

Raw Bar

- Selection of Oysters – served on half shell with cocktail and mignonette sauce - half dozen / dozen \$24 / \$48
 Grace Seafood Tower – king crab legs, lobster tail, selection of oysters, jumbo prawns and chef's daily offerings \$149
 Regalis Caviar – sustainably raised Russian Platinum Osetra from Holland
 served with toasted brioche, shaved egg, crème fraiche and chives \$125/oz.

Appetizers

- Citrus Poached Shrimp – cocktail and remoulade sauce \$28
 Beef Tenderloin Tartare – 2 year cheddar, dijonnaise, capers, cherry bomb radish and tator tots \$18
 Chicken Karaage – blistered shishito peppers, fermented chili, yuzu aioli and sesame \$17
 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

- French Onion Soup – bruleed gruyere and emmenthaler cheese with toasted sourdough crouton \$17
 “Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette \$13
 Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro \$12

Beef

- Filet 8oz. / 10oz. \$46 / \$53
 Prime Strip 16oz. \$54
 Prime Dry Aged Bone in Ribeye 20oz. \$63
 Bacon Wrapped Stuffed Filet
 aged cheddar and mushrooms \$48

Sauces

- Béarnaise \$3
 Chimichurri \$3
 Espresso Horseradish \$3
 Cognac Peppercorn Marrow \$3

44 Farms All Natural Beef

- Filet 6oz. \$49

Toppings

- Caramelized Red Onion and Mushrooms \$9
 Butter Poached Maine Lobster \$27
 Black Truffle Butter \$5
 House Made Thick Cut Bacon \$11
 American Artisan Blue Cheese \$5
 Oscar – lump crab, asparagus and béarnaise \$26
 Organic Egg – poached or fried \$3

Other Meats

- Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad \$42
 Windy Meadows Chicken – confit leg, smoked potato puree, Texas sweet corn, avocado and salsa macha \$33
 Colorado Rack of Lamb – cauliflower puree and golden raisins \$49

Fish and Pasta

- Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$44
 Red Snapper – Two Brooks Farm jasmine rice, shrimp etouffee, pickled sweet peppers and scallions \$41
 Capellini Nero – Maine lobster, trumpet mushrooms, marinated chilis and toasted bread crumbs \$24 / \$48
 Pacific Halibut – Texas sweet corn, chanterelle mushrooms, summer squash, house bacon and corn cob butter \$47

Starch and Vegetables

- Local Tomatoes – extra virgin olive oil, Texas honey and chives \$16 add burrata \$10
 Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$13
 Bacon Wrapped Onions – blue cheese vinaigrette \$12
 Romanesco – meyer lemon, crispy capers, aged parmesan \$12
 Smoked Potato Puree – olive oil poached sun burst tomatoes and cheddar \$11
 Grilled Asparagus – chopped egg sauce and dehydrated mushroom crumble \$15
 French Fries – hand-picked thyme and fresh parmesan \$9