



## DINNER

### *hors d'oeuvres —*

<b>TRUFFLED DEVILED EGGS</b> <i>shaved truffles</i>	- 15 -	<b>PORK BELLY &amp; DUCK RILLETTES</b> - 12 - <i>confit melon &amp; violet mustard</i>
<b>TARTS OF BEEF TARTARE*</b> <i>horseradish &amp; smoked trout roe</i>	- 14 -	<b>CRAB &amp; SESAME BEIGNETS</b> - 16 - <i>espelette &amp; scallion</i>
<b>HAM &amp; GRUYÈRE</b> <b>CROQUETTES</b>	- 12 -	<b>ESCARGOT FEUILLETES</b> - 14 - <i>montpellier butter &amp; duxelle</i>

### *caviar service\* —*

*served with sourdough blini & classic accompaniments*

<b>ROYAL WHITE, california</b> <i>the caviar company, 1 oz</i>	- 115 -	<b>OSSETRA, belgium</b> <i>the caviar company, 2 oz</i>	- 300 -
<b>KALUGA, china</b> <i>the caviar company, 1 oz</i>	- 150 -	<b>IMPERIAL GOLDEN OSSETRA, china</b> <i>the caviar company, 4.4 oz</i>	- 700 -

### *appetizers, soup & salads —*

<b>CRISPY FRIED GULF OYSTERS</b> <i>spicy melted leeks, apple cider emulsion garden chervil</i>	- 24 -	<b>JEFFREY'S LOBSTER BISQUE</b> <i>vol-au-vent of maine lobster sherried cream</i>	- 28 -
<b>HAMACHI CARPACCIO*</b> <i>texas strawberry, green apple, fennel pollen miso aioli, marcona almonds</i>	- 26 -	<b>LITTLE GEM CAESAR SALAD</b> <i>white anchovy, parmigiano reggiano sourdough bread crumbs</i>	- 24 -
<b>SEARED DIVER SCALLOPS</b> <i>scented with citrus and vanilla bean ruby grapefruit, lardo &amp; caramelized endive</i>	- 30 -	<b>BIBB LETTUCE SALAD</b> <i>french vinaigrette, radish &amp; kohlrabi ribbons capriole 'juliana' goat cheese</i>	- 19 -
<b>FONTINA &amp; NETTLE TORTELLINI</b> <i>chestnut mushrooms, fontina fondue veal sweetbreads &amp; perigord truffles</i>	- 28 -		

— *join us for* —

## SUNDAY WINE NIGHT

1/2 off  
ANY BOTTLE

— *from our cellar* —

EXECUTIVE CHEF MARK McCAIN    GENERAL MANAGER DAVID OLSON

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

**specialties —**

<b>VEAL TOWNEDOS</b> <i>texas crawfish, fava beans brioche &amp; sauce américaine</i>	- 64 -	<b>WILD ALASKAN HALIBUT</b> <i>morel mushrooms, white asparagus, lemon thyme brown butter, sauce vin jaune</i>	- 67 -
<b>GULF SNAPPER EN PAPILOTE</b> <i>aromatic carrot broth, baby turnips king trumpet mushrooms &amp; thai basil</i>	- 56 -	<b>BRAISED BEEF SHORT RIB</b> <i>crushed english peas, caramelized shallot vadouvan curry &amp; preserved garlic</i>	- 56 -
<b>PEKIN DUCK BREAST "AU POIVRE"</b> <i>roasted rapini, glazed spring radishes banyuls vinegar &amp; huckleberries</i>	- 62 -		

**from the grill —**

*Our steaks and chops are grilled over local live oak then finished in a 1200° broiler.*

<i>Dean &amp; Peeler Floresville, Texas, USDA PRIME, all-natural Black Angus beef</i>			
8 OZ	<b>TENDERLOIN FILET*</b>		- 68 -
16 OZ	<b>RIBEYE*</b>		- 85 -
<i>Legacy La Grange, Texas, GOLD LABEL, all-natural Gyulais beef</i>			
12 OZ	<b>NEW YORK STRIP*</b>		- 98 -
<i>Mishima Reserve Northwest, RESERVE ULTRA, all-natural Wagyu beef</i>			
6 OZ	<b>TENDERLOIN FILET*</b>		- 95 -
12 OZ	<b>NEW YORK STRIP*</b>		- 120 -
16 OZ	<b>RIBEYE*</b>		- 130 -
<i>Niman Ranch Midwest, USDA PRIME, all-natural Black Angus beef</i>			
24 OZ	<b>BONE-IN STRIP*</b> , <i>dry aged 32 days</i>		- 150 -
26 OZ	<b>BONE-IN RIBEYE*</b> , <i>dry aged 32 days</i>		- 165 -
42 OZ	<b>PORTERHOUSE*</b> , <i>dry aged 32 days</i>		- 215 -
<b>Wood Roasted Chops</b>			
16 OZ	<b>COLORADO RACK OF LAMB</b> , <i>served with mint jelly</i>		- 120 -
16 OZ	<b>TOMAHAWK PORK CHOP</b> , <i>served with truffle butter</i>		- 65 -

**saucés & toppings—**

<i>jeffrey's steak sauce</i>	<i>big onion ring</i>	<i>garlic confit &amp;</i>
<i>sauce béarnaise</i>	<i>slice of roquefort</i>	<i>rosemary butter</i>
<i>chimichurri</i>	<i>marrow roasted garlic bulb</i>	

**potatoes, vegetables & gratin—**

<b>OAK GRILLED BROCCOLINI</b> <i>brown butter &amp; confit garlic</i>	- 14 -	<b>SEARED MUSHROOMS</b> <i>garlic, white wine &amp; demi glace</i>	- 14 -	<b>CREAMED SPINACH GRATIN</b> <i>fresno chili &amp; parmesan</i>	- 14 -
<b>CRISPY BRUSSELS SPROUTS</b> <i>serrano honey, aioli &amp; bacon sourdough bread crumbs</i>	- 15 -	<b>STEAK FRIES</b> <i>with horseradish aioli</i>	- 12 -	<b>YUKON GOLD POMMES PURÉE</b>	- 15 -