SIGNATURE DINING

BEGINNINGS & SHARABLE APPETIZERS

SWEET CORN - JUMBO LUMP CRAB CHOWDER 9
crisp poblano croquette & agave crema

POACHED COLOSSAL SHRIMP COCKTAIL 22
classic horseradish cocktail sauce, fresh lemon, house saltine crackers

CRISPY SKIN SZECHUAN DUCK LEG CONFIT SALAD 18
shaved rainbow carrot, watercress, bean sprouts, cilantro, moo shoo pancakes & dried cherry marmalade

SLOW MESQUITE SMOKED SALMON 16
whipped Boursin cheese, fresh lemon, bread three ways

BRAISED AKAUSHI SHORT RIB "RELLENOS" 14
black garlic - cilantro aioli, crumbled queso fresco, crisp tortilla chips

TEXAS TOY BOX HEIRLOOM TOMATO & BURRATA CHEESE 14
basil infused olive oil, crisp rosemary bruschetta

PESCE

CITRUS BUTTER POACHED EAST COAST LOBSTER TAIL 46 or market price
organic wild mushroom risotto, smoked - Modena glazed broccolini, Meyer lemon beurre blanc

GRILLED AHI TUNA "FILET MIGNON" 44
seared Hudson Valley foie gras, herb roasted root vegetables ala grecque, aged apple saba

PAN ROASTED HAWAIIAN MERO "SEABASS" 42
crisp spinach dumplings, roasted heirloom tomatoes, asparagus rondelles, warm banyuls vinaigrette

PAN SEARED TEXAS REDFISH 28
rosemary mashed potatoes, griddled asparagus
Add jumbo lump crab "Oscar" 12
Add seared foie gras 24

FROM THE RANGE

COFFEE CRUSTED BUFFALO FILET 42
chipotle & gouda potato gratin, sauteéd Applewood bacon - haricot vert, tobacco onion straws

OAK SMOKED - PEPPER CRUSTED NEW ZEALAND VENISON LOIN 38
butternut squash soubise, braised escarole, rosemary – apple confit, red shallot demi glace

CORIANDER DUSTED, PASTURE RAISED AUSTRALIAN LAMB 38
cider glazed speatzle, rainbow Swiss chard, grilled oyster mushrooms, minted lingonberry jus

SLOW COOKED - BABY POUSSIN "COQ AU VIN" 28
steamed saffron basmati rice, wild mushrooms, fine herbs & crisp baguette

Our Chef Crafted Signature Dining Menu Is Available Thursday - Saturday Evenings