

MON 5PM-9PM  
TUE-THU 5PM-10PM



FRI-SAT 5PM-11PM  
SUN 5PM-9PM

## DINNER

### Appetizers

<b>Oyster &amp; Raw Bar*</b>	M/P
<b>Bone Marrow</b> parsley gremolata, grilled sourdough	14
<b>Steak Tartar*</b> pickles, capers, dijon, shallot, quail egg, crostini	15
<b>Salmon Tartar*</b> crème fraiche, cucumber, lemon, crostini	14
<b>Meatballs Sugo</b> san marzano tomato sauce, parmesan	14
<b>Wedge</b> romaine bacon, heirloom, blue cheese dressing	12
<b>Steamed Littleneck Clams*</b> white wine shallots, toasted baguette	15
<b>Frisée aux Lardons</b> poached egg, bacon	13
<b>Onion Soup</b> gruyère cheese, gratinee	9
<b>Ravioles du Royans</b> bite size comte cheese raviolis, lobster sauce	15
<b>Tuna Tartar*</b> whole grain mustard, mâche radicchio	17
<b>Chopped Salad</b> tomatoes, avocado, bacon, radicchio, parmesan tuile	12
<b>Grilled Artichokes</b> hickory salt, mushroom fondue	14
<b>Roasted Beet Salad</b> feta cheese, fennel, orange segments, mint	15
<b>Crab Cake</b> napa cabbage slaw, spicy aioli	17
<b>Rockefeller Oysters Texas Style*</b> leeks, bacon, jalapeno	18
<b>Crispy Calamari &amp; Zucchini</b> sweet chili glaze	14
<b>Ham &amp; Cheese Arrancini</b> garlic lemon aioli	12
<b>Charcuterie / Cheese Board</b>	18

### Mussels & Fries

<b>Mariniere*</b> white wine & shallots	15/23
<b>Thai*</b> coconut curry	15/23
<b>Provencale*</b> tomato & garlic	15/23
<b>Moutarde*</b> dijon mustard	15/23

### Fish

<b>KFC</b> knox fish & chips, tartar sauce	19
<b>Yellowfin Tuna*</b> snow peas, green onions, shiitake mushrooms, soy ginger cream	34
<b>Grilled Salmon Leeks</b> melted leeks, pickled savoy cabbage, leek mustard sauce	33
<b>Trout Almondine</b> toasted almonds, haricots verts, lemon brown butter	26
<b>Skate Fish "Grenobloise"</b> pan seared, lemon, capers, beurre noisette, steamed fingerling	25
<b>Seared Sea Scallops*</b> tomato sauce, grilled fennel	29
<b>Rock Shrimp Bucatini</b> smoked bacon, stewed tomatoes, pecorino	24
<b>Grilled Whole Fish</b> charred lemon, shisito peppers, chimichuri	M/P

### Meat

<b>Orecchiette</b> chicken, peas, shiitake mushrooms, cream	18
<b>8oz Wood Grilled Akaushi Skirt Steak*</b> mixed vegetables, shallots, broccolini, beef jus	27
<b>Roasted Country Half Chicken</b> marble potatoes, grilled onions, jus	28
<b>Veal Piccata Marsala*</b> mushrooms, marsala demi, celery mash, brussels sprouts	29
<b>Chicken Paillard</b> stewed cherry tomatoes, micro greens, shaved parmesan, lemon dressing	24
<b>12oz Akaushi NY Strip*</b> fries, bearnaise	48
<b>44 Farms Burger*</b> fries, duroc bacon, onion compote, cheddar, house pickle	19

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers.  
Products go from farm-to-table.

\*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.