

Appetizers

Selection of Oysters – served on half shell with cocktail and mignonette sauce - half dozen / dozen \$22/ \$44
 Hawaiian Blue Prawns – charcoal grilled with scampi butter \$25
 Beef Tenderloin Tartare – 2 year cheddar, dijonaise, capers, cherry bomb radish and tator tots \$18
 Texas Peaches – house cured dill lomo with basil aioli and fennel pollen \$16
 Kona Kampachi – shaved summer squash, avocado, local radishes and mushroom shoyu \$21
 Crispy Fried Oysters – wild onion remoulade, pickled fennel salad and horseradish \$18
 Lamb Belly Dumplings – Szechuan peppercorns, black vinegar sauce and fresh herb salad \$16
 House Charcuterie – selection of cured and smoked meats with vegetable pickles and mustard \$18/\$28

Soup and Salads

English Pea Soup – preserved meyer lemon, jumbo lump crab and crème fraiche \$14
 “Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette \$13
 Baby Gem Lettuce – sun burst tomatoes, Pederson’s bacon, smoked blue cheese and crispy shallots \$12

<p>Beef Filet 8oz. / 10oz. \$44 / \$51 Prime Strip 16oz. \$52 Prime Dry Aged Bone in Ribeye 20oz. \$61 Bacon Wrapped Stuffed Filet aged cheddar and mushrooms \$46</p> <p>Sauces Béarnaise \$3 Chimichurri \$3 Espresso Horseradish \$3 Cognac Peppercorn Marrow \$3</p>	<p>44 Farms All Natural Beef Filet 6oz. \$47</p> <p>Toppings Summer Black Truffles 5 grams \$15 Caramelized Red Onion and Mushrooms \$6 Butter Poached Maine Lobster \$24 Black Truffle Butter \$5 House Made Thick Cut Bacon \$9 American Artisan Blue Cheese \$4 Oscar – lump crab, asparagus and béarnaise \$21 Organic Egg – poached or fried \$3</p>
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Other Meats

Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad \$42
 Windy Meadows Chicken – roasted Yukon potatoes, asparagus and salsa verde – half / whole \$33/ \$59
 Colorado Rack of Lamb – cauliflower puree and golden raisins \$44

Fish and Pasta

Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$42
 Hawaiian Snapper – farro verde, local beets, sun burst tomatoes and fava bean miso \$41
 Capellini Nero – Maine lobster, trumpet mushrooms, marinated chilis and toasted bread crumbs \$24 / \$48
 New Zealand King Salmon – capers, rock shrimp, castelvetro olives and roasted peppers \$39
 House Pappardelle Pasta – summer black truffles, black pepper, chives and aged parmesan \$29

Starch and Vegetables

Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$13
 Bacon Wrapped Onions – blue cheese vinaigrette \$12
 Local Summer Squash – oyster mushrooms, fava beans and salsa verde \$13
 Smoked Potato Puree – olive oil poached sun burst tomatoes and cheddar \$11
 Texas Tomatoes – sea salt and extra virgin olive oil \$13 add burrata \$12
 Grilled Asparagus – chopped egg sauce and dehydrated mushroom crumble \$15

Bar Food

Toasted Pistachio Guacamole - house made pita and chick pea chips \$14
 Chorizo Stuffed Dates - apple wood bacon and charred pepper sauce \$12
 The Burger - house ground tenderloin, grilled onions, aged white cheddar, brioche bun, french fries \$16, + fried egg \$3
 Steak Frites - A bar N wagyu flatiron with french fries and béarnaise \$29

Desserts

Warm Valrohna Chocolate Chip Cookies - \$12
 Texas Strawberry Tart - vanilla scented mascarpone and fennel pollen \$12
 “Smores” - chocolate and hazelnut tart with burnt marshmallow ice cream, graham cracker and toasted marshmallow \$12
 Butterscotch Pudding - dulce de leche, marcona almond crumble and salted caramel gelato \$11

Drink Kits

Seven – Titos vodka, mint, cucumber, jalapeño, citrus, salt & cayenne pepper for rim – makes 6 drinks \$65
 Old Fashioned – Bulliet Rye, bitters, muddled fruit and sugar mix – makes 6 drinks \$70
 Grace Margarita - Avion tequila, Grand Marnier, lemon, lime, orange juice and sugar mix – makes 6 drinks \$76
 Ranch Water – Avion tequila, Topo Chico, lime juice, salt for rim – makes 6 drinks \$72

Wine and Beer also available TO-GO

Delivery available through Alto

1. Call the restaurant to place your order - 817.877.3388
2. You will provide your address and we will give you a price for delivery.
3. You will pay over the phone at the time you order.
4. Wait for the food to arrive!