

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 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

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

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

LOBSTER ROLLS - 32 -
truffled chili ketchup 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 -
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

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

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 $\frac{2}{3}$ choice Certified Angus Beef, US BMS 2+

12oz TENDERLOIN FILET - 96 -
upper $\frac{2}{3}$ 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-glaze, 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 (U8) - 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 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