DINNER

starters

BLUEFIN CARPACCIO - 22 -
castelvetrano olive, jalapeno, shallot, capers, orange, aioli, radish sprouts ***GF***

SHRIMP COCKTAIL - 23 -
gin cocktail sauce, fresh horseradish, cilantro ***GF***

BLUEFIN BRIE - 23 -
bluefin tuna tataki, fried brie, apple, ponzu, roasted chili pepitas

EAST COAST OYSTERS - 24 -
half dozen, jalapeno oil, watermelon mignonette ***GF***

BLUE ICEBERG WEDGE - 16 -
hickory smoked bacon lardons, heirloom tomato, pickled onion, cambozola, chives ***GF***

LOBSTER LOUIE - 30 -
iceberg wedge, lobster claw, 1000 island, capers, radish, chives ***GF***

mains

BEEF WELLINGTON* - 72 -
7oz angus tenderloin filet, beef fat duxelles, puff pastry, baby carrot, potato purée, bordelaise

7oz ANGUS FILET - 63 -
seared king trumpet mushrooms and cipollini onions, watercress coulis, sauce choron

16oz PRIME ANGUS BONE-IN STRIP - 73 -
maître d' fingerlings, house steak sauce

14oz ANGUS NY STRIP - 49 -
caesar-dressed broccolini, grana padano, brioche crumbs

12oz DRY AGED PRIME RIBEYE - 79 -
aged in house 31 days, maître d' butter, asparagus, sauce gribiche ***GF***

8oz PRIME ANGUS COULOTTE - 49 -
parsnip puree, baby carrots, chimichurri, cilantro ***GF***

sides

BABY CARROTS - 10 -
chili pepita crunch, garlic yogurt, fresh herbs ***GF***

MUSHROOMS - 12 -
bordelaise, egg yolk

CRISPY BRUSSELS SPROUTS - 12 -
feta, bacon, grapes, honey sambal glaze

OAK GRILLED ASPARAGUS - 10 -
sauce gribiche ***GF***

BROCCOLINI - 10 -
caesar dressing, grana padano, brioche crumbs, lemon zest

desserts

CRÈME BRÛLÉE - 12 -
berries ***GF***

CHOCOLATE CAKE - 12 -
layered with mousse and studded with turtle cheesecake, chocolate chips, and pecans, vanilla bean ice cream

JAPANESE MILK BREAD - 6 / 12 -
smoked maldon salt, cultured butter, pickled cucumber & radish HALF or FULL LOAF ***V***

MUSHROOM ARANCINI - 16 -
fried mushroom risotto, grana padano, truffle mayo

BEEF TARTARE - 34 -
angus filet, black garlic sauce, capers, cornichon, shallot, fresno, herbs, egg yolk, watercress, grilled baguette

COCONUT FRIED SHRIMP - 16 -
rice wine slaw, sweet chili sauce

LITTLE GEM CAESAR - 8 / 16 -
marinated artichoke, grana padano, caesar dressing, white anchovy, brioche crumbs ***V***

BURRATA & TOMATO SALAD - 16 -
pickled mustard seed, basil oil, strawberry compote, hazelnut, chevre, balsamic reduction, grilled baguette

SEA SCALLOPS - 45 -
cauliflower puree, golden raisin, marcona almond, crispy capers, roasted cauliflower ***GF***

ALASKAN HALIBUT * - 49 -
lemon chive risotto, brut mustard beurre blanc, heirloom tomato, crispy capers, basil oil ***GF***

ROASTED HALF CHICKEN - 39 -
dry-aged, sauce supreme, mushrooms, asparagus

14oz PRIME PORK CHOP * - 37 -
potato puree, pickled poblano, bacon jam, chèvre ***GF***

TX WAGYU SHORT RIB - 37 -
sous vide 24 hours, potato puree, pickled mustard seed, maple whiskey jus, chives

8oz PRIME ANGUS BURGER* - 20 -
lettuce, caramelized onion, tomato, house sauce, american cheese on a martin's potato roll, served with fries

YUKON GOLD POTATO PURÉE GF - 8 -

BEEF FAT FINGERLINGS - 10 -
chimichurri, cotija, cilantro ***GF***

TRUFFLE FRENCH FRIES - 12 -
truffle zest, truffle mayo, parmigiano-reggiano, chives ***GF***

MAC & CHEESE - 10 -
cheddar & gruyere mornay
Guanciale + 5 / Lobster + 8

SAUTÉED SHRIMP (3) - 12 -
white wine, garlic, butter ***GF***

SEA SCALLOPS - 12 EA -

DULCE DE LECHE CHEESECAKE - 12 -
candied pecans & bacon, salted caramel ice cream

2 SCOOPS OF ICE CREAM - 6 -
salted caramel, vanilla bean, or both ***GF***

Parties of 6 or more may be subject to a 20% gratuity charge ~ Split Entrees may be subject to a $5 Fee ~ **GF** – Gluten Free Options ~ **V** - Vegetarian Option
*Consuming raw, rare, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Credit Cards are subject to a 3% surcharge

EST. 2012

CODY'S

RESTAURANT

Open Everyday

4:00 PM - 10:00 PM

Executive Chef /Owner
Jonathan Smartt

General Manager/Owner
Cody Couch