

## PLATES TO SHARE

<b>BEEF CARPACCIO</b> tenderloin, aioli, fried capers, arugula, lemon oil, Reggiano, grilled sourdough.....	18
<b>KOBE MEATBALLS</b> beef, pork and fennel, San Marzano sauce, basil, grilled sourdough.....	17
<b>SEARED TUNA</b> Peruvian Aji Verde sauce, hot smoked butter drizzle, pickled red onion .....	18
<b>RAINBOW CEVICHE</b> tuna & salmon sashimi grade, shrimp, avocado, chilies, citrus ponzu.....	23
<b>SHRIMP COCKTAIL</b> Baja California jumbo blue shrimp, tabasco & horseradish cocktail sauce, lemon.....	15
<b>LOBSTER BISQUE BOWL</b> house-made, served with grilled ciabatta.....	12
<b>BURRATA SALAD</b> cardamom glaze, cherry tomatoes, toasted coriander seeds, basil, grilled ciabatta.....	14
<b>LITTLE GEM CAESAR</b> chilled green leaves, Reggiano, toasted panko crumbs, fresh herbs.....	13

*Add to Your Salad: Grilled Avocado with Grilled Chicken Brochette 9 or Grilled Shrimp 12*

## STEAKYARD

### SIGNATURE STEAK FRITES

*Aged Steaks Served with Thin Fries & Brandy Peppercorn Sauce*

<b>TENDERLOIN BISTRO STEAK</b> 9 oz.....	30
<b>COULOTTE / PICANHA, PRIME</b> 10 oz.....	36
<b>RIBEYE, AGED 60 DAYS, PRIME</b> 14 oz.....	49

*Add-ons for your steak: sautéed cremini mushrooms 6, grilled jumbo shrimp 12*

Our steaks are cooked over an oak fire, served medium-rare to medium, and topped with our signature brandy peppercorn sauce.

## OTHER NOTABLE ENTRÉES

<b>SEARED SALMON</b> cauliflower risotto, charred broccolini, lemon.....	27
<b>GRILLED BRANZINO</b> stuffed with crab meat sauce, cauliflower risotto, charred broccolini, lemon.....	30
<b>CHICKEN PARMIGIANA</b> crispy chicken breast, fresh tomato sauce, mozzarella, with fries or kale salad....	25
<b>LOBSTER RISOTTO &amp; PRAWNS</b> orzo pasta with lobster reduction, Reggiano & grilled jumbo prawns.....	29
<b>VODKA SAUCE PASTA (V)</b> fresh rigatoni pasta, slightly spicy sauce, basil, Reggiano, toasted panko.....	19

*Add to Your Pasta: Grilled Chicken Brochette 9*

## SIDES

<b>CORN CRÈME BRULEE</b> cream of corn, candied jalapeño	7
<b>TRUFFLE CAULIFLOWER RISOTTO</b> béchamel, Reggiano	7
<b>HOUSE THIN FRIES</b> French fleur de sel	5
<b>GARLIC PARMESAN BREAD</b> buttery ciabatta, charbroiled	6
<b>CHARRED BROCCOLINI &amp; SQUASH</b> Calabrian oil, macadamia nuts	9
<b>ASIAN KALE SALAD</b> cabbage, scallions, vinaigrette, Reggiano	6
<b>PORT SALUT MAC &amp; CHEESE</b> trumpet pasta, white sauce	9

## OYSTERS

**- CHARBROILED -**

Half-dozen oysters grilled with garlic butter, spinach, parsley & Parmesan

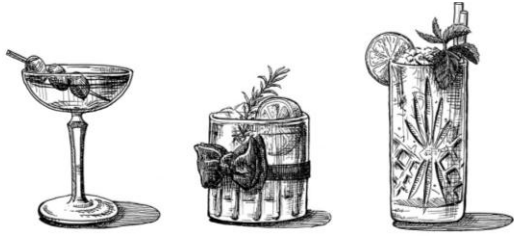
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## DESSERTS

<b>PECAN CHESS PIE</b> house-made with Texas Navarro pecans, served warm with vanilla ice cream.....	11
<b>COCONUT CHESS PIE</b> classic southern recipe, served warm with vanilla ice cream.....	11
<b>KEY LIME PIE</b> tart custard, graham crust and lime scented whipped topping... ..	10
<b>CHOCOLATE MOUSSE CHEESECAKE</b> caramel, gluten free.....	10

*We take pride in preparing our food from scratch daily, so some items may have limited availability. Please inform us of any allergies, as not all ingredients are listed. We are obliged to inform you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Bon appétit!*

# COCKTAILS



## THE LAST WORD 14

Bombay, Green Chartreuse, Maraschino, lime juice

## BEE'S KNEES 14

Lemon & mandarin-infused Bombay, honey, fresh lemon

## AFTERGLOW MARTINI 13

Stone fruit vodka, lemon, white cranberry, oleo saccharum

## RASPBERRY LEMON DROP 13

Grey Goose, raspberry reduction, fresh lemon juice

## FIG & HONEY 14

Figenza fig vodka, honey, fresh lemon juice

## ESPRESSO MARTINI 14

Grey Goose, Kahlua, fresh espresso shot

## FROZEN CARAJILLO 14

Licor 43, brandy, fresh espresso, vanilla ice cream

## PROPER MARGARITA rocks or frozen 12

Tequila Ocho, Cointreau, lemon néctar

## SPICY COCONUT MARGARITA 14

Tequila, Cointreau, coconut cream, lime juice, jalapeños

## PASSION FRUIT CAIPIRINHA 12

Cachaça, lime, simple syrup, passion fruit purée

## MAPLE OLD FASHIONED 14

Elijah Craig, Angostura, Old Barrel maple syrup

## APPLE CIDER WHISKEY SOUR 13

Elijah Craig, spiced cider, lemon juice, honey

## DRAFT BEERS

Lagunitas, IPA..... 8

Dallas Blonde, Golden Ale..... 7

Michelob Ultra, Light Lager.....6

Estrella de Jalisco, Lager..... 6

## BOTTLES & CANS

1664, Lager, France.....7

Paulaner, Hefe-Weissen, Germany..... 6

Athletic, non-alcoholic, Connecticut.....6

## SEGAFREDO ZANETTI COFFEE: ESPRESSO 4 AFFOGATO 6

Corkage Fee \$20/750 ml • Soft Drinks & Sparkling Water \$3.95 (no refills) • Republic of Tea & Calypso Lemonade \$4  
20% gratuity will be added for parties of 6 or more.

## YOUR EXPERIENCE MATTERS

Should anything fall short of your expectations or require our attention, please don't hesitate to ask to speak with the manager. We are committed to making things right before you leave.

# WINES

## SPARKLING & CHAMPAGNES

Benvolio, Prosecco, Italy 10/36

Rose Chandon Mini, CA 13

La Perlina, Moscato, Italy (half bottle) 15

Veuve Clicquot, Champagne, France 17/64

Perrier Jouet Rose, Champagne, France 84

Dom Perignon, Champagne, France 230

## ROSÉ & WHITES

Rosé - Daou, Paso Robles 10/38

Sauvignon Blanc - Whitehaven, New Zealand 11/40

Pinot Grigio - St. Michael-Eppan, Italy 12/44

Rosé - Whispering Angel, Provence 48

Chardonnay - Hartford, Russian River 14/52

Sauvignon Blanc - Cade, Napa 16/60

## REDS

Blend - Walking Fool, by Caymus, CA 12/46

Pinot Noir - Belle Gloss, CA 13/52

Bordeaux Blend - Chappellet, Napa 13/52

Malbec - Luca, Argentina 54

Malbec - Red Schooner V12, Argentina 14/56

Amarone della Valpolicella - Casalforte, Italy 60

Zinf. Blend - Eight Years in the Desert, CA 65

Châteauneuf-du-Pape - Dmne de Cabasse, France 68

Brunello di Montalcino - Caparzo, Italy 72

Dal Forno Romano - Valpolicella (2018), Italy 180

## CABERNET SAUVIGNON

Bonanza, by Caymus, CA 11/40

Daou Reserve, Paso Robles 60

Austin Hope, Paso Robles (1 liter) 15/70

Faust, Napa 75

Caymus, Napa (1 liter) 22/98

Joseph Phelps, Napa 118

Cade, Howell Mountain, Napa 35/135

Palmaz, Napa 180

Quintessa 2022, Napa 295

M. Étain 2021 by Scarecrow, Napa 350

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