

DINNER



starters

JAPANESE MILK BREAD - 5 / 10 -
smoked maldon salt, garlic butter, radish
HALF or FULL LOAF V

BLUEFIN BRIE - 22 -
bluefin tuna tataki, fried brie, apple, ponzu,
roasted chili pepitas

SHRIMP COCKTAIL - 22 -
gin cocktail sauce, escabeche, cilantro GF

COCONUT PANKO FRIED SHRIMP - 15 -
frisee, sweet chili sauce

salads & soup

BLUE ICEBERG WEDGE - 14 -
hickory smoked bacon, tomato confit, pickled
onion, cambozola GF

LOBSTER LOUIE - 28 -
iceberg wedge, lobster claw, 1000 island,
capers, radish, chives
+ 3 COCKTAIL SHRIMP - 10 -

mains

14oz PRIME PORK CHOP * - 34 -
potato puree, pickled poblano, bacon jam,
chèvre GF

TAGLIATELLE ALLA ZUCCA - 25 -
hand cut ribbon pasta tossed in roasted squash &
fumet puree, guanciale, mushrooms

LOBSTER ROLLS - 32 -
truffled chili kewpie mayo, celery, butter lettuce,
chives, dill, trout roe, fries

TX WAGYU SHORT RIB - 33 -
sous vide 24 hours, potato purée, pickled mustard
seed, maple whiskey jus

8oz PRIME ANGUS BURGER* - 20 -
butter lettuce, tomato, red onion, smoked cheddar, truffled mayo, sweet sourdough bun, fries
+ **GRILLED JALAPEÑO** – **THICK CUT HICKORY SMOKED BACON** – **SLICED AVOCADO** – **FRIED EGG** - 2 EA -

desserts

CRÈME BRÛLÉE - 10 -
berries

CHOCOLATE CAKE - 10 -
layered with chocolate mousse & ganache,
streusel, caramel sauce, vanilla bean ice cream

MUSHROOM ARANCINI - 15 -
fried oyster & cremini mushroom risotto, truffle
mayo, shaved black truffle

FILET TATAKI* - 33 -
shichimi togorashi, fried garlic, tamari,
dijon, chive

BURRATA - 15 -
tomato confit, pickled mustard seed, hazelnut,
chèvre, basil, fig gastrique, grilled baguette V

BACON-WRAPPED POBLANO - 15 -
stuffed with cream cheese, corn & chorizo, cotija,
chimichurri mayo, cilantro, frisee

LITTLE GEM & ENDIVE SALAD - 7 / 14 -
marinated artichoke, parmesano-reggiano
dressing, brioche bread crumbs V
+ **WHITE ANCHOVIES** - 4 -

GRILLED CARROT SOUP - 8 -
chili pepita crunch, lime crème fraîche

NEW BEDFORD SEA SCALLOPS* - 45 -
beet puree, tabini honey, pistachio gremolata,
shaved chocolate

ORA KING SALMON - 45 -
fingerling potatoes, pickled radish, hickory
mustard creme, dill oil, trout roe

BEEF WELLINGTON* - 69 -
7oz angus tenderloin filet, duck fat duxelles, baby
carrot, potato purée, demi-glace

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

STEAKS



ALL STEAKS SERVED WITH CHOICE OF HOUSE BUTTER, CHIMICHURRI, DEMI-GLACE, PONZO, TALLOW ROASTED GARLIC, CAMBOZOLA CHEESE, MUSTARD CRÈME FRAÎCHE OR CREAMY HORSERADISH

land

8oz GOLD PICANHA - 37 -

aka coulotte or top sirloin cap from Wagyu Excelente Ranches in Fort Davis and Midlothian Texas, US BMS 7+

7oz PRIME RIBEYE FILET - 62 -

aka eye of rib, more flavorful and marbled than the tenderloin filet, Certified Angus Beef, US BMS 4+

7oz PRIME RIBEYE CAP - 72 -

aka spinalis, extremely tender, juicy, marbled part of the ribeye steak, limited availability, Certified Angus Beef, US BMS 4+

7oz TENDERLOIN FILET - 56 -

upper 2/3 choice Certified Angus Beef, US BMS 2+

14oz PRIME RIBEYE - 66 -

Certified Angus Beef, US BMS 4+

12oz DRY AGED PRIME RIBEYE - 77 -

*dry aged in house for a minimum of 4 weeks, limited availability
Certified Angus Beef, US BMS 4+*

sea

6oz BLUEFIN TUNA - 41 -

ethically and responsibly raised Pacific bluefin tuna sourced from Baja, Mexico

8oz ORA KING SALMON - 37 -

a unique breed of King salmon, known as "the Wagyu of the Sea", sourced from New Zealand

sides & accompaniments

SAUTÉED BROCCOLINI – bacon, berloom tomato, red onion. - 8 -

TALLOW ROASTED FINGERLING POTATOES – chimichurri, cotija, cilantro - 8 -

OYSTER & CREMINI MUSHROOMS – demi-glace, parsley - 12 -

CRISPY BRUSSELS SPROUTS – feta, bacon, grapes, honey sambal glaze - 8 -

YUKON GOLD POTATO PURÉE – chives GF - 8 -

MAC & CHEESE – cheddar and gruyere béchamel **TRADITIONAL** - 15 - | **LOBSTER** - 18 -

SAUTÉED SHRIMP – white wine garlic butter **THREE** - 11 - | **SIX** - 22 -

NEW BEDFORD SEA SCALLOPS (18) - 15 EA -

GRILLED 6oz BELL & EVANS CHICKEN BREAST - 8 -

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BMS - Beef Marbling Standard - Higher scores indicate more fat and better quality.
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