



DINNER

hors d'oeuvres —

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

*caviar service** —

served with sourdough blini & classic accompaniments

ROYAL WHITE, california <i>the caviar company, 1 oz</i>	- 115 -	OSSETRA, belgium <i>the caviar company, 2 oz</i>	- 300 -
KALUGA, china <i>the caviar company, 1 oz</i>	- 150 -	IMPERIAL GOLDEN OSSETRA, china <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 -
HAMACHI CARPACCIO* <i>pineapple quince, green apple miso aioli, marcona almonds</i>	- 26 -	LITTLE GEM CAESAR SALAD <i>white anchovy, parmigiano reggiano sourdough bread crumbs</i>	- 24 -
SEARED DIVER SCALLOPS <i>scented with citrus and vanilla bean ruby grapefruit, lardo & caramelized endive</i>	- 30 -	BIBB LETTUCE SALAD <i>french vinaigrette, radish & kohlrabi ribbons capriole 'julianna' goat cheese</i>	- 19 -
CHESTNUT & MUSHROOM TORTELLINI <i>chanterelle mushrooms, gruyère, veal sweetbreads & burgundy 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 —

VENISON MEDALLIONS CHASSEUR <i>red cabbage confit, salsify, bacon lardons hunter's sauce scented with porcini & juniper</i>	- 64 -	SEARED DOVER SOLE <i>cauliflower puree, meyer lemon dulse capers & brioche</i>	- 60 -
GULF SNAPPER EN PAPILOTE <i>aromatic carrot broth, baby turnips king trumpet mushrooms & thai basil</i>	- 56 -	BRAISED BEEF SHORT RIB <i>vadouvan spiced pumpkin, black trumpet mushrooms, preserved garlic & mustard</i>	- 56 -
PEKIN DUCK BREAST "AU POIVRE" <i>roasted rapini, glazed fall radishes banyuls vinegar & huckleberries</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*	- 95 -
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Mishima Reserve Northwest, RESERVE ULTRA, *all-natural Wagyu beef*

6 OZ	TENDERLOIN FILET*	- 95 -
12 OZ	NEW YORK STRIP*	- 110 -
16 OZ	RIBEYE*	- 125 -

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

24 OZ	BONE-IN STRIP* , <i>dry aged 32 days</i>	- 150 -
26 OZ	BONE-IN RIBEYE* , <i>dry aged 32 days</i>	- 165 -
42 OZ	PORTERHOUSE* , <i>dry aged 32 days</i>	- 215 -

Wood Roasted Chops

16 OZ	COLORADO RACK OF LAMB , <i>served with mint jelly</i>	- 120 -
16 OZ	TOMAHAWK PORK CHOP , <i>served with truffle butter</i>	- 65 -

saucés & 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 -
CRISPY BRUSSELS SPROUTS <i>serrano honey, aioli & bacon sourdough bread crumbs</i>	- 15 -	STEAK FRIES <i>with horseradish aioli</i>	- 12 -	YUKON GOLD POMMES PURÉE	- 15 -