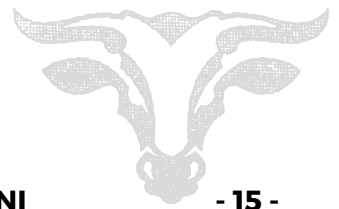


# DINNER



## 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

**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

## 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 -

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

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

## 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

**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 oi, trout roe

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

**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

**DULCE DE LECHE CHEESECAKE** - 10 -  
candied pecans & bacon, salted caramel ice cream

**BROWNIE** - 10 -  
vanilla bean ice cream, candied bacon, walnuts

# STEAKS



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

## land

<b>8oz GOLD Picanha</b> <i>aka coulotte or top sirloin cap from Wagyu Excelente Ranches in Fort Davis and Midlothian Texas, US BMS 7+</i>	- 37 -
<b>7oz PRIME RIBEYE FILET</b> <i>aka eye of rib, more flavorful and marbled than the tenderloin filet, Certified Angus Beef, US BMS 4+</i>	- 62 -
<b>7oz PRIME RIBEYE CAP</b> <i>aka spinalis, extremely tender, juicy, marbled part of the ribeye steak, limited availability, Certified Angus Beef, US BMS 4+</i>	- 72 -
<b>7oz TENDERLOIN FILET</b> <i>upper 2/3 choice Certified Angus Beef, US BMS 2+</i>	- 56 -
<b>14oz PRIME RIBEYE</b> <i>Certified Angus Beef, US BMS 4+</i>	- 66 -
<b>12oz DRY AGED PRIME RIBEYE</b> <i>dry aged in house for a minimum of 4 weeks, limited availability Certified Angus Beef, US BMS 4+</i>	- 77 -

## sea

<b>6oz BLUEFIN TUNA</b> <i>ethically and responsibly raised Pacific bluefin tuna sourced from Baja, Mexico</i>	- 41 -
<b>8oz ORA KING SALMON</b> <i>a unique breed of King salmon, known as "the Wagyu of the Sea", sourced from New Zealand</i>	- 37 -

## sides & accompaniments

<b>SAUTÉED BROCCOLINI</b> – bacon, heirloom tomato, red onion.	- 8 -
<b>TALLOW ROASTED FINGERLING POTATOES</b> – chimichurri, cotija, cilantro	- 8 -
<b>OYSTER &amp; CREMINI MUSHROOMS</b> – demi-glace, parsley	- 12 -
<b>CRISPY BRUSSELS SPROUTS</b> – feta, bacon, grapes, honey sambal glaze	- 8 -
<b>YUKON GOLD POTATO PURÉE</b> – chives GF	- 8 -
<b>MAC &amp; CHEESE</b> – cheddar and gruyere béchamel	<b>TRADITIONAL</b> - 15 -   <b>LOBSTER</b> - 18 -
<b>SAUTÉED SHRIMP</b> – white wine garlic butter	<b>THREE</b> - 11 -   <b>SIX</b> - 22 -
<b>NEW BEDFORD SEA SCALLOPS (U8)</b>	- 15 EA -
<b>GRILLED 6oz BELL &amp; EVANS CHICKEN BREAST</b>	- 8 -

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.  
 BMS - Beef Marbling Standard - Higher scores indicate more fat and better quality.  
 Credit Cards are subject to a 3% surcharge