



# DINNER

## starters

- JAPANESE MILK BREAD** - 5 / 10 -  
maldon salt, sorghum butter, pickled 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, fresh horseradish, cilantro GF
- COCONUT FRIED SHRIMP** - 15 -  
frisee, sweet chili sauce

- MUSHROOM ARANCINI** - 15 -  
fried oyster & cremini mushroom risotto, truffle mayo, shaved black winter truffle
- SEARED BEEF CARPACCIO** - 33 -  
pickled fresno, hazelnut, fresh horseradish parmigiano, crème fraîche, cilantro GF
- BURRATA** - 15 -  
tomato confit, pickled mustard seed, hazelnut, chèvre, basil, fig gastrique, grilled baguette V

## salads

- BLUE ICEBERG WEDGE** - 14 -  
hickory smoked bacon, tomato confit, pickled onion, cambozola, chives GF
- LOBSTER & SHRIMP LOUIE** - 38 -  
iceberg wedge, lobster claw, cocktail shrimp, 1000 island, capers, pickled radish, dill, chives GF

- LITTLE GEM & ENDIVE SALAD** - 16 -  
marinated artichoke, parmigiano-reggiano dressing, white anchovy, brioche bread crumbs V

## mains

- 14oz PRIME PORK CHOP \*** - 34 -  
potato puree, pickled poblano, bacon jam, chèvre GF
- TX WAGYU SHORT RIB** - 33 -  
sous vide 24 hours, mushroom risotto, pickled mustard seed, maple whiskey jus
- BEEF WELLINGTON\*** - 69 -  
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
- 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** - 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 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

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**ANGUS TENDERLOIN FILET** **7oz - 56 -**  
*upper 2/3 choice Certified Angus Beef, US BMS 2+* **12oz - 96 -**

**14oz PRIME ANGUS RIBEYE** - 66 -  
*Certified Angus Beef, US BMS 4+*

**12oz DRY AGED PRIME ANGUS RIBEYE** - 77 -  
*limited availability, dry aged in house for a minimum of 4 weeks*  
*Certified Angus Beef, US BMS 4+*

**16oz PRIME ANGUS KANSAS CITY STRIP** - 73 -  
*Certified Angus Beef, US BMS 4+*

**8oz GOLD PICANHA** - 37 -  
*aka coulotte or top sirloin cap from Wagyu Excelente Ranches in Fort Davis and*  
*Midlothian Texas, US BMS 7+*

## sea

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**6oz PACIFIC BLUEFIN TUNA** - 35 -  
*sourced from Baja, Mexico, seasoned with shichimi and served with caramel tamari*

**8oz NEW ZEALAND ORA KING SALMON** - 37 -  
*aka "the Wagyu of the Sea"*

## sides & accompaniments

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**SAUTÉED BABY CARROTS** – *chili peptic crunch, creme fraiche, carrot greens* - 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 mornay* **GUANCIALE** - 15 - | **LOBSTER** - 18 -

**SAUTÉED SHRIMP** – *white wine garlic butter* **THREE** - 11 - | **SIX** - 22 -

**NEW BEDFORD SEA SCALLOPS** - 14 EA -

**WOOD GRILLED 6oz BELL & EVANS CHICKEN BREAST** - 8 -