



SPRING '26

## Raw & Chilled

<b>OYSTERS ON THE HALF SHELL</b> Mignonette, chipotle cocktail, lemon	Half \$20 Full \$40
<b>TUNA CRUDO</b> Black garlic, chili, fish sauce, lime, lettuce cups	\$23
<b>SEAFOOD PLATTER</b> Oysters, poached shrimp, ceviche, smoked fish dip, traditional accoutrements	\$72
<b>BEEF TARTARE</b> Pickled shallot, truffle vinaigrette, miso cured egg, horseradish cream, tallow toast	\$25
<b>GULF FISH CEVICHE</b> Pickled red onion, jalapeno, cilantro, olive oil, tostadas	\$20
<b>SMOKED FISH DIP</b> Crème fraiche, lemon, dill, pickled jalapeno, salt & vinegar chips	\$19

## Salads & Small Plates

<b>DEVEILED EGGS</b> Chive, smoked salmon belly, pickled red onion, nori	\$20
<b>BABY LETTUCES</b> Garlic and almond vinaigrette, crudite vegetables, grated goat cheese	\$18
<b>WEDGE SALAD</b> Bacon lardon, tomato, crispy shallot, smoked blue cheese	\$20
<b>CRAB HUSHPUPIES</b> Truffle honey, lemon aioli	\$24
<b>BURRATA</b> Raspberry, pine nut, black pepper balsamic, tallow toast	\$21

## Carbs

<b>ASPARAGUS RISOTTO</b> Parmigiano reggiano, cured egg yolk	\$25
<b>LAMB RAGÚ</b> Cavatelli pasta, olives, preserved lemon, pea tendrils	\$27
<b>BRAISED BEEF DUMPLING</b> Burnt onion broth, lemongrass chili oil, pickled mushroom, cooling herbs	\$26
<b>SCALLOP PAPPARDELLE</b> Seaweed butter, watercress	\$29

## Mains

<b>GULF GROUPEL</b> Grilled peas, charred cucumber, chicken jus	\$44
<b>WAGYU SHORT RIB</b> 24hr braise, potato and truffle pave, sauce au poivre	\$85
<b>THE CLUCK</b> Fried half chicken, chili sorghum molasses, cornbread sauce	\$36
<b>ÖRA KING SALMON</b> Smoked olive oil, artichoke caponata, green fumet	\$52
<b>THE DUCK</b> Black garlic glaze, slow cooked leg, foie fried rice, scallion crepe, maple nuoc cham	\$51
<b>CRISPY SAKURA PORK</b> Spring mushroom, baby turnip, citrus pork jus	\$39

## 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
<b>THE COW</b>	MKT

## ENHANCEMENTS

TRUFFLE BUTTER	\$12
AU POIVRE	\$8
GARLIC SHRIMP	\$18
COWBOY BUTTER	\$8

## On the Side

<b>ASPARAGUS</b> Tallow glazed, cured egg yolk, lemon aioli	\$14
<b>GOAT CHEESE MAC</b> Cornbread crumb, chive	\$16
<b>CHEESY POTATOES</b> Gruyere, brown butter solids	\$14
<b>BRUSSELS SPROUTS</b> Maple nuoc cham, peanuts	\$14

EXECUTIVE CHEF: MICHAEL DUFF  
SOUS CHEF: Yael Iglesias  
PASTRY CHEF: CAMILA PAYET

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