



DINNER

hors d'oeuvres —

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

caviar service —*
served with sourdough blini & classic accompaniments

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

appetizers, soup & salads —

CRISPY FRIED GULF OYSTERS <i>spicy melted leeks, apple cider emulsion garden chervil</i>	- 24 -	JEFFREY'S LOBSTER BISQUE <i>vol-au-vent of maine lobster sherried cream</i>	- 28 -
PRAWN COCKTAIL* <i>marinated sweet hawaiian prawn crudo campari tomato gazpacho & fresh horseradish</i>	- 32 -	LITTLE GEM CAESAR SALAD <i>white anchovy, parmigiano reggiano sourdough bread crumbs</i>	- 24 -
SMOKED SCALLOP CARPACCIO* <i>thai pickled green apple, summer melon avocado, radish, lime & basil</i>	- 26 -	BIBB LETTUCE SALAD <i>french vinaigrette, shaved green beans & kohlrabi brillat-savarin cheese, pink peppercorn</i>	- 19 -
SWEET CORN TORTELLINI <i>chestnut mushrooms, fontina fondue veal sweetbreads & périgord black truffles</i>	- 30 -		

— 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 —

TOURNEDOS DE VEAU & ESCARGOT <i>veal tenderloin in bacon, escargot butter, white bean, confit tomato, peppered ham jus</i>	- 65 -	ALASKAN HALIBUT & SQUASH BLOSSOMS <i>scallop mousseline, morel mushrooms sauce vin jaune & lemon thyme</i>	- 67 -
GULF SNAPPER EN PAPILLOTE <i>aromatic carrot broth, baby turnips king trumpet mushrooms & thai basil</i>	- 56 -	BRAISED BEEF SHORT RIB <i>crushed english peas, caramelized shallot vadouvan curry & preserved garlic</i>	- 57 -
PEKIN DUCK BREAST "AU POIVRE" <i>roasted rapini, le puy lentils, bronze fennel, banyuls vinegar & cherries</i>	- 62 -		

from the grill —

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

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

sauces & toppings—

<i>jeffrey's steak sauce</i>	<i>big onion ring</i>	<i>garlic confit &</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—

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