

• Appetizers and Shares •

Branding Iron Onion Rings \$13
served with ketchup and steak sauce

Smoked Beef Carpaccio \$15
thinly sliced prime beef, pickled pearl onions
chive purée, smoked cured egg yolk

Ahi Tuna Tartar \$17
smoked peppercorn crème fraîche, piquillo
pepper pesto, toasted crostini

Tex-Mex Mussels \$18
PEI Mussels, hatch green chiles, shiner bock
toasted baguette

Roasted Bone Marrow \$14
tomato bacon bourbon jam, corn bread
crumble, pickled red onion, toasted
baguette

Grilled Octopus \$14
crispy tortilla, red pepper purée, chimichurri
chile lime roasted pepitas

Jumbo Lump Crab Cakes
pan seared with an apple, citrus and arugula salad, whole grain mustard crème
\$19

• Soup and Salads •

Corn and Green Chile Chowder \$11
chive and chile oil

House Salad \$10
mesclun greens, radish, cherry tomatoes
sunflower seeds, sweet onion vinaigrette

Wedge Salad \$13
baby iceberg, bacon, red onion, tomatoes
blue cheese crumbles, smoky blue cheese
dressing

Knife and Fork Caesar \$12
whole leaf romaine, parmesan, croutons

Kale and Cabbage Salad \$14
spiced pecans, dried blueberries, parmesan
champagne dijon vinaigrette

Tomato and Onion \$15
heirloom tomatoes, vidalia onion, goat
cheese, lemon vinaigrette

• Entrées •

Pan Seared Scallops \$31
calabacitas risotto, mole, popcorn crisp

Blackened Cauliflower Steak \$26
vegetable succotash, goat cheese and leek fondue, pecan pesto

BBQ spiced Pork Porterhouse \$34
roasted fingerling potatoes, braised radish, caper cream

Roasted Duck Breast \$35
butternut squash steak, butternut squash purée, sunflower granola, cherry gastrique

Citrus Brined Chicken \$29
roasted potatoes, cippollini onion, wild mushrooms, brown butter demi-glace

Pan Seared Halibut \$36
corn, okra, marble potatoes, shrimp and bacon sausage, habanero corn nage

PRIME STEAKS

6 oz Filet \$35

8 oz Filet \$40

10 oz Flat Iron \$30

14 oz New York Strip \$45

20 oz Cowboy Ribeye \$54

24 oz Porterhouse \$65

• Over the Top •

Crab Oscar \$12

Lobster Oscar \$16

Shrimp Oscar \$14

Lobster Tail \$21

• Sauces \$4 •

Béarnaise
Truffle Butter

Smoked Blue Cheese Butter
Roasted Fresno Chimichurri
Peppercorn Demi

Sweet Onion Demi
House Made Steak Sauce

• Sides •

Green Chile Risotto
\$10

Loaded "Twice" Baked Potato
\$13

Olive Oil Whipped Potatoes
\$10

Fontina and Black Truffle
Gratin
\$14

Lobster Mac
\$25

Truffle Fries
\$14

Sautéed Asparagus
\$9

Boursin Creamed Spinach
\$12

Kalettes
\$9

Mac N' Jack
\$10

Roasted Wild Mushrooms
\$11

House cut French Fries
\$9