



DINNER

hors d'oeuvres—

TRUFFLED DEVEILED EGGS - 14 - <i>shaved Perigord truffles</i>	HAM & GRUYÈRE - 12 - CROQUETTES
TARTS OF BEEF TARTARE* -14 - <i>horseradish & smoked trout roe</i>	KING CRAB & - 16 - AVOCADO TOAST
FOIE GRAS SANDIES -16 - <i>black walnut & scotched chestnut</i>	

caviar service—

served with sourdough blini & classic accompaniments

ROYAL WHITE, California - 105 - <i>The Caviar Company, 1 oz</i>	OSSETRA, Belgium - 300 - <i>The Caviar Company, 2 oz</i>
KALUGA, China - 155 - <i>The Caviar Company, 1 oz</i>	IMPERIAL GOLDEN OSSETRA, China - 700 - <i>The Caviar Company, 4.4 oz</i>

appetizers, soup & salads—

RICOTTA & SPRING GARLIC TORTELLINI - 26 - <i>fava beans, veal sweetbreads, Gruyere & Perigord truffles</i>	JEFFREY'S LOBSTER BISQUE - 26 - <i>vol-au-vent of Maine lobster fiddlehead ferns & sherried cream</i>
CRISPY FRIED GULF OYSTERS - 23 - <i>spicy melted leeks, apple cider emulsion, garden chervil</i>	LITTLE GEM CAESAR SALAD - 19 - <i>white anchovy, Parmigiano Reggiano sourdough bread crumbs</i>
HAMACHI CARPACCIO* - 25 - <i>hearts of palm & pear, grated horseradish, marcona almonds & white soy vinaigrette</i>	TEXAS STRAWBERRY & FENNEL SALAD - 20 - <i>ashed goat cheese, fennel, candied cashews calamansi & chamomile vinaigrette</i>
SEARED HUDSON VALLEY FOIE GRAS - 38 - <i>tarte tatin of roasted pineapple & shallot hibiscus, toasted pecan</i>	

— join us for —

SUNDAY WINE NIGHT

1/2 off

ANY BOTTLE

— from our cellar —

specialties—

SHELLFISH & DELICATA SQUASH RISOTTO - 62 - <i>wood roasted lobster, king crab, mussels, clams, gulf prawns, lemon & uni butter</i>	ALASKAN HALIBUT IN BRIOCHE - 57 - <i>morel mushrooms, green asparagus, wild ramp veloute & lemon thyme</i>
GULF SNAPPER & LUMP CRAB EN PAPILOTE - 50 - <i>baby turnips, roasted trumpet mushrooms, Thai basil & lemongrass infused carrot broth</i>	PEKIN DUCK BREAST "AU POIVRE" - 48 - <i>seared foie gras, Le Puy lentils, celery root, currants & thyme</i>
BARNEGAT LIGHT DAYBOAT SCALLOPS - 50 - <i>sunchokes à la Barigoule, young carrots, French beans & saffron broth</i>	VENISON MEDALLIONS CHASSEUR - 54 - <i>red cabbage confit, parsnips & lardons, hunter's sauce scented with porcini & juniper</i>
CANNELLONI OF SWEET PEAS - 36 - <i>trumpet mushrooms, verjus butter, sugar snap peas & crisp kale</i>	BRAISED BEEF SHORTRIB - 54 - <i>truffled potato gratin en crouste, hen of the woods & preserved garlic</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*	- 60 -
12 OZ	NEW YORK STRIP*	- 70 -
14 OZ	RIBEYE*	- 75 -

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

8 OZ	CENTERCUT TENDERLOIN FILET*	- 85 -
24 OZ	BONE-IN STRIP* , <i>dry aged 32 days</i>	- 140 -
26 OZ	BONE-IN RIBEYE* , <i>dry aged 32 days</i>	- 150 -
42 OZ	PORTERHOUSE* , <i>dry aged 32 days</i>	- 190 -

Wood Roasted Chops

16 OZ	COLORADO RACK OF LAMB , <i>served with mint jelly</i>	- 105 -
16 OZ	TOMAHAWK PORK CHOP , <i>served with black truffle butter</i>	- 65 -

sauces & toppings—

*Jeffrey's steak sauce
sauce béarnaise
big onion ring
slice of Roquefort*

*marrow roasted garlic bulb
foie gras butter
garlic confit & rosemary butter
chimichurri*

potatoes, vegetables & gratin—

YUKON GOLD - 13 - POMMES PURÉE	SEARED MUSHROOMS - 14 - <i>garlic, white wine & demi glace</i>	CREAMED SPINACH - 14 - GRATIN <i>fresno chili & Parmesan</i>
CRISPY BRUSSELS - 14 - SPROUTS <i>serrano honey, aioli & bacon sourdough bread crumbs</i>	STEAK FRIES - 12 - <i>with horseradish aioli</i>	OAK GRILLED - 13 - BROCCOLINI <i>brown butter & confit garlic</i>
	WHITE ASPARAGUS - 24 - <i>meyer lemon hollandaise bottarga & chive</i>	

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