

# Dinner

## Ice-Cold & Raw

- Daily Oysters Selection

MP

- Shrimp cocktail

16

- Alaskan Red King Crab

32

- Yellow Fin Tuna Tartare

16

- Caviars

MP

Browne Trading Caviar Blinis, Potato Crisps, Crème Fraiche & Traditional Garnish  
Daily Selection

## The Grand Amuse

- The Grand Amuse

Petite(for 2) 85/Grand(for 4) 170

Seasonal Oysters, Cocktail Shrimp, Poached Scallops, Mussel Salad, Tuna Tartar &  
Poached Lobster or King crab

## Appetizers

- Country Quail and Pickles (Tableside)

20

Buttermilk Fried Quail, French Press Peppercorn Veloute

- Gulf Fried Oysters

16

House cured bacon & pickled jalapenos

- Chef's Charcuterie Board

18

2 cured meats & 3 artisanal cheeses

- Crab Cake

17

Romesco, Apple Slaw

- Number 13 Mussels

16

Housed Cured Bacon, Champagne, Fine Herbs, Toast

- Prime Filet Carpaccio

19

Pecorino Cheese, Pickled Apples, Arugula, Fava Beans

- Gulf Snapper Crudo

13

Pickled Watermelon, Honey & Steen Cane Vinegar, Avocado Crema, Sliced Jalapenos

## **Steaks @ 1600° f**

- In House 28 Day Dry Aged USDA Prime

16 oz. Ribeye \$50 14 oz. NY Strip \$48 18 oz. KC Strip \$50 24 oz. Porterhouse \$65

- Sauces

Roast Shallot Demi, Port Reduction, Au Poivre, Béarnaise, 13 Steak Sauce

- Wet Aged

8 oz. Prime Filet \$47 16 oz. Prime Bone-In Filet \$60 14oz. Ribeye 44 Farms Ranch \$43  
10 oz. Texas T Ranch Kobe NY Strip \$85

## Salad & Soup

- Chop Salad

10

Baby Red & Green Romaine, Market Veggies Mortadella, Coppa & Ricotta Salata,  
Banyuls Vinaigrette

- The Wedge

12

Baby Iceberg, Frisee Heirloom Tomato, Cucumber Pearls, Pancetta Point Reyes Blue,  
Russian Dressing

- Texas Onion Soup

10

Port Scented Broth, Gratin of Brazos Valley Cheese

- Conch Chowder

12

“Manhattan Style” w/ San Marzano Tomatoes, Local Squash & Fresh Clams

- Butter Leaf & Baby Arugula

10

Cashews, Hearts of Palm, Chevre Crumb, Croutons, Fine Herbs, Sweet Derby Dressing

- Field Green Salad

7

Field Greens, Cherry Tomatoes, Onions, Croutons, Ranch Dressing

- Plum Salad

14

Arugula Pesto, Burrata, Prosciutto, Sunflower Seeds

- Black Hills Ranch Marrow Salad

15

Grilled Romaine, Warm Bacon Vinaigrette, Dill, King Crab, Pickled Mustard Seeds

## Features

- Deluxe 13 Cheeseburger

16

House cured bacon, blue aioli, steak fries Ask for "The Gotcha" (Foie Gras & Fried Egg)  
+15

- Black Hills Ranch Pork Chop

35

Plum and Red Currant Demi, Brussel Sprouts, Pickled MusTard Seeds

- Wild Rose Ranch Water Buffalo

45

Smoked Apple Butter, Blue Cheese, Oyster Mushrooms

- Duck Tortellini

33

Duck Confit, Beech Mushroom, Fava Bean Salad, Currant Butter

## Sauces and Toppings

- Roast Shallot Demi
- Port Reduction
- Béarnaise
- 13 Steak Sauce

## Seafood

- Local Grouper  
30  
Lemon-thyme, potato galette, leek creme
- Local Red Snapper  
35  
Carrot butter, sweet peas, crispy artichokes, forest mushrooms & gnocci
- Simply Grilled Fish  
MP  
Daily selection oak grilled lemon beurre blanc
- Shrimp & Grits  
34  
Gulf shrimp, local grits, corn relish
- Seared Halibut  
36  
Sofrito Risotto, Chorizo, Fennel and Cilantro Salad
- Scallop and Lobster  
34  
Corn Bisque, Asparagus, Cauliflower and Pea Shoots

## **Sides (full \$9 or 2 split \$12)**

- Potato & Onion Au Gratin
- Whipped Potatoes
- “Loaded” Lobster Skins 14
- Foraged Wild Mushrooms
- Beer Battered Onion Rings
- Steak Fries
- Mac & Cheese
- Roasted Cauliflower w/ Lemon Butter and Capers

- Brussel Sprouts w/ Pancetta
- Local Jalapeno Grits
- Jumbo Asparagus w/ Garlic Butter