

# 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

**WHITE PEKIN DUCK BREAST \*** - 34 -  
spinach, oyster mushroom, smoked blue cheese  
soubise, crispy shallots, spinach oil

**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 SMOKE 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 winter 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

**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

**NEW BEDFORD SEA SCALLOPS\*** - 45 -  
ponzu, roasted jalapeño, grilled avocado,  
candied bacon, black garlic mayo

**ORA KING SALMON** - 45 -  
fingerling potatoes, pickled radish, smoked  
mustard creme, dill oil

**RISOTTO** - 32 -  
lemon garlic butter shrimp, asparagus,  
guanciale, bottarga di muggine, ricotta salata,  
basil GF

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

**DULCE DE LECHE CHEESECAKE** - 10 -

candied pecans & bacon, salted caramel ice cream  
**2 SCOOPS OF ICE CREAM** - 5 -  
salted caramel, vanilla bean, or both

# STEAKS



ALL STEAKS GRILLED OVER POST OAK AND SERVED WITH CHOICE OF HOUSE BUTTER, CHIMICHURRI, DEMI-GLACE, PONZU, TALLOW ROASTED GARLIC, CAMBOZOLA CHEESE, MUSTARD CRÈME FRAÎCHE OR CREAMY HORSERADISH

## wagyu

### 8oz GOLD PICANHA

- 37 -

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

### 12oz PLATINUM NY STRIP

- 93 -

*from Wagyu Excelente Ranches in Fort Davis and Midlothian Texas, US BMS 11+*

### 14oz MASTER SELECTION NY STRIP

- 125 -

*full-blood wagyu from Mort & Co, Australia, US BMS 11+*

## angus

### 7oz TENDERLOIN FILET

- 56 -

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

### 12oz TENDERLOIN FILET

- 96 -

*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 -

*limited availability, dry aged in house for a minimum of 4 weeks*

*Certified Angus Beef, US BMS 4+*

### 22oz COWBOY CUT PRIME RIBEYE

- 110 -

*bone in cut big enough for a Cowboy's appetite or plenty to go around*

*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 BABY CARROTS – chili peptic crunch, creme fraiche

- 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

GAUNCIALE - 15 -

LOBSTER - 18 -

### SAUTÉED SHRIMP – white wine garlic butter

THREE - 11 -

SIX - 22 -

### NEW BEDFORD SEA SCALLOPS (1/8)

- 15 EA -

### WOOD GRILLED 6oz BELL & EVANS CHICKEN BREAST

- 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

\*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

V - Vegetarian Option.