

To Start

- Crab Claws18
Sautéed or Fried
- Kung Fu Ribs14
Twice Cooked, Chili Sauce, Peanuts, Slaw, Sesame Seed
- Quail Knots18
Fried, Texas Hot Honey, Bacon Jam, Cole Slaw
- Oysters P!!MKT
6 Baked w/Spinach, Crab, Parmesan Garlic Butter
- Eggplant Rollo10
Pasta Pesto, Pomodoro, Mozzarella
- Poutine11
French fries, mixed cheese curds and rich chicken gravy
- Charcuterie Tower25
Grilled Bread, Micro Green Salad, Selection Of Meats, Cheeses And Veggies

In Between

- Wedge9
Dried Cranberries
- Pear & Brie9
Walnuts, Tomatoes, Creamy Vinaigrette
- Caesar9
Tomato Tapenade Crostini
- Shrimp Bisque ...Cup 10,.....Bowl 14

Sides

- Roasted Garlic Whipped Potatoes7
- Au Gratin Potatoes7
- Mushroom Risotto8
- Asparagus7
- Green Beans - Shallots, Bacon7
- Mac & Cheese – Truffled8
- Brussels sprouts – Bacon, Red Onion ...8
- Spinach – Sautéed 7..... Or Creamed.....8

Vegan

- Chicken Fried “Impossible” Steak29
Almond Cream Gravy, Sautéed Spinach, Roasted Potatoes

Chef Inspired

- Seasonal Chicken29
Airline Chicken Breast Over Risotto, Butternut Squash Chutney, Demi Glaze
- Pork Chop48
With Mango & Pear Salsa, Cowboy Butter, Whipped Potatoes, Demi
- 10 oz Black Pepper Crusted Prime Top Sirloin,45
Cognac Cream, Green Beans
- Gulf Red Snapper35
Flour Crusted, Smoked Tomato Butter over risotto, garnished with spinach
- Faro Island Salmon34
Asparagus, Lemon Butter, Tomato & Mint Chutney
- The Fresh Catch\$MKT
Ask About The Sustainable Freshest Fish!!

- Wednesday -
Fried Chicken Family Style Dinner
Whipped Potatoes, Mac&Cheese, Southern Green Beans
Cream Gravy And Buttered Biscuits
Half Chicken 18, Whole Chicken 34

Top Cuts

- 6 oz Prime Medallions42
- 8 oz Midwest Black Angus Prime Filet49
- 14 oz Texas Heartbrand Ribeye47
- 12 oz Rosewood Ranch Texas Wagyu Ribeye52

Sauces

- Mushroom Bordelaise - 3
- Hollandaise - 3
- Bearnaise - 4
- Horseradish Sauce
- P1000 Steak Sauce
- Cognac Cream - 3

Toppings

- Shrimp Scampi - 12
- Bleu Cheese Crust With Port Drizzle - 6
- Oscar Style - 15

Dessert all 11

- Carrot Cake
- Cheesecake
- Chocolate shapes
- Banana Pudding
- Bread Pudding

American Wagyu
“The Best of Both Worlds”



American Wagyu is a hybrid of popular domestic American breeds such as Black Angus and Longhorn and the famed Wagyu of Japan. At best we feel that this can offer the best of both worlds -- the bold, muscular meat of American cattle tempered by the rich yet delicate marbling of Japanese beef. We source our all natural American Wagyu from Texas Ranchers.

American Black Angus
Source: Specialty farms across the Midwest



“America’s Pride,” “The Steakhouse Classic” Black Angus is the dominant beef breed in the US. It is known for producing large muscles with abundant marbling resulting in high quality meat. We dry age our Prime grade Black Angus beef in house to maximize its flavor by expelling water from the subprimals and, through enzymatic process, tenderizing the beef from within.

Wines

W H I T E S	GLS	BTL	R E D S	GLS	BTL
Mionetto Prestige Gran Rose <i>Italy</i>		\$9	Sea Sun Pinot Noir <i>California</i>	\$10	\$35
JP. Chenet, Brut Blanc de Blancs <i>France</i>	\$11		J. Lohr Pinot Noir		\$40
Mumm Napa Brut Prestige <i>Napa</i>	\$14	\$45	Boen Tri Appellated Pinot Noir <i>California</i>	\$13	\$45
GH Mumm Grand Cordon Champagne <i>France</i>		\$95	Columbia Crest H3 Merlot <i>Horse Heaven Hills, Washington</i>	\$10	\$35
Seaglass Pinot Grigio <i>California</i>	\$8	\$30	Trivento Golden Reserve Malbec <i>Argentina</i>	\$12	\$45
Santa Cristina, Della Venezie Pinot Grigio <i>Italy</i>		\$35	Penfolds Shiraz <i>Australia</i>	\$13	\$50
Santa Margherita, Valdadige Pinot Grigio <i>Italy</i>	\$17	\$60	St. Francis Old Vine Zinfandel <i>California</i>		\$55
Daou Vineyards Sauvignon Blanc <i>Paso Robles California</i>	\$12	\$40	Lamole di Lamole Chianti Classico <i>Italy</i>		\$45
Mer Soleil Silver Unoaked Chardonnay <i>Monterey County, California</i>	\$12	\$45	Machete Red Blend <i>California</i>		\$80
Sea Sun Chardonnay <i>California</i>		\$35	Freak Show Red Blend <i>California</i>		\$40
Taken Chardonnay <i>Napa Valley</i>	\$12	\$40	Papillon Red Blend <i>California</i>		\$145
A to Z Chardonnay <i>Oregon</i>	\$16	\$55	PlumpJack Cabernet Sauvignon <i>Oakville California</i>		\$199
Antica Chardonnay <i>Napa Valley, California</i>		\$75	Caymus Cabernet Sauvignon <i>Napa Valley, California</i>		\$130
Chateau St. Michelle Riesling <i>Columbia Valley, Washington</i>	\$8	\$30	Iron and Sand Cabernet Sauvignon <i>Paso Robles, California</i>	\$16	\$60
Beringer White Zinfandel <i>California</i>	\$7	\$25	Chateau St. Michelle Cabernet Sauvignon <i>Columbia Valley, Washington</i>	\$11	\$35
Caposaldo Moscato <i>Italy</i>	\$8	\$30	Borne of Fire Cabernet Sauvignon <i>Columbia Valley, Washington</i>		\$55
Unshackled Rose <i>California</i>		\$55	Austin Hope Cabernet Sauvignon <i>Paso Robles, California</i>		\$75
Caymus Conundrum White Blend <i>California</i>	\$10	\$35	Decoy by Duckhorn Cabernet Sauvignon <i>California</i>	\$14	\$50

Signature Drinks

The Water's Fine

Tito's Vodka, Benedictine, Simple Syrup,
Lemon Juice, Fresh Watermelon

Burlesque Martini

Vanilla Vodka, Almond Orgeat, Tropical Passion fruit Syrup,
Lime Juice, Sparkling Rose

Basil Julep

Hendricks Gin, Simple Syrup, Fresh Basil

Blood Orange Margarita

Casamigos Blanco, Blood Orange Cordial,
Bayou Satsuma Orange Liqueur, Fresh Lime

Anejo Smash

Sauza Tres Generaciones Anejo, Orange Liqueur, Simple Syrup,
Lemon Juice, Mint Leaves

Pompano Mule

Woodford Rye Whiskey, Fresh Mint, Fiery Ginger Syrup,
Raspberry Gum Syrup, Lemon Juice, Club Soda

Honey-Do

Jack Daniel's Tennessee Honey Whiskey, Fresh Lemon, Simple Syrup

The Captain

Buffalo Trace Bourbon, Demerara Syrup, Aromatic Bitters

Jordan Cabernet Sauvignon <i>California</i>		\$140
Mercury Head Cabernet <i>California</i>		\$185
Louis Martini Cabernet Sauvignon <i>Sonoma, California</i>	\$15	\$50
Joel Gott Cabernet Sauvignon <i>California</i>	\$13	\$45
Llano Cabernet Sauvignon <i>Texas</i>	\$11	\$35
Becker Cabernet Sauvignon Reserve <i>Texas</i>		\$55
Kiepersol Cabernet Sauvignon <i>Texas</i>		\$50

Beers

- Michelob Ultra
- Miller Light
- Bud Light
- Coors Light
- Dos Equis lager
- White Claw
- Shiner Bock
- Heineken
- Stella Artois
- Ghost in the Machine IPA
- Yuengling Lager
- Yuengling Flight
- New Belgium Ranger IPA