

**STARTERS**

<b>CHARCUTERIE &amp; CHEESE</b>	<b>21</b>
ARTISAN CHEESE, CURED MEATS, PICKLES, CROSTINI	
<i>*Ask your server</i>	
<b>SHRIMP COCKTAIL (GF) (DF)</b>	<b>20</b>
LEMON, HORSERADISH COCKTAIL SAUCE	
<b>SEARED JUMBO LUMP CRAB CAKES (DF)</b>	<b>28</b>
AIOLI, CAPERS, PARSLEY	
<b>BEEMAN RANCH WAGYU BEEF TIPS*</b>	<b>29</b>
ANCHO CRUSTED, BONE MARROW ONIONS PEPPERS, GREMOLATA BAGUETTE	
<b>YELLOWFIN TUNA CRUDO</b>	<b>28</b>
AVOCADO, SWEET DROP PEPPERS, FRIED TORTILLAS MICRO CILANTRO, TEQUILA JALAPEÑO VINAIGRETTE	

**CAVIAR**

<b>SIBERIAN BAERII OSETRA</b>	1oz	120
<b>KALUGA HYBRID</b>	1oz	180
<b>GOLDEN IMPERIAL OSETRA</b>	1oz	210
<b>TASTING TRIO</b>		470
<i>Served with Smoked Salmon &amp; Traditional Accompaniments</i>		

**SOUPS & SALADS**

<b>FRENCH ONION</b>	<b>11</b>
GRUYÈRE, BAGUETTE CROUTON	
<b>FRESH BURRATA</b>	<b>21</b>
CRISPY PROSCIUTTO, ARUGULA, TRUFFLE FIG JAM, PISTACHIO, FOCACCIA	
<b>CAESAR SALAD</b>	<b>12</b>
BRIOCHE CROUTON, WHITE ANCHOVIES, CRISP CAPERS	
<b>ICEBERG SALAD (GF)</b>	<b>12</b>
BABY HEIRLOOM TOMATOES, BACON LARDONS BLUE CHEESE, CREAMY HERB DRESSING	

**LAND**

<b>TEXAS WILD GAME SPECIAL*</b>	<i>Market Price</i>
BROKEN ARROW RANCH	
<b>BUTTERMILK FRIED QUAIL</b>	<b>46</b>
OAXACA GRITS, JALAPEÑO CHIMICHURRI, AL PASTOR SAUCE	
<b>ROASTED FREE RANGE CHICKEN (GF)</b>	<b>29</b>
CONFIT LEG, CHICKEN JUS, ROSEMARY	
<b>NIMAN RANCH PORK CHOP PORTERHOUSE*</b>	<b>42</b>
16 OZ. CHILE CRUSTED, SMOKED BLUEBERRY BOURBON GLAZE	

**SEA**

<b>SEASONAL MARKET CATCH</b>	<i>Market Price</i>
DAILY PREPARATION	
<b>SEARED DIVER SCALLOPS* (GF)</b>	<b>42</b>
JALAPEÑO HONEY	
<b>EAST TEXAS RUB SALMON* (GF)</b>	<b>38</b>
GREEN GODDESS DRESSING, AVOCADO TOMATO SALAD	
<b>BERNAISE BAKED MAINE LOBSTER (GF)</b>	<i>Market Price</i>
DRAWN BUTTER, GRILLED LEMON	

**DRY AGED TOMAHAWK**

34 OZ. PRIME NIMAN RANCH, GRILLED JALAPEÑO, BONE MARROW ONIONS, AGED FOR THIRTY DAYS **185**

**TEXAS WAGYU**

<b>BEEMAN RANCH</b>	
<b>FILET* 8 oz</b>	<b>72</b>

**TEXAS 44 FARMS PRIME**

<b>BONELESS RIBEYE*</b>	14 oz.	<b>63</b>
<b>BONE IN RIBEYE*</b>	18 oz.	<b>67</b>
<b>NY STRIP *</b>	12 oz.	<b>63</b>

**NIMAN RANCH**

<b>FILET MIGNON*</b>	7 oz.	<b>51</b>
<b>FILET MIGNON*</b>	10 oz.	<b>63</b>
<b>PRIME T-BONE*</b>	20 oz.	<b>64</b>

**ACCOMPANIMENTS** *Add Oscar 18, Sea Scallops 21, 1/2 Maine Lobster (Market Price), Truffle Butter 5*

**COLD** CREAMY HORSERADISH | 0-18 STEAK SAUCE | CHIMICHURRI } **TRIOS 9**  
**HOT** BORDELAISE | BÉARNAISE | BLUE CHEESE }

**SIDES**

<b>YUKON POTATO PUREE</b> 10	<b>LOADED BAKED POTATO</b> 12	<b>GRILLED ASPARAGUS, OLIVE OIL</b> 12	<b>DUCK FAT BRUSSELS</b> 13
<b>BAKED MAC &amp; CHEESE</b> 12	<b>TRUFFLE CREAM CORN</b> 12	<b>CHEDDAR CHIPOTLE BAKED BROCCOLI</b> 13	<i>Chile de Arbol Aioli</i>
<b>DUCK FAT FRIES</b> 13	<b>OAXACA CHEESE GRITS</b> 13	<b>GARLIC HERB ROASTED MUSHROOMS</b> 12	<b>SWEET POTATO FRIES,</b> 12
<i>Rosemary, Parmesan</i>	<i>Al Pastor Sauce</i>		<i>Truffle Honey, Yum-Yum Sauce</i>

AN 18% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 8 OR MORE

\*THE DEPARTMENT OF HEALTH STATES THAT CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.



