



## APPETIZERS

**WAGYU MEATBALLS 16**  
Stuffed wagyu meatball with pearl mozzarella, creamy marinara, herb oil, micro greens

**SEASONAL OYSTERS 30/50 †**  
Seasonal mignonette, house made cocktail, wrapped lemon

**FRIED JUMBO SHRIMP 18**  
Creole aioli, herb oil

**FRIED CALAMARI 18**  
Buttermilk dredged calamari steaks, fried brussels sprout leaves, green goddess aioli, chili oil

**WAGYU HANGER 20**  
Red wine balsamic reduction, sauteed spinach & mushrooms, micro greens, chili oil

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

## SALADS & SOUP

**SEASONAL SALAD** Baby field greens, strawberries, pearl mozzarella, avocado, toasted pistachios, pepperoncini 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 10**

## SEAFOOD & WILDGAME

**VERLASSO SALMON** Walnut pesto Israeli couscous, butternut squash purée, seared fennel, blistered cherry tomatoes, basil oil **45**

**CHILEAN SEA BASS** Braised red cabbage, sweet onion purée, sauteed baby bok choy, chili oil **52**

**LAMB CHOP** Rosemary pistachio crusted, sumac aioli, roasted rainbow carrots, sugar snap peas, herb fingerling potatoes, pea tendrils **48**

**TEXAS RAISED PORK CHOP** House-made apple butter, carrot ginger purée, sauteed broccolini, herb oil **44**

**RED SNAPPER** Sauteed gnocchi, mushroom gremolata, confit tomatoes, asparagus, chili oil, micro greens **48**

## PRIME ANGUS STEAKS † ALLEN BROTHERS

**SIGNATURE PRIME DELMONICO 14 oz 70 16 oz 76**

**FILET MIGNON 6 oz 49 8 oz 59**

**PRIME NEW YORK STRIP 14 oz 65**

**TOMAHAWK 32 oz 150/180**

### COMPLEMENTS

**MAINE LOBSTER TAIL 48**

**3-JUMBO SHRIMP 15**

**OSCAR 18**

**SAUCES 5**

**HERB GARLIC BUTTER**

**PEPPERCORN DEMI**

**BEARNAISE**

## SHAREABLES

**IDAHO TWICE BAKED POTATO 12**

**HERB ROASTED MUSHROOMS 11**

**POTATO AU GRATIN 14**

**BROCCOLINI 13**  
Whole grain mustard cream

**MAC & CHEESE 12**  
Lobster 6 Truffle 8

**RAINBOW CARROTS 13**

**POMME PURÉE 9**

**CREAMED SPINACH 12**

**JUMBO ASPARAGUS 15**  
Lemon Butter

**BRUSSEL SPROUTS 14**  
Truffle Hot Honey

**LOBSTER PEA RISOTTO 18**

† 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