

DINNER MENU

APPETIZERS

SOUP DU JOUR Ask your server about our soup of the day	Cup 4 Bowl 5	BRUSCHETTA Wood-fired flatbread brushed with herb infused olive oil and served with San Marzano relish and olive tapenade	6
TOASTED CHEESE BREAD Sourdough loaf stuffed with a three cheese blend, chives, and San Marzano tomatoes served with sugo finto	10	MUSSELS PUTTANESCA Blue mussels cooked in a puttanesca sauce served with herb toast points	12
CRAB STUFFED SHRIMP Wild caught Texas brown shrimp stuffed with our crabcakes and served with remoulade	15	BAKED CRAB DIP Creamy crab dip served with our flatbread	9
CAPRESE Sliced buffalo mozzarella, heirloom tomatoes, micro basil, thin red onion, imported olive oil and balsamic glaze	10	HOUSE SALAD Field greens, feta, thin red onions, heirloom tomatoes, cucumber, cornbread croutons and choice of housemade dressings	4 8
CAESAR Romaine, shaved Grana Padano, heirloom tomatoes, garlic croutons and housemade dressing	4 8	LAVASH SALAD Asparagus tips, heirloom tomatoes, cucumbers, imported Kalamata olives, thin red onion, pepperoncini, hearts of palm, feta, tossed in a sun dried tomato vinaigrette and poppy seed lavash	5 10
NICOISE SALAD Field greens, feta romaine, imported kalamata, roasted potato, haricots verts, heirloom tomato, thin red onion, hard egg, tossed in a basil vinaigrette	5 10	SPINACH SALAD Baby spinach, heirloom tomato, cucumber, crispy pork belly, thin red onion, feta, dried cranberry, tossed in a basil vinaigrette	5 10
CHOPPED BOSTON BIBB Sliced strawberries, cranberries, blackberries, smoked almonds, spiced cashews, gorgonzola, tossed in a raspberry walnut vinaigrette	4 8	GRILLED SEAFOOD SALAD Lump crab, grilled shrimp, roasted peppers, thin red onion, tomatoes, feta, field greens, tossed in a basil vinaigrette	15

ADD A WOOD-FIRED PROTEIN TO ANY SALAD

6OZ CHICKEN	3	4 SHRIMP	7
6OZ SALMON	8	4OZ FILET	8

STEAKS AND CHOPS

All of our steaks are USDA Prime Grade 1855 Black Angus, ensuring superior quality and ideal marbling for the most flavorful and juicy beef

PRIME FILET MIGNON 1855 Black Angus filet, garnished with a blackberry demi-glaze, served with Chef's vegetable and herb risotto	6oz 36 9oz 42	PRIME RIBEYE 16oz 1855 Black Angus ribeye, garnished with jalapeno gorgonzola butter and served with white cheddar mac and pork fat green beans	45
SPANISH PORK CHOP 16oz bone-in Never Ever™ chop in a guajillo and achiote pepper marinade and grilled to perfection, served with roasted dill potato and Chef's vegetable	25	A LA CARTE CUTS	
		6OZ FILET	28
		9OZ FILET	34
		16OZ RIBEYE	38
		16OZ PORK CHOP	18

SEAFOOD AND CHICKEN ENTREES

GRILLED PINEAPPLE CHICKEN AND MANGO SHRIMP 6oz pineapple marinated grilled chicken paired with wild-caught Texas brown shrimp brushed with mango sriracha glaze and served with saffron basmati rice and roasted broccoli	20	LOBSTER PAPPARDELLE Fresh pappardelle tossed with 6oz lobster, sauteed in a tarragon cream with asparagus tips and San Marzano tomatoes	27
WILD-CAUGHT TEXAS WHITE FISH Ask your server about our fresh catch of the day provided by Atkins Seafood	Market Price	CITRUS GLAZED SALMON Grilled sashimi-grade Atlantic salmon brushed with an orange honey glaze, paired with three grilled shrimp, orange zest asparagus and saffron basmati rice	26

PASTA ENTREES

PAPPARDELLE BOLOGNESE Fresh made pappardelle tossed in a slow simmered veal, pork and lamb bolognese	16	FETTUCCINI ALFREDO Classic dish made right. Fresh fettuccine tossed in a housemade bechamel with fontina and Parmigiano-Reggiano	14
SHRIMP AGLIO-E-OLIO Fresh angel hair tossed in an herb olive oil with sauteed shrimp, pancetta and San Marzano tomatoes	14	CAJUN CHICKEN PASTA Fresh fettuccine tossed in a cajun cream sauce with grilled chicken, mushrooms, bell peppers, green onions and San Marzano tomatoes	15
GNOCCHI CAPRESE Basil infused gnocchi tossed in herb olive oil with sauteed heirloom tomatoes, onion, buffalo mozzarella and drizzled with imported balsamic	15		

A LA CARTE SIDES - All Fresh-Made Sides Serve Two People

ROASTED DILL POTATOES	7	WHITE CHEDDAR MAC & CHEESE	7	ORANGE ZEST ASPARAGUS	9
ROASTED BROCCOLI	8	PORK FAT GREEN BEANS	8	HERB RISOTTO	9

* PIZZAS MADE UPON REQUEST