

DINNER

APPETIZERS

SOUTH TEXAS BEEF TARTARE "PARISA" _____ 15


 Inspired by South Texas Tradition, This "Steak Tartare" is Prepared with Sharp Cheddar Cubes, Poblano and Jalapeño Peppers, Kewpie Mayo and Classic Saltines.

Italian Bufala Milk Burrata | Seasonal Mostardo | Charred Toast 13

Artisanal Cheese and Charcuterie Board 26

Black Pepper Meatballs | Parmigiano-Reggiano | Tomato Jam | Burrata | Rapini Pesto 14

DAILY OYSTER SELECTIONS _____ Gulf & East Coast MP

 Oysters take on flavors from the waters in which they live: the minerality, brininess, richness and vegatal tones. With our daily East Coast offerings, you'll enjoy a variety of selections and tastes sourced from across the Atlantic Coast. Our Gulf Coast selections originate in Louisiana, Alabama and Texas.

SNACKS

White Cheddar Jalapeño Hushpuppies 8
Japanese Mayo | Lime

Deviled Eggs 7
Dijon | Smoked Paprika

Jumbo Shrimp Cocktail (5) 16
Horseradish Cocktail Sauce

Fried Blue Cheese-Stuffed Olives 9

SALADS AND BISQUE

TABLESIDE CAESAR SALAD _____ 21 (For Two)

 Classic Caesar Salad with Organic Hen Egg, White Anchovy and Extra Virgin Olive Oil. Hand-Mulled and Tossed Tableside with Parmigiano-Reggiano and House-Made Croutons. Prepared for Two Servings.

Range Chopped Salad | Cucumber | Avocado | Beefsteak Tomato | Cashew | Lemon Dressing 13

Iceberg Wedge | Avocado Mousse | Blue Cheese | Tomato | Bacon | Pepperoncini | Red Wine Vinaigrette 13

Chef Jason Dady's Daily Market Salad 14

Wild Mushroom Bisque | Black Pepper Crema | Extra Virgin Olive Oil 9

Chef's Seasonal Bisque 10

HOUSE-MADE PASTA

BEEF TENDERLOIN BOLOGNESE _____ 16

 Authentic Tuscan-Inspired Bolognese - the Most Iconic Italian Meat Sauce - with Ground Creekstone Beef Filet, San Marzano Tomatoes, Roasted Garlic, Herbs, Parmigiano-Reggiano and House-Made Radiatore.

Chef Dady's Signature Creamy Duck Confit 17
Sweet Corn | Garlic Breadcrumbs | Orecchiette

Wild Boar Ragu 15
Piquillo Pepper | Red Chile | Baby Arugula | Parmigiano | Rigatoni

Braised Chicken and Artichoke Ragu 16
Olives | Baby Spinach | Campanelle

Shaved Brussels Sprouts and Smoked Gouda Crema 15
Bacon | Pecan | Butternut Squash | Truffle Oil | Casarecce

OUR BEEF HAS A STORY WORTH TELLING.

Our beef program showcases the best-of-the-best and highlights Chef Dady's culinary roots.

Born and raised in central Nebraska, the home of meat and potatoes, cornfields and cattleranches, Chef Dady curates Black Angus cuts from top ranchers throughout America's Heartland and Central Texas.

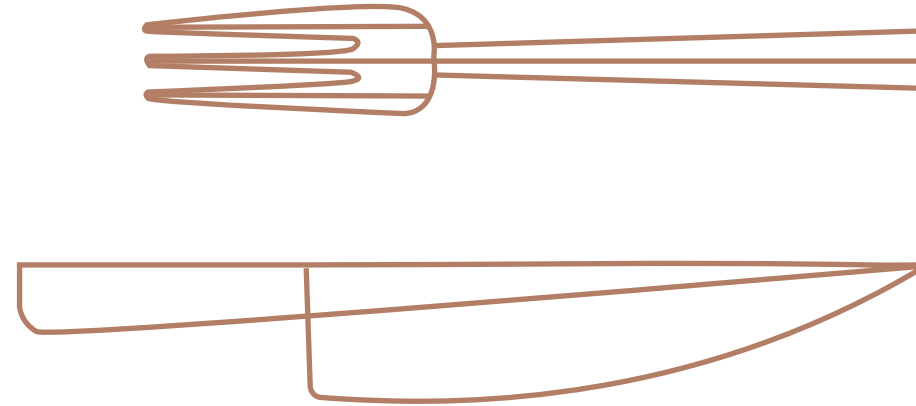
Selections are hand-cut and aged for premium flavor and texture.



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| TEMPERATURE | RARE Red Cool Center |
| | MEDIUM RARE Red Warm Center |
| | MEDIUM Pink Hot Center |
| | MEDIUM WELL Dull Pink Center |
| | WELL DONE "As You Wish" |

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

Please inform your server or manager of any food allergies or dietary restrictions.



STEAK

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| New York Strip 16 Ounces 44 Farms • Cameron, Texas | 48 |
| Sirloin Coulette 10 Ounces 44 Farms • Cameron, Texas | 35 |

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| Ribeye 18 Ounces 44 Farms • Arkansas City, Kansas | 50 |
| Tenderloin Filet 10 Ounces Creekstone Farms • Arkansas City, Kansas | 45 |

TOPPERS

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| Fried Local Hen Egg | 3 |
| Chef's Seasonal Butter | 4 |
| Seared Foie Gras Pickled Blueberry | 19 |


SURF AND TURF

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| Grilled Garlic-Glazed Lobster (Half/Full) | 22/40 |
| Lime Butter Basted Shrimp (4) | 13 |
| Grilled Texas Bobwhite Quail (Each) | 11 |

Ask Your Server About Nightly Specials

SEAFOOD

LOBSTER THERMIDOR _____ 40

 Maine Lobster, Fresh From the Cold Waters North of Maine,
Baked with Béarnaise, Lobster Bisque and Grilled Asparagus.

Breaded Gulf Red Snapper | Lemon Beurre Blanc 38

Pan-Roasted Ora King Salmon 39

FIELD

Black Truffle-Glazed Roasted Half Chicken 29

Grilled Texas Bobwhite Quail 33

Bacon-Crusted Heritage Berkshire Pork Ribeye | 16 Ounces 32

Nightly Vegetarian Offering MP

WITH THE LAND, AND WITH THE SEA.

The culinary journey continues with the bounties from sea to land. Chef Dady offers wild and sustainable fresh fish in every seafood dish. The Field entrées feature organic poultry, Heritage Berkshire pork and the farmers market-fresh nightly vegetarian offering.

OYSTER BAR

ASK YOUR SERVER ABOUT TODAY'S SELECTIONS

East and Gulf Coast hand-shucked raw oysters, served with house mignonette, cocktail sauce and lemon. Order by the each, half or full dozen.

FRESH  DAILY

FAMILY-STYLE SIDES

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| "Aspen Style" Frites Truffle Oil Parmigiano-Reggiano | 10 |
| Crispy Fried Brussels Sprouts Blood Orange Gastrique | 11 |
| Grilled Asparagus Lemon Aioli | 12 |
| Marble Potato Confit Bacon Cream | 12 |
| Roasted Jalapeño Cheddar Grits | 11 |
| Creamed Spinach | 14 |
| Smoked Gouda Cauliflower Gratin | 12 |
| Button Mushrooms Thyme Garlic White Wine | 10 |
| Beefsteak Tomato Olive Oil Sea Salt Avocado | 12 |

SAUCES

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| Cognac-Green Peppercorn Au Poivre 5 |
| Béarnaise 5 |
| Basil Oil Chimichurri 5 |

HAPPY HOUR

JOIN US FOR HAPPY HOUR AT THE BAR!

Daily 3:00 P.M. - 6:00 P.M.
And One Hour Before Closing

DRINK  SPECIALS

