



### STARTERS & SALADS

#### **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 / 18

#### **FRIED BELL & EVANS CHICKEN "OYSTERS"**

BUTTERMILK FRIED DARK MEAT CHICKEN, REMOULADE / 13

#### **FILET MIGNON TARTARE**

REMOULADE, GRAPE TOMATOES, GHERKINS, POTATO CHIPS / 26

#### **YELLOWFIN BRIE \***

SEARED RARE YELLOWFIN TUNA, TEMPURA FRIED BRIE,  
APPLE, GINGER PONZU, PEPITAS / 18

#### **BURRATA CAPRESE**

TOMATO, BURRATA, BASIL,  
BALSAMIC REDUCTION, OLIVE OIL / 12

#### **DUCK POUTINE**

FRENCH FRIES, DUCK CONFIT, BROWN GRAVY,  
CHEESE CURDS, SCALLIONS / 12

#### **BACON-WRAPPED POBLANO**

STUFFED WITH CREAM CHEESE & CHORIZO / 13

#### **FRIED BRUSSELS SPROUTS**

FETA, BACON, GRAPES / 8

#### **TOMATO BISQUE**

PARMIGIANO-REGGIANO, GREEN ONION  
CUP / 5 | BOWL / 9

#### **WEDGE**

ICEBERG, CRISPY PORK BELLY, TOMATO, ONION,  
BLEU CHEESE CRUMBLES & DRESSING / 10

#### **CAESAR \***

GEM LETTUCE, PARMIGIANO-REGGIANO, CROUTONS,  
CAESAR DRESSING SM / 6 | LG / 12

#### **CHAMPAGNE GREEN SALAD**

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

## DINNER MENU

TUESDAY - SATURDAY

4PM-10PM

### SEAFOOD & STEAK

#### **SEA SCALLOPS \***

GINGER PONZU, ROASTED JALAPEÑO, GRILLED AVOCADO  
CANDIED PORK BELLY, BLACK GARLIC MAYO / 42

#### **TEXAS REDFISH**

DUSTED WITH BLACK GARLIC, GREEN BEANS, BEURRE BLANC,  
RADISH MICROS / 36

#### **SEARED RARE YELLOWFIN TUNA \***

SAMBAL CHILI SAUCE, BLACK GARLIC MAYO, PICKLED ONION,  
AVOCADO, CILANTRO RICE / 40

#### **GRILLED SPANISH OCTOPUS**

FINGERLING POTATOES, PORK LOIN CHORIZO, PICKLED ONION,  
LEMON ZEST, CHORIZO MAYO, MICRO CILANTRO / 32

#### **14oz PRIME CERTIFIED ANGUS RIBEYE \***

SAUTEED BROCCOLINI, ONION, GRAPE TOMATO, BACON,  
CHARRED ONION BUTTER / 59

#### **7oz CERTIFIED ANGUS FILET\***

BLACK GARLIC BUTTER, GRILLED ASPARAGUS,  
LEMON OIL, PARMIGIANO-REGGIANO / 55

#### **6oz HEARTBRAND AKAUSHI SHORT RIB**

COOKED SOUS VIDE 24 HRS, POMME PUREE, GHERKINS,  
MUSTARD BEEF JUS, SUNFLOWER SPROUTS / 26

#### **BEEF WELLINGTON \***

7oz CERTIFIED ANGUS FILET, DUCK FAT DUXELLES,  
POMME PURÉE, DEMI GLACE, PEA SHOOTS / 57

+ 6 SHRIMP / 15 | + 3 SHRIMP / 8 | + 2oz LUMPCRAB MEAT / 12

+ 6oz BELL & EVANS CHICKEN BREAST / 8

### MAINS

#### **14oz BONE-IN PORK CHOP \***

BACON JAM, PICKLED POBLANO,  
CHÈVRE, POMME PUREE / 28

#### **SEARED DUCK BREAST \***

DUCK FAT BRUSSELS SPROUTS, FIGS, CHEVRE,  
WALNUTS, FIG GASTRIQUE, PEA SHOOTS / 26

#### **8oz BEEMAN RANCH WAGYU BURGER \***

GEM LETTUCE, TOMATO, ONION, SMOKED CHEDDAR,  
HOUSE SAUCE, FRIES / 18  
+ FRIED EGG, BACON, OR AVOCADO / 2

#### **RISOTTO**

SPINACH, CRIMINI MUSHROOM, PARMIGIANO / 18

### SIDES

**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 / MP**

CHEF'S SELECTION OF CHEESES, MEATS & ACCOMPANIMENTS

### DESSERTS / 10

**TUXEDO CAKE** COFFEE CHOCOLATE SPONGE CAKE, WHITE &  
DARK CHOCOLATE FILLING, CHOCOLATE SAUCE, ALMOND  
NOUGATINE, ESPRESSO ICE CREAM, CHOCOLATE SOIL, SUGAR  
PEARLS

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

**CRÈME BRULEE, BERRIES**

*\* 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.*