

## S T A R T E R S

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

## S O U P & S A L A D S

<b>Lobster Bisque</b> <small>GF</small>	lobster claw meat & sherry-chantilly cream	<b>15</b>
<b>House Salad</b> <small>GF, V</small>	field greens, red onion, tomato, cucumber, carrots, goat cheese, roasted chickpeas, balsamic vinaigrette	<b>11</b>
<b>Caesar Salad</b> <small>GF, V</small>	whole leaf romaine hearts, whole anchovies, parmesan, caesar	<b>12</b>
<b>Wedge Salad</b> <small>GF, V</small>	center-cut iceberg lettuce, bleu cheese, tomato, egg, pancetta, pickled red onion, bleu cheese dressing	<b>14</b>
<b>Grilled Romaine Salad</b> <small>GF, V</small>	grilled romaine hearts, bleu cheese, tomato, red onion, egg, warm bacon vinaigrette	<b>14</b>

## E N T R É E S

<b>Pasta Primavera</b> <small>V</small>	fresh seasonal vegetables, angel hair, white wine butter sauce	<b>29</b>
<b>Lemon Caper Chicken</b> <small>GF</small>	pan seared with lemon caper butter, tomatoes, artichoke hearts, & mashed potatoes	<b>34</b>
<b>Shrimp Scampi</b>	grilled jumbo U10 shrimp, garlic butter, tomato, spinach, angel hair, lemon butter sauce	<b>35</b>
<b>Pecan Crusted Salmon</b> <small>GF</small>	lemon butter beurre blanc, sauteed spinach, parmesan risotto	<b>36</b>
<b>Mahi Mahi</b>	pesto & parmesan crusted with bruschetta & balsamic glaze, served with mashed potatoes & garnished with asparagus	<b>39</b>
<b>Sea Bass</b> <small>GF</small>	potato & herb crusted, white wine lemon sauce, parmesan risotto, garnished with asparagus	<b>48</b>

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

*\*please allow additional cooking time*

<b>New Zealand Lamb Chops</b> <small>GF</small>	raspberry-red wine reduction, chimichurri oil, goat cheese bread pudding	<b>52</b>
<b>Double-Bone Pork Chop*</b> <small>GF</small>	braised red cabbage, housemade applesauce, mango peach habanero chutney	<b>39</b>
<b>Filet Mignon</b> <small>GF</small>	maître d' butter, garlic mashed potatoes & roast beef gravy	6oz <b>42</b> / 9oz <b>56</b>
<b>Beef Wellington*</b>	garlic mushroom pâté, prosciutto, puff pastry, garlic mashed potatoes & roast beef gravy	6oz <b>59</b>
<b>Ribeye</b> <small>GF</small>	maître d' butter, garlic mashed potatoes & roast beef gravy	16oz <b>58</b>
<b>Cowboy Ribeye</b> <small>GF</small>	maître d' butter, garlic mashed potatoes & roast beef gravy	22oz bone-in <b>79</b>
<b>Chateaubriand*</b> <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	<b>110</b>

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

<b>Au Poivre</b> <small>GF</small>	peppercorn crusted, served with peppercorn cream sauce	<b>+5</b>
<b>Diane</b> <small>GF</small>	wild mushrooms & shallots in a wild mushroom sauce	<b>+7</b>
<b>Crab Oscar</b> <small>GF</small>	lump crabmeat, asparagus, hollandaise	<b>+17</b>
<b>Lobster Oscar</b> <small>GF</small>	lobster meat, asparagus, hollandaise	<b>+20</b>
<b>Maine Lobster Tail</b> <small>GF</small>	served with drawn butter	<b>+30</b>

## S I D E S

<b>Garlic &amp; Herb Mushrooms</b> <small>GF, V</small>	<b>13</b>	<b>Mac &amp; Cheese</b> <small>V</small>	<b>12</b> / with lobster <b>+15</b>
<b>Creamed Spinach</b> <small>GF, V</small>	<b>10</b>	<b>Garlic Mashed Potatoes &amp; Gravy</b> <small>GF, V</small>	<b>10</b>
<b>Green Beans Amandine</b> <small>GF, V</small>	<b>10</b>	<b>Potatoes au Gratin</b> <small>GF, V</small>	with bacon <b>12</b>
<b>Seasonal Vegetables</b> <small>GF, V</small>	<b>12</b>	<b>Grilled Asparagus</b> <small>GF, V</small>	hollandaise <b>13</b>

GF Gluten Free Option

V Vegetarian Friendly Option

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

Please alert your server of any dietary restrictions. A gratuity of 20% may be added to parties of 6 or more.