



SMALL PLATES

TRUFFLE FRIES

*White Truffle Oil, Pecorino Salt,
Herbs, Mango Mayo*

11

LOBSTER MAC -N- CHEESE

*Sharp Cheddar, Béchamel Sauce
and Cold Water Lobster*

18

TEXAS SUMMER SALAD

*Mixed Greens, Oranges, Strawberries,
Pecans, Strawberry, Goat Cheese
Dressing, and Aged Balsamic Vinaigrette*

12

with Seasoned Grilled Chicken Breast

16

SLIDERS (2)

Akaushi Beef with Bacon Jam

14

CRAB STUFFED MUSHROOMS

*Blue Crab,
Portobello Mushrooms*

12

ANGUS CARPACCIO

*Tenderloin, Capers, Red Onion,
Aioli, Pecorino Cheese*

16

SOUTHERN FRIED SHRIMP

*Fresh Gulf Shrimp,
Southern Spices
with Remoulade*

14

CRAWFISH EMPANADA

*Tailmeat, Bacon, Scallions,
Cream Cheese, Chive Brown Butter*

15

FLAMING MANCHEGO CHEESE

*Roasted Garlic,
Sweet Peppers, Crostinis*

14

BLUE CRAB DIP

*Herbed Cream Cheese,
Gruyere, Cajun Spices,
Warm French Garlic Toast Points*

18

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

LOBSTER ROLL

*Lobster Tailmeat with
Celery, Scallions, Walnuts,
Avocado, Mayo*

30

CHICKEN FRIED TEXAS QUAIL BREASTS (4)

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

26

SALMON

*Three options: with Crab Sauce,
Blackened, or with Grilled Shrimp
in a Champagne Sauce*

32

CHARCUTERIE BOARD

3 Cured Meats and 3 Cheeses,

Sauces: Sweet N Tangy Mustard Seeds, Fig Chutney, Boozy Thyme Cherries

19

DESSERTS

NEW ORLEANS BREAD PUDDING

*with Whiskey
Carmel Sauce*

8

CHEESECAKE

*with Chocolate or
Strawberry Drizzle*

10

TRIO OF GELATOS

*Cinnamon Vanilla,
Chocolate, and
Pecan Praline*

8