

STARTERS

Dean's Tortilla Soup

with South of the Border Flavors | 17

Barbecued Shrimp Taco

with Mango/Pickled Red Onion Salad, Smoked Pecans
and Cilantro-Lime Crema | 18

Texas Caesar Salad

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

Yellowtail Hamachi Tiradito

with Aji Amarillo, Avocado, Finger Limes and Texas Ruby Red Grapefruit | 24

Lobster Coconut Bisque

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

Texas Wagyu Beef Carpaccio

Roasted Onion Aioli, Pickled Yellow Beets, Aged Gouda, Tobacco Fried Shallots
and Black Burgundy Truffles | 26

Ginger/Almond Crusted Hudson Valley Foie Gras

on Olive Oil Cake with Pickled Bing Cherry Gel, Grilled Figs
and Foie Emulsion | 28

Barbequed Gulf Oysters 'Rockefearing'

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

House Salad 'Composee'

Jeff's Profound Farm Greens, Shaved Vegetables
with White Balsamic/Orange Vinaigrette and Hazelnut Drippings | 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 | 29

MAIN COURSES

Maple/Black Peppercorn Soaked Buffalo Tenderloin

on Brazos Valley Jalapeno Grits, Tangle of Greens,
and Butternut Squash Taquito with Smoky Chili Sauce | 61

Cast-Iron Blackened Gulf Grouper

on English Pea/Wild Mushroom Risotto with Beurre Rouge, Shaved Black Burgundy Truffles
and Snow Pea/Watermelon Radish Slaw | 57

BBQ Spiced Beef Filet & Chicken Fried Maine Lobster

on Loaded Whipped Potatoes and Soft Spinach Taco
with Smoked Tomato Gravy | 63

Braised Pork Osso Bucco

on Stone Ground Pecorino Polenta with Chinese Mustard Greens, Chorizo Drizzle
Sage Glazed Cippolini Onions and Verjus Demi, | 57

Pan Seared Eastern Shore Sea Scallops

Citrus Ricotta Tortellini Pasta with Tangy Buttermilk Sauce,
Asparagus/Artichoke Sautée and Tarragon Saffron Oil | 59

Lamb Loin 'Au Poivre'

with Potato Gratin with Honey Glazed Thumbelina Carrots, Roasted Pearl Onions
and Mint Demi | 52

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

"R-C Ranch" Wagyu Tenderloin, 7oz | 65

"R-C Ranch" Wagyu NY Strip, 10 oz | 79

"R-C Ranch" Wagyu Ribeye, 16 oz | 91

- Enhancements -

Cognac Peppercorn Sauce | 3

Hollandaise Sauce | 3

Seared Foie Gras | 24

Chicken Fried Lobster

½ Tail | 14 Full Tail | 26

SHAREABLES

Mesquite Grilled Jumbo Asparagus
with Hollandaise | 17

Sautéed Local Mushrooms | 16

Bacon Creamed Spinach
with Tobacco Onions | 16

Crispy Duck Fat Tater Tots
Roasted Garlic Aioli | 14

Truffle Lobster Mac N' Cheese
with Herbed Bread Crumbs | 32

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