



SMALL PLATES

TRUFFLE FRIES

White truffle oil, pecorino salt, herbs, served with mango mayo

11

LOBSTER MAC-N-CHEESE

Cold water lobster with asiago, pepper jack, and parmesan

18

TEXAS SALAD

Mixed field greens with candied pecans, oranges, strawberries, crumbled goat cheese with a raspberry vinaigrette

12

With Grilled Chicken

16

BEEF SLIDERS

Akaushi beef with bacon jam

14

STUFFED GULF SHRIMP

Gulf shrimp stuffed with serrano, wrapped in bacon, and grilled with a honey ancho glaze

14

CRAWFISH EMPANADA

Louisiana crawfish tail meat with bacon, scallions, and cream cheese, with a gumbo sauce

15

BLUE CRAB DIP

Herbed cream cheese, gruyere, Cajun spices, served with warm garlic toast

18

SOUTHERN FRIED SHRIMP

Fresh Gulf shrimp, served with remoulade sauce

14



LARGE PLATES

GRILLED QUAIL BREASTS

Mojito marinated quail breasts served with chimichurri dipping sauce, candied jalapenos, boursin cheese, and pita chips

26

4 OZ. FILET MIGNON

Served with baby spinach, Maytag blue cheese, uncured applewood smoked bacon, and a natural veal reduction

28

CHARCUTERIE BOARD

3 meats and 3 cheeses served with crostini

19

*Ask your server about this weeks
Chef's Dessert Special*