

DINNER



starters

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

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

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

COCONUT FRIED SHRIMP - 16 -
frisee, sweet chili sauce

MUSHROOM ARANCINI - 16 -
fried oyster & cremini mushroom risotto, truffle
mayo, shaved black truffle V

SEARED BEEF CARPACCIO - 34 -
pickled fresno, hazelnut, fresh horseradish
parmigiano, aioli, cilantro GF

BURRATA - 16 -
tomato confit, pickled mustard seed, hazelnut,
chèvre, basil, fig gastrique, grilled baguette V

BACON-WRAPPED POBLANO - 16 -
stuffed with cream cheese, corn & chorizo, cotija,
chimichurri mayo, cilantro, frisee GF

salads & soup

BLUE ICEBERG WEDGE - 15 -
hickory smoked bacon, tomato confit, pickled
onion, cambozola GF

LOBSTER LOUIE - 30 -
iceberg wedge, lobster claw, 1000 island,
capers, radish, chives
+ 3 COCKTAIL SHRIMP - 10 -

GEM & ENDIVE SALAD - 17 -
marinated artichoke, parmigiano-reggiano
dressing, white anchovy, brioche crumbs V

GRILLED CARROT SOUP - 10 -
chili pepita crunch, crème fraîche

mains

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

BEEF WELLINGTON* - 72 -
7oz angus tenderloin filet, duck fat duxelles, baby
carrot, potato purée, demi-glace

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

SCALLOP FETTUCCINE* - 45 -
hand cut ribbon pasta tossed in roasted beet &
fumet puree, guanciale, tabini honey, pistachio
gremolata, shaved chocolate, two sea scallops

ALASKAN HALIBUT - 48 -
lemon chive risotto, tomato confit,
champagne mustard beurre blanc,
crispy capers, basil oil

8oz PRIME ANGUS BURGER* - 20 -
butter lettuce, tomato, red onion, american cheese, truffled mayo on a martin's potato roll, fries
+ GRILLED JALAPEÑO - THICK CUT HICKORY SMOKED BACON - SLICED AVOCADO - FRIED EGG - 2 EA -

desserts

CRÈME BRÛLÉE - 12 -
berries

CHOCOLATE CAKE - 12 -
layered with chocolate mousse & ganache,
streusel, caramel sauce, vanilla bean ice cream

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

BROWNIE - 12 -
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, OR CREAMY HORSERADISH

land

8oz GOLD PICANHA - 39 -
aka coulotte or top sirloin cap from Wagyu Excelente Ranches in Fort Davis and Midlothian Texas, US BMS 7+

7oz TENDERLOIN FILET - 59 -
upper 2/3 choice Certified Angus Beef, US BMS 2+

14oz PRIME NY STRIP - 69 -
Certified Angus Beef, US BMS 4+

14oz PRIME RIBEYE - 69 -
Certified Angus Beef, US BMS 4+

12oz DRY AGED PRIME RIBEYE - 81 -
*dry aged in house for a minimum of 4 weeks, limited availability
Certified Angus Beef, US BMS 4+*

sea

6oz PACIFIC BLUEFIN TUNA - 41 -
*Pacific bluefin sourced from Baja, Mexico
seasoned with shichimi and served with caramel tamari*

ALASKAN HALIBUT - 40 -
*Cold-water, longline-caught, mild and firm with a clean finish
served with champagne beurre blanc*

sides & accompaniments

SAUTÉED BROCCOLINI – bacon, heirloom tomato, red onion. - 10 -

TALLOW ROASTED FINGERLING POTATOES – chimichurri, cotija, cilantro - 10 -

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

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

YUKON GOLD POTATO PURÉE – chives GF - 8 -

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

SAUTÉED SHRIMP – white wine garlic butter **THREE** - 12 - | **SIX** - 24 -

NEW BEDFORD SEA SCALLOPS - 14 EA -

GRILLED 6oz BELL & EVANS CHICKEN BREAST - 10 -