



APPETIZERS

FRIED CALAMARI 18
Buttermilk dredged calamari steaks, prickly pear sweet and sour

SEASONAL OYSTERS MP †
seasonal mignonette, House made cocktail

SALMON RILLETTE 26
White wine poached salmon, chicharrón, French baguette crostini

OYSTERS ROCKEFELLER 22
Baby spinach, smoked bacon, parmesan, lemon gremolata

SHRIMP COCKTAIL 18
House made cocktail, wrapped lemon

CRAB CAKES 23
Jumbo lump crab, whole-grain mustard cream, basil oil

SALADS & SOUP

SEASONAL SALAD Baby field greens, feta cheese, candied almonds, granny smith apples, honey-apple cider vinaigrette 14
WEDGE SALAD Iceberg lettuce, applewood bacon, bleu cheese crumble, grape tomatoes, crispy onions, bleu cheese dressing 15
CAESAR SALAD Romaine lettuce, fresh shaved parmesan, garlic butter croutons, Caesar dressing 14

LOBSTER BISQUE Basil oil & crème fraiche 16

CHEF'S SOUP OF THE DAY 9

SEAFOOD & WILDGAME

VERLASSO SALMON Roasted celeriac root purée, sauteed broccolini, tomato herb relish, red pepper gastrique 46
CHILEAN SEA BASS Lima bean succotash, crispy potatoes, carrot emulsion 52
SCALLOPS Dayboat scallops, purple cauliflower, English pea purée, charred grapefruit, potato pavé, chili oil 44
VENISON Chili rubbed venison, parsnip purée, roasted rainbow carrots, red wine balsamic reduction 62
AIRLINE CHICKEN Roasted chicken, sauteed mushrooms & spinach, truffle pomme purée, gremolata 36

STEAKS †

SIGNATURE PRIME DELMONICO 16 oz 76

FILET MIGNON 6 oz 49 8 oz 59

PRIME NEW YORK STRIP 14 oz 65

TEXAS RAISED PORK CHOP 42
Herb Bourbon Glaze

TOMAHAWK 32 oz 150

COMPLEMENTS

MAINE LOBSTER TAIL MP

2-DIVER SCALLOPS 24

CHIMMICHURRI

HERB GARLIC BUTTER

OSCAR 18

2-GULF SHRIMP 15

SAUCES 5

PEPPERCORN DEMI

BEARNAISE

SHAREABLES

IDAHO TWICE BAKED POTATO 12

HERB ROASTED MUSHROOMS 10

POTATO AU GRATIN 14

POMME PURÉE 9
Truffle 8

MAC & CHEESE 12
Lobster 6 Truffle 8

ROASTED SEASONAL VEGETABLES 9

CREAMED CORN 9

CREAMED SPINACH 9

JUMBO ASPARAGUS 13
Lemon Butter

BRUSSEL SPROUTS 13
Balsamic Reduction



It is my privilege to serve our community by sharing my dream of an upscale steakhouse that offers chef created cuisine, fabulous cocktails and live music, all while enjoying the breath-taking views of Rockwall's Harbor District.
-Proprietor Gail Fletcher

SIGNATURE DRINKS

BARREL AGED OLD FASHION 17
Milam & Greene Port Cask Rye Whiskey, simple syrup, Angostura aromatic bitters, orange bitters

STOLEN KISSES 16
Tito's Handmade Vodka, Triple Sec, pomegranate, lemon, simple syrup

BLUEBERRY BASIL LEMONADE 15
Belvedere Vodka, lemon, blueberries, basil, simple syrup

PEACHY KEEN MARTINI 14
Ketel One Vodka, Peach Schnapps, Triple Sec, orange, lime

LA MANDOLINA 20
Casa Del Sol Reposado Tequila, Monin Agave Nectar, Angostura aromatic, orange bitters

SPARKLING PALOMA 16
Insolito Blanco Tequila, Fever-Tree Sparkling Grapefruit, lemon, simple syrup

COPPOLA 16
Reyka Vodka, Licor 43, Huckabee's Espresso

BLACKBERRY BOURBON SMASH 18
Woodford Reserve Bourbon, blackberries, lemon, simple syrup

BY THE GLASS

WHITE

MONIKER

CHARDONNAY

Russian River, California 14

SMITH & HOOK

CHARDONNAY

Central Coast, California 15

DRYLANDS

SAUVIGNON BLANC

Marlborough, New Zealand 16

PEJU

SAUVIGNON BLANC

Napa, California 13

CAPOSALDO

PINOT GRIGIO

Veneto, Italy 13

ROSE

HAMPTON WATER

Languedoc, France 15

MOSCATO

TERRA D'ORO MONTEVINA

Sacramento Valley, California 12

SPARKLING

BELSTAR

PROSECCO BRUT

Veneto, Italy 12

RED

KATE ARNOLD

PINOT NOIR

Willamette Valley, Oregon 16

BRICKMASON

RED BLEND

Lodi, California 16

AMADIO

BLACK LABEL SHIRAZ

South Australia 15

MÉTIER

CABERNET

Columbia Valley, Washington 14

NOVAS

CABERNET

Central Valley, Chile 18

PRIEST RANCH

CABERNET

Napa, California 25

DRAFT BEER 7

KONA BIG WAVE

AXIS IPA

DOS EQUIS

PAULANER
HEFE-WEIZEN



† These items are cooked to order & may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

For parties of five or more guests, a twenty percent gratuity will be added

Split charge **6**