

S T A R T E R S

Southern Deviled Eggs <small>GF</small> farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika	11
Bacon Wrapped Dates <small>GF</small> stuffed with bleu cheese, wrapped in applewood bacon, dusted in chili & brown sugar	10
Brussels Sprouts & Shishito Peppers <small>GF</small> seasoned & served crispy with balsamic glaze & sesame seeds	14
Tuna Tartare sushi tuna, soy, sesame, jalapeno, & avocado, with wasabi crema, pickled vegetables, & wonton chips	20
Steak Tartare <small>GF</small> raw beef tenderloin with shallots, capers, dijon, quail egg, toast points, & traditional accoutrements	22
Calamari <small>GF</small> flash-fried with cherry peppers, artichokes, & tomatoes, tossed in garlic herb butter	17
Cold Smoked Salmon dill cream on house-made toast points, & traditional accoutrements	16
Beef Crostini thinly sliced beef tenderloin, horseradish cream, pickled red onion, balsamic glaze	18
Shrimp Cocktail <small>GF</small> chilled jumbo U-10 shrimp & tangy cocktail sauce	22
Jumbo Lump Crab Cake <small>GF</small> remoulade & creamy herb vinaigrette	24
Escargot baked in garlic herb butter & topped with puff pastry	14
Firecracker Lobster TX beer tempura battered & tossed in sweet chili sauce, with seaweed salad, pickled vegetables, & sriracha aioli	25

S O U P & S A L A D S

Lobster Bisque <small>GF</small> lobster knuckle meat & sherry-chantilly cream	12
House Salad <small>GF</small> field greens, red onion, tomato, cucumber, carrots, goat cheese, roasted chickpeas, balsamic vinaigrette	10
Caesar Salad <small>GF</small> whole leaf romaine hearts, whole anchovies, parmesan, caesar	11
Wedge Salad <small>GF</small> center-cut iceberg lettuce, bleu cheese, tomato, egg, pancetta, pickled red onion, bleu cheese dressing	12
Grilled Romaine Salad <small>GF</small> grilled romaine hearts, bleu cheese, tomato, red onion, egg, warm bacon vinaigrette	12

E N T R É E S

Pasta Primavera fresh seasonal vegetables, angel hair, white wine butter sauce	29
Lemon Caper Chicken <small>GF</small> pan seared with lemon caper butter, tomatoes, artichoke hearts, & mashed potatoes	34
Shrimp Scampi grilled jumbo U10 shrimp, garlic butter, tomato, spinach, angel hair, lemon butter sauce	35
Salmon Meuniere <small>GF</small> pan seared with browned butter, green beans amandine	34
Pecan Crusted Salmon <small>GF</small> lemon butter beurre blanc, sauteed spinach, mushroom risotto	36
Sea Bass <small>GF</small> potato & herb crusted, white wine lemon sauce, mushroom risotto, garnished with asparagus	48

S T E A K S & C H O P S

**please allow additional cooking time*

New Zealand Lamb Chops <small>GF</small> raspberry-red wine reduction, chimichurri oil, goat cheese bread pudding	52
Double-Bone Pork Chop* <small>GF</small> braised red cabbage, housemade applesauce, mango peach habanero chutney	39
Filet Mignon <small>GF</small> maître d'butter, garlic mashed potatoes & roast beef gravy	6oz 39 / 9oz 53
Beef Wellington* garlic mushroom pâté, prosciutto, pastry shell, peppercorn cream & bearnaise	6oz 49
Ribeye <small>GF</small> maître d'butter, garlic mashed potatoes & roast beef gravy	16oz 58
Cowboy Ribeye <small>GF</small> maître d'butter, garlic mashed potatoes & roast beef gravy	22oz bone-in 79
Chateaubriand* <small>GF</small> 16oz filet sliced and served for 2 to share sauteed mushrooms, seasonal vegetables, garlic mashed potatoes & roast beef gravy, peppercorn cream & bearnaise	99

S T E A K A D D I T I O N S

Au Poivre <small>GF</small> peppercorn crusted, served with peppercorn cream sauce	+5
Diane <small>GF</small> wild mushrooms & shallots in a wild mushroom sauce	+7
Crab Oscar <small>GF</small> lump crab, asparagus, hollandaise	+12
Lobster Oscar <small>GF</small> lobster meat, asparagus, hollandaise	+15
Maine Lobster Tail <small>GF</small> served with drawn butter	+25

S I D E S

Garlic Herb Mushrooms <small>GF</small>	12	Mac & Cheese	12 / with lobster +12
Creamed Spinach <small>GF</small>	10	Garlic Mashed Potatoes & Gravy <small>GF</small>	10
Green Beans Amandine <small>GF</small>	10	Potatoes au Gratin <small>GF</small> with bacon	12
Seasonal Roasted Vegetables <small>GF</small>	12	Grilled Asparagus <small>GF</small> hollandaise	12

GF Gluten Free Option

Consuming raw or undercooked ingredients may increase the risk of foodborne illness.

A gratuity of 20% may be added to parties of 6 or more.