SALADS & SOUPS

**GRILLED CAESAR SALAD 9**

*House made croutons, Parmesan crisp*

**FARM TO TABLE SALAD 8**

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

**WEDGE SALAD 8**

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

**ROASTED BEET SALAD 10**

*Herbed goat cheese, poached pear, balsamic*

**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 46

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 16

JUMBO LUMP CRABMEAT 15

SEARED FOIE GRAS 15

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

POTATOES GRATIN

MASHED POTATOES

BRUSSEL SPROUTS

### ENTREES\*

**PAN SEARED SCALLOPS 33**

*Crispy prosciutto, parmesan risotto, asparagus, and white wine shallot cream*

**BROWN SUGAR ROASTED SALMON 30**

*Whipped sweet potatoes, grilled asparagus, rosemary, lemon*

**WHOLE ROASTED FISH MKT.**

*Herb butter, pimento green beans, fingerling potatoes*

**ROASTED LAMB RACK 35**

*Caramelized onion and blue cheese tart, and blue berry port demi*

**TOMAHAWK PORK CHOP 35**

*Maple brined, apricot honey glaze, roasted 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**

*Jasmine rice, caramelized onions, bacon, and lemon garlic pan sauce*

**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*

*\*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.*