



DINNER MENU
TUESDAY - SATURDAY
4PM-10PM

SEAFOOD & STEAK

SEA SCALLOPS * GF
GINGER PONZU, ROASTED JALAPEÑO, GRILLED AVOCADO
CANDIED PORK BELLY, BLACK GARLIC MAYO / 45

TEXAS REDFISH GF
DUSTED WITH BLACK GARLIC, GREEN BEANS, BEURRE BLANC,
RADISH MICROS / 37

SEARED RARE YELLOWIN TUNA * GF
SAMBAL CHILI SAUCE, BLACK GARLIC MAYO, PICKLED ONION,
AVOCADO, CILANTRO RICE / 35

14oz PRIME CERTIFIED ANGUS RIBEYE * GF
SAUTEED BROCCOLINI, ONION, GRAPE TOMATO, BACON,
CHARRED ONION BUTTER / 63

6oz HEARTBRAND AKAUSHI SHORT RIB GF
COOKED SOUS VIDE 24 HRS, POMME PUREE, CHORNICON,
MUSTARD BEEF JUS, SUNFLOWER SPROUTS / 26

7oz CERTIFIED ANGUS FILET* GF
BLACK GARLIC BUTTER, GRILLED ASPARAGUS,
LEMON OIL, PARMIGIANO-REGGIANO / 57

BEEF WELLINGTON *
7oz CERTIFIED ANGUS FILET, DUCK FAT DUXELLES,
POMME PURÉE, DEMI GLACE, PEA SHOOTS / 59

12oz DRY-AGED TEXAS WAGYU RIBEYE / MP
CHOICE OF SIDE, SERVED WITH BLACK GARLIC BUTTER

HAPPY HOUR BITES / 8

AVAILABLE 4-7 PM

CRAB & CHORIZO ARANCINI, REMOULADE, BASIL,
PARMIGIANO

24-HR PORK BELLY, FRIED APPLE PUREE, CHEVRE, CILANTRO GF

STARTERS

COCONUT PANKO FRIED SHRIMP (4)
SWEET CHILI SAUCE / 13

YELLOWFIN TUNA TARTARE *
AVOCADO, MELON, ONION, LEMON, CILANTRO,
GINGER SOY, WONTONS / 18

LUMP CRAB CAKES (2)
CHIMICHURRI AIOLI, ONION JAM, RADISH MICROS / 20

FRIED BELL & EVANS CHICKEN "OYSTERS"
BUTTERMILK FRIED DARK MEAT CHICKEN, REMOULADE / 13

FILET MIGNON TARTARE GF
REMOULADE, GRAPE TOMATOES, CORNICHON, QUAIL EGG YOLK,
POTATO CHIPS / 28

YELLOWFIN BRIE *
SEARED RARE YELLOWFIN TUNA, TEMPURA FRIED BRIE,
APPLE, GINGER PONZU, TOASTED CHILI PEPITAS / 20

BURRATA GF
CONFIT HEIRLOOM CHERRY TOMATO, BASIL, BALSAMIC
REDUCTION, OLIVE OIL, GRILLED BAGUETTE / 12

DUCK POUTINE
FRENCH FRIES, DUCK CONFIT, BROWN GRAVY,
CHEESE CURDS, SCALLIONS / 13

BACON-WRAPPED POBLANO GF
STUFFED WITH CREAM CHEESE & CHORIZO / 13

FRIED BRUSSELS SPROUTS
FETA, BACON, GRAPES / 8

BUTTERNUT SQUASH VELOUTE
PICKLED BUTTERNUT SQUASH, TOASTED CHILI PEPITAS,
PARMIGIANO-REGGIANO SM / 6 LG / 12

WEDGE GF
ICEBERG, CRISPY PANCETTA, TOMATO, ONION,
PENTA CRÈME BLEU CHEESE / 10

CAESAR *
GEM LETTUCE, PARMIGIANO-REGGIANO, CROUTONS,
CAESAR DRESSING SM / 6 | LG / 12
+ MR. WALKER'S ANCHOVIES 4

CHAMPAGNE GREEN SALAD GF
FRESH GREENS, WALNUTS, FIGS, RED ONION, CHÈVRE,
ORANGES, CHAMPAGNE VINAIGRETTE / 14

MAINS

14oz BONE-IN PORK CHOP * GF
BACON JAM, PICKLED POBLANO, CHÈVRE, POMME PUREE / 28
UPGRADE TO DRY-AGED PORK / +17

SEARED DUCK BREAST * GF
DUCK FAT BRUSSELS SPROUTS, FIGS, CHEVRE,
WALNUTS, FIG GASTRIQUE, PEA SHOOTS / 29

8oz BEEMAN RANCH WAGYU BURGER *
GEM LETTUCE, TOMATO, ONION, SMOKED CHEDDAR,
HOUSE SAUCE, FRIES / 18
+ **FRIED EGG, BACON, OR AVOCADO** / 2

BUTTERNUT SQUASH RISOTTO GF
CRISPY PANCETTA, FRIED SQUASH RIBBONS, PARMIGIANO-
REGGIANO / 20

EMBELLISHMENTS GF

+ 6 SHRIMP / 15 | + 3 SHRIMP / 8 | + 2oz LUMPCRAB MEAT / 18
+ 6oz BELL & EVANS CHICKEN BREAST / 8 | + 2 SEA SCALLOPS / 24

SIDES GF

SAUTEED GREEN BEANS, GARLIC, LEMON, BUTTER / 6

GRILLED ASPARAGUS, LEMON OIL, PARMIGIANO / 8

SAUTEED BROCCOLINI, ONION, TOMATO, BACON / 8

POMME PURÉE / 6 **CILANTRO RICE** / 4

CHEESE & CHARCUTERIE GF / MP

CHEF'S SELECTION OF CHEESES, MEATS & ACCOMPANIEMENTS

DESSERTS / 10

TIRAMASU, COCOA, MINT, RASPBERRY SAUCE, ESPRESSO
BONBON

CARROT CHEESECAKE, PECAN CRUNCH, MAPLE-BOURBON
ICE CREAM, CANDIED BACON, CARAMEL SAUCE

CRÈME BRULEE, BERRIES GF

* Consuming raw, rare, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Note: Parties of 6 or more may be subject to a 20% gratuity charge.

GF – Gluten Free Options