

# Bar & Patio MENU

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<b>NUTS AND OLIVES</b>	\$ 11
Confit olives, spiced candied pecans	
<b>SMOKED FISH DIP</b>	\$ 19
Crème fraiche, lemon, dill, jalapeno, crackers	
<b>OYSTERS ON THE HALF SHELL</b>	HALF \$ 20 FULL \$ 40
Mignonette, chipotle cocktail, lemon	
<b>DEVILED EGGS</b>	\$ 21
Burnt leek, onion ash, smoked caviar	
<b>BEEF SATAY</b>	\$ 18
Oyster sauce, coriander	
<b>WAGYU BURGER</b>	\$ 26
Black garlic aioli, truffle, raclette, tallow tots	
<b>GRILLED SHRIMP SKEWERS</b>	\$ 15
Mojo sauce	
<b>BRUSSELS SPROUTS</b>	\$ 14
Tallow fried, maple nuoc cham, peanuts	
<b>GULF FISH CEVICHE</b>	\$ 20
Pickled red onion, jalapeno, cilantro, olive oil, tostadas	
<b>BEEF TARTARE</b>	\$ 25
Pickled shallot, truffled vinaigrette, egg yolk, horseradish crème, tallow toast	
<b>THE CLUCK</b>	\$ 41
Fried half chicken, chili sorghum molasses, cornbread sauce	

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## Luxury Cuts

Mesquite wood grill, dressed greens, Mont Sauce

<b>8oz FILET</b>	\$ 73
<b>20oz RIBEYE</b>	\$ 96
<b>16oz NEW YORK STRIP</b>	\$ 85

## ENHANCEMENTS

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TRUFFLE BUTTER	\$ 12
BROWN BUTTER CRAB	\$ 18
BORDELAISE	\$ 8