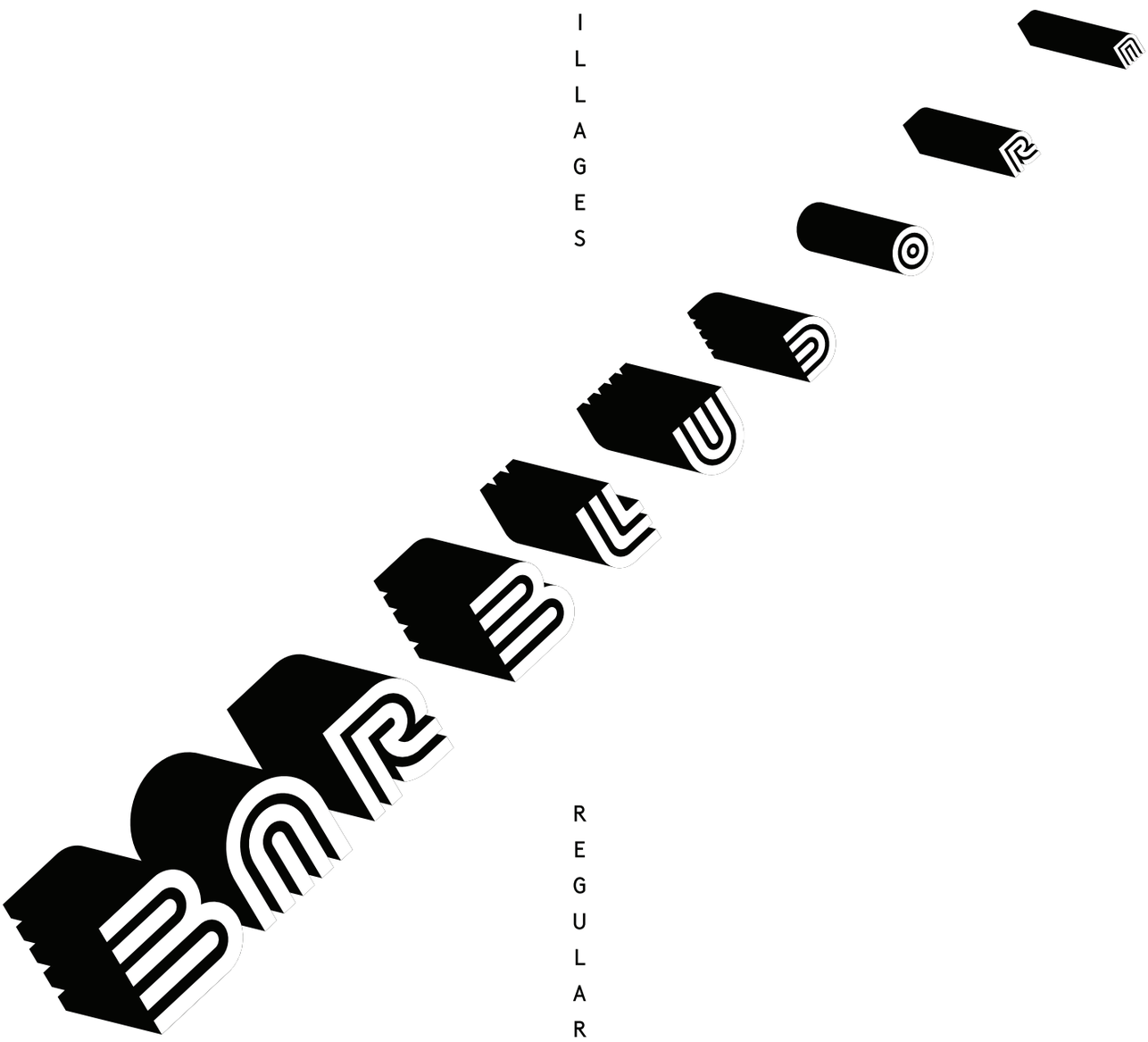
9061

GAYLORD

MEMORIAL VILLAGES



REGULARS WELCOME

OPEN

DAILY

DINNER

TO START

Oysters*
raw | baked | fried

Caviar
siberian
potato chip, créme fraîche, chive

bites
rosti potato | chicken

Steak Tartare*
egg yolk, horseradish, rosti potato

Yellowfin Tuna Crudo*
cara cara, yuzu kosho, shiso
crispy ginger

Calamari
artichoke, pimento aioli, salsa verde

Country Ham Beignets
benton's ham, honey mustard

Sea Island Red Pea Dip
benne seed, chili oil
buttermilk dressing, laffa bread

Lamb Ribs
green harissa, meyer lemon
labneh, mint

Short Rib Reuben
sauerkraut, russian dressing
gruyere cheese, marbled rye

SOUPS AND SALAD

Duck Gumbo
carolina gold rice, okra

Sunchoke Soup
truffle créme fraîche, chives
sunchoke chips

Southwest Caesar
cotija, corn, avocado, poblano
chicken | salmon*

Antipasto Salad
burrata, delicata, kabocha
soppressata, lemon vinaigrette
chicken | salmon*

PASTAS

Potato Gnocchi
broccoli rabe, pecorino
pickled black walnut

Spaghetti Carbonara*
english peas, bacon, black pepper

Lobster Pansotti
sunchoke, calabrian chili
sauce américaine

ENTREES

Branzino*
soffritto, chorizo, clam nage
pink peppercorn

Ōra King Salmon*
caraflex, carrot, basil
szechuan jus

Fried Chicken
peanut butter gravy, mashed potatoes
collard greens

Roasted Duck*
red quinoa, treviso, cherry jus

Bacon Wrapped Pork Loin*
sweet potato, shaved brussels
sherry gastrique

Steak Frites*
8oz bavette steak, fries
sauce au poivre

Wagyu Tavern Burger*
cheddar cheese, tomato, house pickles
french fries +

STEAKS*

8oz. RC Ranch Wagyu Flat Iron

8oz. Filet Mignon

12oz. NY Striploin

16oz. Ribeye

Côte de Boeuf

Sauces: Sauce Au Poivre, Bearnaise
Horseradish Cream

SIDES

French Fries

Mashed Potatoes

Brussels Sprouts

Parmesan Risotto

Roasted Squash

Spinach, Creamed or Sautéed

In Partnership with

GALVESTON BAY FOUNDATION

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.