

Foie Gras Torchon Apple, Smoky Oat Streusel, Pecan Balsamic, Brioche	18
Pork Belly , Mezcal Glaze, Mole Verde, Red Corn Tamale	16
Mussels , Chorizo, White Wine, Garlic Butter, Sour Dough	16
Pumpkin Tortellini , Spiced Nut Butter, Zucchini Apple Chutney, Cranberries	15
Butter Aged Wagyu Carpaccio Balsamic Mushrooms, Sherry Greens, Smoked Goat Cheese	18
Scallop Ceviche Aji Amarillo, Compressed Watermelon, Avocado Pâté, Candied Jalapeño	16
Oysters Driskill Garlic, Chorizo, Oaxaca, Herb Breadcrumb	36/Dzn
Oysters On the Half Shell Mignonette, Lemon, Chef's Seasonal Accompaniment	36/Dzn
Cheese And Charcuterie Chef's Selection of 2 Meats and 2 Cheeses, Grilled Sourdough, House Made Jam, Pickles, Mustard	25
Parsnip Apple Soup , Parsnip and Apple Chips, Grated Nutmeg	13
Driskill Greens , Goat Cheese, Pear, Fennel, Burnt Honey Vinaigrette	12
Squash Salad , Kuri, Butternut, Sweet Potato, Endive, Orchard Blue, Walnut Pesto	14
Baby Beet Salad , Whipped Goat Cheese, Orange Balsamic, Pepita Crunch	14

Dry Aged Ranger Cattle Wagyu Ribeye	6.50/Oz
12oz Ranger Cattle NY Strip	56
12oz Prime Ribeye	48
8oz Ranger Cattle Beyond Prime Filet	60
Served With Choice of Demi-Glace or Béarnaise	

Sides 6 Each Or 3 For 15

Whipped Potato , Double Butter, Chives	
Spaghetti Squash , Garlic, Thyme, Chervil	
Blue Cheese Spinach , Lardons, Blue Cheese	
Grilled Asparagus	
Mushrooms , Garlic, Herbs	
Driskill Mac , Cavatappi, Grafton Cheddar,	
Butter Breadcrumb ~~Add Lobster 10	

Entrée Enhancements

Seared U-10 Scallop	6
Bone Marrow Au Poivre	10
Jumbo Crab , Asparagus, Béarnaise	15
Seared Foie Gras	16
Lobster Tail	38

Entrées

Wagyu Burger Seared Foie Gras, Truffle Madeira, Onion Bun, Handcut Fries	35
6oz Wagyu Filet Whipped Potato, Caulini, House Demi Glace	52
Wagyu And Fries Ranger Cattle Picanha, Red and Green Chimmichurri, Fries	45
Quail , Dirty Rye, Sautéed Caulini, Cassis Gastrique	38
Texas Cassoulet , Jalapeño Sausage, Duck Confit, Butter Bean, Spinach, Wild Mushrooms	40
Beef Shortrib Double Butter Potato, Wild Mushrooms, Texas Bourbon Demi	38
Salmon Spaghetti Squash, Serrano Beurre Blanc	38
Seafood Risotto , Scallops, Shrimp, Asparagus, Tomato, House Salt Pork, Grana Padano	42
Crabcake , Corn and Aji Amarillo, Ancho Oil, Grilled Asparagus, Pearl Onions	40

*There is a risk associated with consuming raw or undercooked foods such as meat, poultry or seafood products especially if you have certain medical conditions. Items are prepared to your specific request of doneness. Dressings may contain raw egg. Please make us aware of any dietary restrictions.