

DINNER



starters

JAPANESE MILK BREAD - 6 / 12 -
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 winter truffle

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

salads

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

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

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

mains

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

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

BEEF WELLINGTON* - 72 -
7oz angus tenderloin filet, tallow duxelles, puff pastry, baby carrot, potato purée, demi-glace

NEW BEDFORD SCALLOPS - 45 -
cauliflower puree, golden raisin, marcona almond, caper, roasted cauliflower

ORA KING SALMON - 45 -
white shoyu mushroom consommé, snap peas, pea shoots

HALIBUT - 49 -
lemon chive risotto, tomato confit, champagne mustard beurre blanc, crispy caper, basil oil

8oz PRIME ANGUS BURGER* - 20 -
bacon jam, caramelized onion, remoulade, american cheese, pickled fresno, on a martin's potato roll, served with fries

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

2 SCOOPS OF ICE CREAM - 6 -
salted caramel, vanilla bean, or both

STEAKS



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

land

ANGUS TENDERLOIN FILET	7oz	- 59 -
<i>upper 2/3 choice Certified Angus Beef, US BMS 2+</i>	12oz	- 96 -
14oz PRIME ANGUS RIBEYE		- 69 -
<i>Certified Angus Beef, US BMS 4+</i>		
12oz DRY AGED PRIME ANGUS RIBEYE		- 81 -
<i>limited availability, dry aged in house for a minimum of 4 weeks</i>		
<i>Certified Angus Beef, US BMS 4+</i>		
16oz PRIME ANGUS KANSAS CITY STRIP		- 77 -
<i>Certified Angus Beef, US BMS 4+</i>		
8oz GOLD PICANHA		- 39 -
<i>aka coulotte or top sirloin cap from Wagyu Excelente Ranches in Fort Davis and Midlothian Texas, US BMS 7+</i>		

sea

6oz PACIFIC BLUEFIN TUNA		- 41 -
<i>sourced from Baja, Mexico, seasoned with shichimi and served with caramel tamari</i>		
8oz NEW ZEALAND ORA KING SALMON		- 37 -
<i>aka "the Wagyu of the Sea"</i>		
ALASKAN HALIBUT		- 40 -
<i>Cold-water, longline-caught, mild and firm with a clean finish</i>		
<i>served with champagne beurre blanc</i>		

sides & accompaniments

SAUTÉED BABY CARROTS – <i>chili peptic crunch, creme fraiche, carrot greens</i>		- 10 -
TALLOW ROASTED FINGERLING POTATOES – <i>chimichurri, cotija, cilantro</i>		- 10 -
OYSTER & CREMINI MUSHROOMS – <i>demi-glaze, parsley</i>		- 12 -
CRISPY BRUSSELS SPROUTS – <i>feta, bacon, grapes, honey sambal glaze</i>		- 10 -
YUKON GOLD POTATO PURÉE – <i>chives GF</i>		- 8 -
MAC & CHEESE – <i>cheddar and gruyere mornay</i>	GUANCIALE	- 15 - LOBSTER - 18 -
SAUTÉED SHRIMP – <i>white wine garlic butter</i>	THREE	- 12 - SIX - 24 -
NEW BEDFORD SEA SCALLOPS		- 14 EA -
WOOD GRILLED 6oz BELL & EVANS CHICKEN BREAST		- 10 -

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