Bar & Patio MENU

PARMESAN FRIES $12
Chopped parsley, Reggiano, black garlic aioli

SMOKED TUNA DIP $19
Crème fraiche, lemon, dill, jalapeno, salt & vinegar chips

OYSTERS ON THE HALF SHELL HALF $20 / FULL $40
Apple mignonette, chipotle cocktail, lemon

CRAB HUSHPUPPIES $24
Truffle honey, lemon aioli

DEVILED EGGS $20
Butternut squash, miso, roe roe

CHICKEN FRIED STEAK SKEWERS $19
Breaded, horseradish creme

WAGYU BURGER $26
Black garlic aioli, truffle, gruyere, tallow fries

SHRIMP COCKTAIL $20
TX gold shrimp, chipotle cocktail sauce

BRUSSELS SPROUTS $14
tallow fried, maple nuoc cham, peanuts

GULF FISH CEVICHE $20
Pickled red onion, jalapeno, cilantro, olive oil, tostadas

BEEF TARTARE $25
Smoked onion, grilled scallion vinaigrette, egg yolk, parmigiano crostini

SALMON SALAD $22
Seared ora king, gem lettuce, grapes, aged goat cheese, garlic almond vinaigrette

FRIED CHICKEN SANDO $20
Hot honey, B&B pickles, salt & vinegar chips

STEAK FRITES $65
Escalope of tenderloin, sauce au poivre, parmesan fries

DUCK FRIED RICE $22
Slow roasted duck thigh, bok choy, shallot, fish sauce, sweet soy, scallion