



Small Plates



TRUFFLE FRIES

White Truffle Oil,
Pecorino Salt, Herbs,
Mango Mayo
\$11

ESCARGOT IN PHYLLO

Flaky Dough,
Herb-Saint Butter,
Garlic, Tarragon
\$14

LOBSTER MAC-N-CHEESE

Sharp Cheddar,
Béchamel Sauce and
Cold Water Lobster
\$18

FLAMING MANCHEGO CHEESE

Roasted Garlic,
Sweet Peppers, Crostinis
\$14

CRAB STUFFED MUSHROOMS

Blue Crab,
Portobello Mushrooms.
\$12

CHARCUTERIE BOARD

3 Cured Meats and
3 Cheeses,
Pickles, Mustard
\$18

ANGUS CARPACCIO

Tenderloin, Capers,
Red Onion, Aioli,
Pecorino Cheese
\$16

CRAWFISH EMPANADA

Tailmeat, Bacon,
Scallions, Cream Cheese,
Chive Brown Butter
\$15

SLIDERS (2)

Akaushi Beef and Bacon Jam
or
Seared Pork Belly and
Scallion Mayo and Hoisin
\$14

BLUE CRAB DIP

Herbed Cream Cheese,
Gruyere, Cajun Spices,
Warm French Garlic
Toast Points
\$18

SOUTHERN FRIED GULF SHRIMP

Remoulade and
Cajun Swamp Dust
\$14

WARM DUCK & GOAT CHEESE SALAD

Arugula, Strawberry and
Goat Cheese Dressing, Toasted Walnuts,
Aged Balsamic Vinaigrette
\$12

AHI TUNA TARTARE

Avocado Remoulade,
Pickled Shallots,
Wonton Chips
\$14



Large Plates



8oz. FILET MIGNON OF ANGUS BEEF

Stuffed with Spinach and
Gorgonzola Blue Cheese
with Applewood
Smoked Bacon Demi-Glace
\$38

PHYLLO-WRAPPED JUMBO SHRIMP

Chipotle Goat Cheese,
Mango Salsa
\$36

CHICKEN FRIED TEXAS QUAIL BREASTS (4)

Bacon-wrapped with
Smoky Blue Cheese Sauce,
Stuffed in Half Jalapeno,
Lingonberry Jam
White Cheddar Grit Cake
\$21

DUO OF GRILLED TEXAS QUAIL

Roast Poblano, Bacon,
Cream Cheese,
Sundried Cherry Demi-Glace
\$32



Desserts



New Orleans Bread Pudding

with Whiskey
Carmel Sauce
\$8

Chocolate Cake

\$8

Trio of Seasonal Gelatos

Chocolate,
Texas Pecan
and Vanilla Bean
\$8