

Shareable STARTERS

CRISPY CALAMARI

house garlic crunch, pickled peppers

JUMBO SHRIMP COCKTAIL

cocktail sauce, dijonnaise

ROASTED SQUASH

mandarin orange ricotta, apple cider vinaigrette

GRILLED ARTICHOKE

oreganata, citrus aioli

Salad SELECTIONS

THE WEDGE

tomato, lardons, tx killer pecans, point reyes bay blue cheese

CAESAR

little gem, ricotta salata, black garlic crouton

Stable OF MEATS

6 OZ PETITE FILET*

10 OZ FILET*

16 OZ BONELESS NY STRIP*

32 OZ PORTERHOUSE*

36 OZ TOMAHAWK*

12 OZ DELMONICO*

SALMON

garrison brothers barrel cured, myer lemon, mustard greens, guanciale

SMOKED HERITAGE CHICKEN

heirloom corn, marcona almonds, local honey

IBERICO PORK CHOP*

blood orange, candied kumquats

EGGPLANT

labneh, chickpea, tomato passata

Succulent SAUCES

AU POIVRE

JEOW SOM

STEAK SAUCE

BÉARNAISE

CREAMY HORSERADISH

Carver SIDES

CHARRED BROCCOLINI

crunchy garlic chili sauce

WHIPPED POTATOES

roasted garlic, parmesan

MACARONI & CHEESE

orecchiette, scottocenero

WILD MUSHROOMS

black vinegar, garlic

A Texas-style supper club paying homage to traditions with a modern twist.

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness | please notify us of any food allergies. | 20% service charge will be added for all parties of 8 or more.



TRICKRIDER