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**FEARING'S**

## SIGNATURE COCKTAILS

### Dean's Signature Margarita

*Dean's Hand Selected Santo Reposado Tequila,  
Damiana Liqueur, Agave Nectar, Fresh Lime Juice, Salt Rim* | 24

### The Trinity

*Stoli Ohranj Vodka, Grand Marnier,  
Fresh Lemon Juice, Orange Infused Syrup, Sugar Rim* | 20

### Southern Style

*Michter's Bourbon, Sorghum Syrup,  
Peach Bitters, Chili Bitters* | 26

### ROX Star

*ROXOR Gin, Apple Liqueur, Grenadine,  
Fresh Lime Juice, Peychaud's Bitters* | 20

### Jason's Mojito

*Stoli Elite Vodka, Blackberry Mint Syrup,  
Fresh Lime Juice, Soda Water* | 25

### Uptown Spring

*Basil Hayden Dark Rye, Cinzano Sweet Vermouth,  
Fernet Brancamenta, Rhubarb Bitters* | 34

### Zumba Sandia

*Villa One Blanco Tequila, Watermelon Liqueur,  
Fresh Lime Juice, Agave Nectar,  
Jalapeno/Serrano Tincture, Tajin Rim* | 22

### Diablo Daiquiri

*Kuleana Nanea 2 Year Rum, Chili Syrup,  
Blood Orange Puree, Fresh Lime Juice  
Dash of Speakeasy Hot Sauce* | 22

### No Borders

*Highland Park 12 year Scotch, Pedernales Tempranillo,  
Lillet Blanc, Italicus, Grapefruit Bitters, Tonic* | 30

## LOCAL BEERS

Dallas Blonde	10
Deep Ellum Brewing Company, IPA	10
Shiner Bock	9
\$Texas, New England Double IPA, 16oz	20
Texas Ale Project Blood Orange IPA	10
Temptress Imperial Milk Stout	14

## WINES BY THE GLASS

### Aperitifs

Lustau, Amontillado Sherry, Spain	8
Lustau, Oloroso Sherry, Spain	10
Lustau, Manzanilla Sherry, Spain	8

### Sparkling

Villa Sandi Prosecco, Italy	14
Pierre Sparr Brut Rosé, Alsace	14
Nicolas Feuillatte Brut, Champagne	22
Billecart-Salmon, Champagne	40

### White

NxNW Riesling, Columbia Valley	11
Llano Estacado Moscato, Texas	10
Pighin Pinot Grigio, Friuli	14
Coquerel Sauvignon Blanc, Napa Valley	15
Neyers Chardonnay, Sonoma	16
Ramey Chardonnay, Sonoma	20

### Rose

Hampton Water, Languedoc	14
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### Red

Elizabeth Rose Pinot Noir, Napa Valley	20
Mendel Malbec, Argentina	15
Pedernales Tempranillo, Texas	16
Peju Merlot, Napa Valley	18
Broadside Cabernet, Paso Robles	15
Trefethen Cabernet, Napa Valley	25

### Dessert

Carmes Des Rieussec, Sauternes	30
Royal Tokaji Wine Co., Tokaji Aszu	25
Warre's LBV Port 2004	12
Fonseca 20-year Tawny Port	20
Kopke 40-year Tawny Port	50

## STARTERS

### Dean's Tortilla Soup

with South of the Border Flavors | 16

### 'MOTC' Lobster Taco

Yellow Tomato Salsa, Jicama/Carrot Salad with Smokey Citrus Vinaigrette | 28

### Texas Caesar Salad

Grilled Radicchio, Baby Romaine, Pomegranate Seeds  
and Grana Padano Cheese | 16

### Fire Torched Hamachi Crudo

Crispy Sushi Rice Cake with Virginia Salt Ham Vinaigrette  
and Orange/Yuzu Aioli | 24

### Lobster Coconut Bisque

with Thai Pork Dumpling, Sizzling Lemongrass Scented Fried Rice  
and Sweet Soy Caramel | 18

### Lone Star Surf & Turf Carpaccio

Tuna, Wagyu Beef, Salmon & Barbeque Eel  
with Roasted Onion Aioli, Cilantro Oil and Oranges | 26

### Hudson Valley Foie Gras 2 Ways

Seared Foie Gras with Blackened Turnips and Red Currant Sauce  
Foie Gras Torchon with Deglet Noor Date Chutney and Toasted Brioche Points | 28

### Barbequed Gulf Oysters 'Rockefearing'

on Jumbo Lump Crab, Applewood Smoked Bacon  
and Cream Spinach | 22

### House Salad 'Composee'

with Jeff's Profound Farm Greens, Shaved Local Vegetables, Roasted Almonds  
and Cultured Buttermilk Dressing | 14

### Southwest Sampler

-Griddled Jumbo Lump Crab Cakes with Chipotle Crema  
-BBQ Short Rib Enchilada with Chorizo Queso Fundido  
-Crispy Two-Bite Lobster Tacos with Avocado Relish | 28

## MAIN COURSES

**Maple/Black Peppercorn Soaked Buffalo Tenderloin**  
on Brazos Valley Jalapeno Grits, Tangle of Greens,  
and Butternut Squash Taquito with Smoky Chili Sauce | 60

**Basil/Mustard Crusted Nova Scotia Halibut**  
on Garden Vegetable Sautee with Tangy Buttermilk Sauce  
and Tobacco Carrots | 56

**BBQ Spiced Beef Filet & Chicken Fried Maine Lobster**  
on Loaded Whipped Potatoes and Soft Spinach Taco  
with Smoked Tomato Gravy | 62

**Hickory Smoked Texas Iberico Pork Loin**  
on Mississippi "Blue Jasmine" Dirty Rice, Country Greens,  
Fried Okra and Creamy Cajun Sauce | 52

**Pan Seared Eastern Shore Sea Scallops**  
Cannellini Bean Hummus, Glazed Spring Peas, Trumpet Mushrooms  
with Beurre Rouge Sauce and Crispy Prosciutto | 58

**Mesquite Grilled Australian Lamb Loin**  
with Chateaux Sauce, Match Stick Potatoes,  
Spinach/Melted Leek Saute with Kishmish Raisins and Pine Nuts | 56

**Achiote Glazed Broken Arrow Ranch Nilgai Antelope**  
over Mole Rojo with Braised Rabbit Enchilada, Chile Verde  
and Heirloom Squash Variations | 58

### MESQUITE FIRE GRILLED STEAKS

FOR THE TRUE TEXAS TASTE, MAKE IT MOPPED | 3

"A Bar N Ranch" Wagyu Tenderloin, 7oz | 62

"A Bar N Ranch" Wagyu NY Strip, 10 oz | 76

"A Bar N Ranch" Wagyu Ribeye, 16 oz | 88

#### *- Enhancements -*

Cognac Peppercorn Sauce | 3

Chipotle Lime Compound Butter | 3

Seared Foie Gras | 24

Blackened Shrimp <sub>3pc</sub> | 22

### SHAREABLES

Mesquite Grilled Jumbo Asparagus | 14

Sautéed Local Mushrooms | 16

Fried Brussels with Bacon Vinaigrette  
Pickled Voodoo Peppers | 16

Crispy Duck Fat Tater Tots  
Roasted Garlic Aioli | 14

BBQ Brisket Mac N' Cheese  
Caramelized Onions, Smoked Cheddar Foam | 17

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions\*\*