



## 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

### CRAB STUFFED MUSHROOMS

*Blue Crab,  
Portobello Mushrooms*  
12

### ANGUS CARPACCIO

*Tenderloin, Capers, Red Onion,  
Aioli, Pecorino Cheese*  
16

### SLIDERS

*Akaushi Beef with Bacon Jam*  
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

## SMALL PLATES

### CHICKEN FRIED TEXAS QUAIL BREASTS

*Bacon-wrapped with  
Smoky Blue Cheese Sauce,  
Stuffed in Half Jalapeno,  
Lingonberry Jam*  
26

### SOUTHERN FRIED SHRIMP

*Fresh Gulf Shrimp,  
Southern Spices  
with Remoulade*  
14

## LARGE PLATES

### 8oz. FILET MIGNON OF ANGUS BEEF

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

### SALMON

*Grilled Scottish Salmon with  
Rice Pilaf and Asparagus*  
32

### CHARCUTERIE BOARD

*3 Cured Meats and 3 Cheeses*  
19

## DESSERTS

### NEW ORLEANS BREAD PUDDING

*with Whiskey  
Caramel Sauce*  
8

### CHEESECAKE

*with Chocolate or  
Raspberry Drizzle*  
10

### TRIO OF GELATOS

*Cinnamon Vanilla,  
Chocolate, and  
Pecan Praline*  
8