

*Welcome to a true taste of Texas.*

A dining experience that blends bold,  
Southern flavors with unmatched elegance.  
Enjoy dishes made from the finest locally sourced  
ingredients. Every dish is complemented by our  
handpicked selection of wines and spirits,  
delivering a vibrant, unforgettable culinary  
journey that's as rich and distinctive  
as the Lone Star State itself.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STARTERS

FLATBREADS

*Steak* 21  
BEEF TENDERLOIN, CARAMELIZED ONION,  
ROASTED GARLIC, HOUSE TOMATO SAUCE,  
MIXED CHEESE, WILD MUSHROOM BLEND

*Prosciutto* 21  
SLICED PROSCIUTTO, MIXED CHEESE,  
BECHAMEL, BALSAMIC GLAZE, FRESH  
GARDEN HERBS, ARUGULA

COLD APPETIZERS

*Charcuterie*  
THE COWBOY 30  
THE CADILLAC 55  
THE HIGH ROLLER 170  
ARTISAN CHEESES, DRY CURED MEATS,  
FRESH TOAST POINTS, ASSORTED  
ARTISAN CRACKERS, HONEYCOMB,  
SEASONAL FRESH FRUIT, LOCAL NUTS,  
HOUSE PICKLED VEGETABLES

*Caviar Platter*  
HACKELBACK 80  
WHITE STURGEON 115  
RED ONIONS AND DILL, POACHED EGGS,  
CHIVES, CRÈME FRAICHE, TOAST POINTS

*East Coast Oysters*  
FULL DOZEN 40  
HALF DOZEN 22  
SERVED WITH FRESH HORSERADISH,  
COCKTAIL SAUCE, LIME CHILI GLAZE SAUCE

HOT APPETIZERS

*Lamb Lollipops* 35  
GRILLED NEW ZEALAND LAMB RACK  
SERVED WITH SPICY TOMATO CHUTNEY,  
CHARRED SPRING ONIONS

*Bone Marrow* 20  
CHARBROILED BONE MARROW CANOES,  
CHEF'S SEASONAL BERRY COMPOTE,  
GARLIC BUTTER TOAST POINTS

*Truffle Pig* 18  
TRUFFLE INFUSED PORK BELLY BITES WITH  
BLACKBERRY AND MICRO GREEN SALAD

*Venison Stuffed Mushrooms* 17  
VENISON AND FRESH HERB STUFFED  
BABY BELLA MUSHROOMS, SWEET  
RED PEPPERS, BECHAMEL SAUCE

SALADS

*Cowboy Salad* 12  
BACON LARDONS, ROASTED  
POBLANO, PICKLED SHALLOTS,  
GARDEN GREENS, COTIJA CHEESE,  
AVOCADO LIME DRESSING

*Cadillac Salad* 12  
HAND PULLED MOZZARELLA,  
TOMATO BACON JAM, FRESH  
ARUGULA, CHERRY TOMATO, AGED  
BALSAMIC & BASIL DRESSING

MAIN COURSE. SIDES. & DESSERTS

ENTRÉES

*Whole Red Snapper*

MARKET PRICE

FRIED PACIFIC SNAPPER, BROWN BUTTER  
CAPER SAUCE, CANDIED LEMONS,  
ARGENTINIAN CHIMICHURRI

*Skirt Steak*

38

8OZ GRILLED PRIME SKIRT STEAK,  
ARGENTINIAN CHIMICHURRI, ROASTED  
SWEET PEPPERS, CHARRED ONION

*Filet & Wild Mushrooms*

48

8OZ PRIME FILET SERVED WITH WILD  
MUSHROOM AND ONION RATATOUILLE

*Crab Rolls*

29

JUMBO LUMP CRAB, HOUSE AIOLI,  
CHOPPED HERBS ON TOASTED BROWN  
BUTTER ROLLS, CELERY RIBBON SALAD

*Prime Steak Rolls*

26

SLICED PRIME STEAK, MELTED CHEESE,  
ROASTED ONION, PEPPERS, CREAMY  
HORSERADISH SAUCE ON FRESH BAKED  
ROLLS

SIDES

*Steak Fry Tower*

13

HAND CUT FRIES, SHAVED PARMESAN,  
ROASTED POBLANO AIOLI, KETCHUP,  
ROASTED GARLIC MUSTARD DIP

*Mac & Cheese*

14

CAVATAPPI PASTA, HOUSE CHEESE SAUCE,  
HOUSE CURED BACON LARDONS, GARDEN  
FRESH HERBS

*Brussels Sprouts*

14

CHARRED BRUSSELS, HOUSE CURED  
BACON, BALSAMIC REDUCTION

*Sauces*

3

ARGENTINIAN  
CHIMICHURRI ROASTED  
POBLANO AIOLI  
HORSERADISH CREAM  
GARLIC CHIPOTLE AIOLI  
CHILI LIME

TABLE SIDE DESSERTS

*Bananas Foster*

22

BANANAS FLAMBÉED WITH RUM AND  
ORANGE LIQUEUR SERVED OVER  
VANILLA BEAN GELATO

*Peach Shortcake*

22

FLAMBÉED TEXAS PEACHES  
SERVED OVER HOUSE POUND  
CAKE AND VANILLA GRANOLA

SIGNATURE CAKES

*Carrot Cake*

19

A MOIST LAYERED CARROT CAKE WITH  
PINEAPPLE AND CREAM CHEESE ICING

*Chocolate Cake*

19

DECADENT LAYERS OF CHOCOLATE  
CAKE AND WHIPPED MOUSSE  
TOPPED WITH CHOCOLATE BARK