

Lunch Menu

Dinner Menu
also Available

STARTERS

Southern Deviled Eggs <small>GF</small>	farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika	10
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, V</small>	seasoned & served crispy with balsamic glaze & sesame seeds	14
Calamari <small>GF</small>	flash-fried with cherry peppers, artichokes, tomatoes, tossed in garlic herb butter	16
Cold Smoked Salmon	house-made toast points & dill cream, with traditional accoutrements	17
Shrimp Cocktail <small>GF</small>	chilled jumbo U10 shrimp, tangy cocktail sauce	20
Tuna Tartare	sushi tuna, soy, sesame, jalapeno, & avocado, with wasabi crema, pickled vegetables, & wonton chips	20
Jumbo Lump Crab Cake <small>GF</small>	remoulade & creamy herb vinaigrette	22
Firecracker Lobster	TX beer tempura battered & tossed in sweet chili sauce, with seaweed salad, pickled vegetables, & sriracha aioli	25

SOUPS & SALADS

Tomato Soup <small>V</small>	grilled cheese crostini	10
Lobster Bisque <small>GF</small>	lobster claw meat & sherry-chantilly cream	13
House Salad <small>GF, V</small>	field greens, red onion, tomato, cucumber, carrots, roasted chickpeas, goat cheese, balsamic vinaigrette	11
Caesar Salad <small>GF, V</small>	whole leaf romaine hearts, whole anchovies, parmesan, caesar	12
Wedge Salad <small>GF, V</small>	center-cut iceberg lettuce, bleu cheese, tomato, egg, pancetta, pickled red onion, bleu cheese dressing	14
Grilled Romaine Salad <small>GF, V</small>	grilled romaine hearts, bleu cheese, tomato, red onion, egg, warm bacon vinaigrette	14
	with salmon +10 with steak tips +12 with ahi tuna +12	
	with blackened or grilled chicken breast +10 with 3 blackened or grilled shrimp +15	
Chicken & Kale Salad <small>GF</small>	grilled chicken breast, baby kale, tomato, bleu cheese crumbs, pecans, bacon vinaigrette	18
Ahi Salad <small>GF</small>	seared ahi tuna, mixed greens, cherry tomatoes, pickled onion, cucumber, carrots, spicy asian dressing	23
Steak Salad <small>GF</small>	sliced tenderloin, mixed greens, cherry tomatoes, asparagus, red onions, red wine vinaigrette	25

SANDWICHES

T13 Cheeseburger	TX wagyu, lettuce, tomato, onion, pickle, cheddar, on brioche <i>(fries, chips, or side salad)</i>	16
Chicken Sandwich	blackened chicken breast, lettuce, tomato, sriracha aioli, on brioche <i>(fries, chips, or side salad)</i>	17
French Dip	prime rib roasted and sliced on a french roll, with horseradish cream & au jus <i>(fries, chips, or side salad)</i>	18
Salmon BLT	grilled atlantic salmon, spinach, tomato, pancetta, black truffle aioli, open face on olive bread <i>(fries, chips, or side salad)</i>	17
Grilled Cheese & Tomato Soup <small>V</small>	four cheeses, bacon, & tomato on fresh sourdough, served with tomato soup	16

ENTRÉES

Classic Meatloaf	sweet tomato sauce, onion strings, roasted garlic mashed potatoes	17
Pasta Primavera <small>V</small>	fresh seasonal vegetables, angel hair, white wine butter sauce	18
Lemon Caper Chicken <small>GF</small>	pan seared with lemon caper butter, tomatoes, artichoke hearts, & mashed potatoes	17
Beef Stroganoff	beef tenderloin & egg noodles in a mushroom cream sauce, garnished with dill pickles	16
Shrimp Scampi	grilled jumbo U10 shrimp, garlic butter, tomato, spinach, angel hair, lemon beurre blanc	22
Mahi Mahi <small>GF</small>	pesto & parmesan crusted with bruschetta & balsamic glaze, served with mashed potatoes & garnished with asparagus	20
Pecan Crusted Salmon <small>GF</small>	lemon beurre blanc, sauteed spinach, mushroom risotto	22
Sea Bass <small>GF</small>	potato & herb crusted, lemon beurre blanc, parmesan risotto, garnished with asparagus	30
Bone-In Pork Chop <small>GF</small>	braised red cabbage, house made applesauce, mango peach habanero chutney	21
Steak Diane <small>GF</small>	sliced tenderloin tips & wild mushroom-shallot diane sauce, served over mashed potatoes	26
Filet Mignon <small>GF</small>	maître d' butter, garlic mashed potatoes & roast beef gravy	6oz 32

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, as not all ingredients are listed. A gratuity of 20% may be added to parties of 6 or more.