



HORS D'OEUVRES

SPANISH CROQUETTES 17 iberico jamon, paprika aioli, brava sauce, lemon zest	CRISPY OCTOPUS 24 citrus marinated octopus, braised fennel, castelvetrano olives, pesto, arrabiata sauce	SMOKED SWORDFISH DIP 19 lime crema, pico de gallo, fried plantain, potato crisps	TARTARE & CAVIAR 7 (per piece) beef tenderloin, capers, egg, mustard, lemon, brioche
ASPARAGUS TEMPURA 15 served with thai chili, sesame ponzu, spicy aioli	CHARCUTERIE & CHEESE 25 honeycomb, pickled vegetables, corn cracker, toasted focaccia	MARYLAND CRAB CAKE 24 chimichurri, pineapple pesto gelée, baby spinach	CRISPY BRUSSEL SPROUTS 16 cauliflower, pickled beets, bacon, remoulade, pecorino
TRUFFLED DEVEILED EGGS 16 truffle paste, chive, fresh black truffle	PRINCE EDWARD ISLAND OYSTERS 1/2 DOZEN 18 DOZEN 36 mignonette, lemon, cocktail sauce	BEEF CARPACCIO 22 seared tenderloin, arugula, caperberries, lemon zest, parmesan	SHRIMP & PORK DUMPLINGS 16 served with soja, plum, & sweet chili sauce

CAVIAR SERVICE

IMPERIAL GOLDEN OSSETRA, 1oz | 120
KALUGA HYBRID, 1oz | 80

warm blinis, crème fraîche, chopped eggs, chives, caper berry, diced onions

SUSHI BAR

YELLOWTAIL JALAPEÑO 25 hamachi, ponzu, jalapeño, cilantro	COWBOY ROLL 24 seared tenderloin, asparagus, cilantro, eel sauce, spicy ponzu, chive	TUNA SPECIAL ROLL 24 shrimp tempura, avocado, topped with bluefin tuna, truffle paste, eel sauce	TUNA TATAKI 32 blue fin, creamy wasabi, kaiware
NARUTO ROLL 19 salmon, tuna, crab, avocado wrapped in cucumber & ponzu sauce	SPICY SALMON ROLL 19 salmon, avocado, cucumber, spicy aioli, unagi sauce	SUSHI TACOS 10 (PER PIECE) tuna salmon yellowtail guacamole, micro cilantro, ceviche sauce	CRISPY RICE (PER PIECE) spicy tuna 8 spicy salmon 8 caviar 20 A5 wagyu 16 avocado 4

GREENS & SOUPS

WEDGE SALAD 12 apple smoked bacon, bleu cheese, croutons, crispy onions	FRENCH ONION SOUP 11 texas onion, brandy, beef broth, gruyère, provolone, croutons	PARISIAN LETTUCE 11 red oak & bibb lettuce, french mustard vinaigrette
CHOPPED TUSCAN KALE 12 peanuts, scallions, mint, ginger	TORTILLA SOUP 14 shredded chicken, roasted corn, cilantro crema	CLASSIC CAESAR 13 romaine, parmigiano, garlic herb croutons

TERROIR

GRILLED VEAL CHOP 48 jasmine rice, saffron, pine nut, raisin, chickpea, caper veal jus	DUROC PORK PORTERHOUSE 44 plum demi, beets, red potato, pink lady apple, pattypan	SEARED SALMON 34 spinach sautéed, ginger, rhubarb, beurre blanc, salmon roe, dill	ROASTED SCALLOPS 45 coconut curry, rice noodles, carrots, sesame, yellow zucchini, butternut squash
PRIME BEEF TENDERLOIN 55 butternut squash, pancetta, grilled corn, patty pan, peppercorn sauce	REDBIRD FARMS CHICKEN 34 sautéed grapes, butternut squash, red potato, creamy cognac sauce	MAINE LOBSTER RISOTTO 46 arborio rice, lobster bisque, fava beans, green peas	DOVER SOLE MEUNIÈRE MP brown butter, parsley, lemon, leeks, rice pilaf
OSSO BUCO 48 slow braised veal shank, crispy polenta, shaved button mushroom, veal jus		BLACK COD 47 sweet ponzu, bok choy, carrot house made shrimp gyoza	

GARDEN

VEGAN MEATBALLS 24 plant-based meat, quinoa, kale, cashew yogurt	MUSHROOM GNOCCHI 26 wild mushrooms, marsala sauce, parmesan, port reduction
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SIMPLY GRILLED

all items are served with choice of sauce
peppercorn | bordelaise |
beurre blanc | chimichurri

- CENTER CUT FILET MIGNON 8OZ | 49
- PRIME RIBEYE 24OZ | 56
- WILD ATLANTIC SCALLOPS | 36
- BLACK COD | 39
- ATLANTIC SALMON | 26

TEXAS TOMAHAWK

38OZ TOMAHAWK STEAK
serves 2 to 4 people
with sides of:
crispy brussels, grilled asparagus,
truffle pomme purée
peppercorn, bordelaise & chimichurri sauce

160

ADDITIONS | 12

- TRUFFLED PARMESAN FRIES
- POMME PURÉE
- BRAISED CARROTS
- CREAMED SPINACH
- CRISPY BRUSSELS
- GRILLED ASPARAGUS