



DINNER

HAPPY HOUR — 5 TO 6 PM DAILY, ALL NIGHT MONDAYS
25% off items marked with a diamond, \$2 off beverages

hors d'oeuvres—

TRUFFLED DEVEILED EGGS ♦ - 10 - <i>shaved summer truffles</i>	KING CRAB & AVOCADO TOAST ♦ - 10 -
TARTS OF BEEF TARTARE*♦ - 8 - <i>horseradish & smoked trout roe</i>	HAM & GRUYÈRE CROQUETTES ♦ - 9 -

caviar service—

ROYAL WHITE, California <i>The Caviar Company, 1 oz</i> - 90 -	TSAR IMPERIAL OSSETRA, Israel <i>Petrossian Caviar, 50g</i> - 300 -
KALUGA, China <i>The Caviar Company, 1 oz</i> - 150 -	<i>served with sourdough blini & classic accompaniments</i>

appetizers, soup & salads—

DELICATA SQUASH TORTELLINI <i>veal sweetbreads, garlic chives, Gruyere & Burgundy truffles</i> - 22 -	ROASTED SWEET CORN SOUP ♦ - 20 - <i>Maine lobster & sesame beignet lobster mushrooms, ginger & scallion</i>
CRISPY FRIED GULF OYSTERS ♦ - 18 - <i>spicy melted leeks, apple cider emulsion, garden chervil</i>	LITTLE GEM CAESAR SALAD ♦ - 14 - <i>white anchovy, Parmigiano Reggiano, sourdough bread crumbs</i>
HAMACHI CARPACCIO* - 20 - <i>green tomato, summer melon, horseradish, Marcona almonds & white soy vinaigrette</i>	ROASTED BEETS & STRAWBERRIES ♦ - 16 - <i>ashed goat cheese & candied cashews, calamansi & chamomile vinaigrette</i>

— join us for —

SUNDAY WINE NIGHT
1/2 OFF
ANY BOTTLE

— from our cellar —

specialties—

SHELLFISH & BUTTERNUT SQUASH RISOTTO - 50 - <i>wood roasted lobster, king crab, mussels, clams, gulf prawns, lemon & uni butter</i>	WILD CAUGHT ALASKAN HALIBUT - 48 - <i>young zucchini, chanterelle mushrooms, white wine & dulce butter sauce</i>
TEXAS GULF SNAPPER EN PAPILOTE - 44 - <i>baby turnips, roasted trumpet mushrooms, Thai basil infused carrot broth</i>	MAGRET DUCK BREAST “AU POIVRE” - 46 - <i>seared foie gras, roasted rapini, fresh figs & banyuls vinegar</i>
DRY-AGED PRIME WAGYU BURGER* ♦ - 26 - <i>Raclette cheese, French onion aioli, peppered bacon, romaine lettuce, steak fries</i>	BUCATINI BOLOGNESE ♦ - 28 - <i>with fresh ricotta, Parmigiano Reggiano, torn parsley & basil</i>

from the grill—

Our steaks & racks are aged & cut by Lone Star Meats in Austin, grilled & roasted over local live oak and finished in a 1200° broiler.

Niman Ranch *Midwest*, USDA PRIME, *all-natural Black Angus Beef*

6 OZ	PETITE TENDERLOIN FILET*	- 50 -
12 OZ	NEW YORK STRIP*	- 60 -
14 OZ	RIBEYE*	- 65 -

Beeman Family Ranch *Yoakum, Texas*, USDA PRIME, *all-natural Wagyu beef*

8 OZ	CENTERCUT TENDERLOIN FILET*	- 70 -
24 OZ	BONE-IN STRIP* , <i>dry aged 32 days</i>	- 125 -
26 OZ	BONE-IN RIBEYE* , <i>dry aged 32 days</i>	- 135 -
42 OZ	PORTERHOUSE* , <i>dry aged 32 days</i>	- 170 -

Wood Roasted Chops

16 OZ	COLORADO RACK OF LAMB , <i>served with mint jelly</i>	- 85 -
16 OZ	TOMAHAWK PORK CHOP , <i>served with black truffle butter</i>	- 55 -

sauces & toppings—

<i>Jeffrey's steak sauce</i>	<i>marrow roasted garlic bulb</i>
<i>sauce béarnaise</i>	<i>foie gras butter</i>
<i>big onion ring</i>	<i>garlic confit & rosemary butter</i>
<i>slice of Roquefort</i>	<i>chimichurri</i>

potatoes, vegetables & gratin—

YUKON GOLD POMMES PURÉE - 10 -	SEARED MUSHROOMS - 10 - <i>garlic, white wine & demi glace</i>	CRISPY BRUSSELS SPROUTS - 12 - <i>serrano honey, aioli & bacon, sourdough bread crumbs</i>
STEAK FRIES - 10 - <i>with horseradish aioli</i>	ROASTED BABY CARROTS - 12 - <i>schmaltz & rose vinegar</i>	CREAMED SPINACH GRATIN - 12 - <i>Fresno chili & Parmesan</i>
OAK GRILLED BROCCOLINI - 12 - <i>brown butter & confit garlic</i>		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.