

## starters\*

<b>DAILY BREAD</b> .....	4
freshly baked chef's selection, seasonal butter	
<b>CRAB CAKE</b> .....	26
jumbo lump crab, jalapeño aioli	
<b>CRISPY QUAIL</b> .....	18
deep fried texas quail, bacon infused tangerine marmalade	
<b>SHRIMP GRATIN</b> .....	24
parmesan horseradish cream sauce, red chili flake	
<b>SHRIMP COCKTAIL</b> .....	24
tequila infused yellow tomato and habanero cocktail sauce	
<b>SEARED FOIE GRAS</b> .....	36
blackberry gastrique, cornbread	
<b>ARTISAN CHEESE BOARD</b> .....	18
chef's daily selections	
<b>PORK BELLY</b> .....	18
garlic, cilantro, honey serrano glaze	
<b>CALAMARI</b> .....	18
pepperoncini, parmesan, spicy tomato sauce	
<b>ROASTED BONE MARROW</b> .....	16
citrus gremolata	

## salads & soups

<b>CAESAR SALAD</b> .....	14
house made croutons, parmesan crisp	
<b>FARM TO TABLE SALAD</b> .....	12
local mixed greens, seasonal fruit, goat cheese, heirloom tomatoes, pecans, white balsamic vinaigrette	
<b>WEDGE SALAD</b> .....	14
blue cheese, red onion, cherry tomatoes, house made bacon, blue cheese vinaigrette	
<b>TOMATO AND BURRATA</b> .....	16
tomato, burrata, basil, balsamic, olive oil	
<b>LOBSTER BISQUE</b> .....	18
classic preparation with sherry, topped with lobster	
<b>SHORT RIB CHILI</b> .....	16
house made cornbread, brown sugar honey butter	
<b>GRILLED STEAK SALAD</b> .....	35
fresh greens, red onion, grape tomatoes, cucumber, crispy shallots, blue cheese, grilled green onion ranch	

## steaks\*

PROUDLY SERVING AGED USDA PRIME BEEF	
<b>FILET MIGNON 8OZ</b> .....	56
<b>FILET MIGNON 12OZ</b> .....	60
<b>PRIME KANSAS CITY STRIP 18OZ</b> .....	70
<b>PRIME NEW YORK STRIP 16OZ</b> .....	68
<b>PRIME RIBEYE 16OZ</b> .....	68
<b>PRIME BONE-IN RIBEYE 22OZ</b> .....	78
<b>PRIME DRY AGED TOMAHAWK RIBEYE 34OZ</b> .....	145
<b>PRIME PORTERHOUSE FOR TWO 42OZ</b> .....	150
<b>THE PERFECT TEN</b> .....	80
WAGYU EXCELENTE'S GEARHART RANCH FORT DAVIS, TX	
<b>CHEF'S DAILY WAGYU SELECTION</b> .....	MKT

## additions

<b>CRAB OSCAR</b> .....	26
<b>JUMBO LUMP CRABMEAT</b> .....	24
<b>LOBSTER TAIL</b> .....	48
<b>FOIE GRAS</b> .....	18
<b>DUO OF SCALLOPS</b> .....	20
<b>BLEU CHEESE CRUMBLES</b> .....	4
<b>SAUTÉED MUSHROOMS</b> .....	5

## entrees\*

<b>PAN SEARED SCALLOPS</b> .....	42
black pepper bacon cream, sauteed spinach, crispy leeks	
<b>CRISPY SALMON</b> .....	40
citrus serrano basmati rice, haricots verts, toasted almonds, red pepper butter	
<b>SMOKED PORK CHOP</b> .....	45
honey glazed carrots, caramelized onion bourbon sauce	
<b>ROASTED LAMB RACK</b> .....	44
whipped potatoes, asparagus, pepper, dijon, herbs	
<b>STEAK FRITES</b> .....	35
chimichurri, hand cut fries	
<b>PAN ROASTED CHICKEN</b> .....	38
wild mushroom pea risotto, cipollini, sherry pan sauce	
<b>WAGYU BRISKET BURGER</b> .....	25
house made pickles, cheddar cheese, dijon mustard, house made bacon, fried egg, hand cut fries	

## à la carte sides

ALL \$14	
<b>BACON MAC &amp; CHEESE</b>	
<b>HAND CUT FRIES</b>	
<b>SAUTÉED MUSHROOMS</b>	
<b>SAUTÉED CORN &amp; BACON</b>	
<b>CREAMED SPINACH</b>	
<b>BROCCOLINI</b>	
<b>ASPARAGUS WITH BÉARNAISE</b>	
<b>MASHED POTATOES</b>	
<b>BRUSSEL SPROUTS</b>	
<b>STEAKHOUSE POTATOES (PLUS \$5)</b>	

\*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.

VINCE YOUNG STEAKHOUSE