

BUTTER BOARDS

- D/C

HOUSE BUTTER BOARD

MP

ask your server about this week's butter board
- MUSHROOM INFUSED BUTTER BOARD

9

mushroom & truffle infused butter, mixed herbs, crispy shallots, shaved radish

CHILLED SEAFOOD

- CITRUS POACHED JUMBO SHRIMP

17

small dollop of horseradish on housemade cocktail sauce
- *OYSTERS ON THE HALF SHELL

24/48

citrus chile vinaigrette, housemade cocktail sauce
- POACHED OR CHILLED CRAB LEGS

MP

drawn butter, lemon aioli, lemon wedges
- *AVOCADO & TUNA TARTARE

16

sweet chile soy, radishes, crispy wonton

D/C

FAVORITE

*SEAFOOD TOWER

90

smoked cioppino with charred shishito peppers, clam, muscles, Vietnamese shrimp spring roll with Thai chili sauce, crudo of the day, tuna tartar, chilled oysters, shrimp, housemade cocktail sauce, citrus chile vinaigrette

APPETIZERS

- JUMBO LUMP CRAB CAKES

25

stone ground mustard aioli
- *BEEF TENDERLOIN CARPACCIO

17

truffle aioli, crispy capers, shaved jewel box tomatoes, bread crisp, extra virgin olive oil
make it "surf & turf" or lobster salad +10
- CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP

19

giardiniera & lemon aioli
- OYSTERS ROCKAFELLER (4)

19

broiled, pernod cream, spinach, smoked bacon, toasted panko
- NASHVILLE HOT TEXAS QUAIL

18

pickled slaw, green tomato, orange blossom honey, buttercrust bread
- GLAZED "BURNT END" BITES

16

pickled onion, sweet corn bread, house pickle
- CHARRED SHISHITO PEPPER

11

shaved bonito, espelette aioli

D/C

FAVORITE

HANGING BACON

21

maple glaze, cracked tellicherry pepper, housemade corn bread

SOUP & SALAD

- LOBSTER BISQUE

16

creme fraiche, tarragon, pastry, sherry
- FRENCH ONION SOUP

13

gruyere, crostini
- BLT WEDGE

16

crisp iceberg lettuce, bacon, heirloom tomatoes, chopped egg, blue cheese, green onion, red wine vinaigrette
- *CLASSIC STEAK HOUSE CAESAR SALAD

15

crisp romaine, garlic-parmesan dressing, house croutons, soft boiled egg, anchovy fillet

CHEF'S SEASONAL SALAD MP

While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 6 people or more.

D/C FAVORITE

WAGNER FAMILY OF WINES FLIGHT 40

Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Conundrum Red Blend

3 ounce pour of each

IN-HOUSE DRY-AGED STEAKS

limited availability

45 DAY DRY-AGED BONELESS RIBEYE (16 oz.) 85

45 DAY DRY-AGED BONE-IN RIBEYE (28 oz.) 110

44 Farms

FILET MIGNON (8 oz.)

*SIMPLY GRILLED 58

Special Filet Options

*PARMESAN GARLIC 4

panko crumb, butter, herbs

*BLUE CHEESE & PEAR 4

port wine pear, herbs, panko crumb

*CENTRAL TEXAS MUSHROOM DUXELLE 4

shallots, herbs

*BLACKENED 4

low country cajun spice blend

*JUMBO LUMP CRAB OSCAR 25

asparagus, bearnaise sauce

*CRAWFISH ETOUFFEE 14

"holy trinity", tomato, herbs

*CRACKED TELlichERRY
AU POIVRE 4

Cognac creme

1200° BROILED STEAKS

all our butcher's block steaks are finished with D/C house butter

*FILET MIGNON (8 oz.) 58

*NEW YORK STRIP (14 oz.) 56

*BUTCHER'S CUT MP

"Chef's Special Selection"

*ROSEWOOD RANCH WAGYU
NEW YORK STRIP (12 oz.) 72

*USDA PRIME 20 DAY
DRY-AGED RIBEYE (20 oz.) 76

*USDA PRIME RIBEYE (14 oz.) 59

D/C FAVORITE

*LONG BONE TOMAHAWK STEAK 210

three sides, serves 2-3

ENHANCEMENTS

6 oz. Maine Lobster Tail MP

Crawfish Etouffee 14

Shrimp Scampi 18

A La "Oscar" 25

Blue Cheese Crumble 3

Bourbon Mushrooms 5

SAUCES 4

Mushroom Madeira

Bearnaise

Bordelaise

Brandy Green Peppercorn

Horseradish Cream

Chimichurri

SAUCE TRIO 9

a sampling of three sauces

D/C *PRIME RIB

sea salt crusted, garlic jus, horseradish cream, served while it lasts, available Friday & Saturday

12 OUNCE 42

16 OUNCE 47

20 OUNCE 52

D/C

24 OUNCE 57

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18% gratuity added to parties of 6 people or more. We've gone cashless. We accept Visa, Mastercard, Discover, American Express, Apple Pay, & Google Pay.

TX 031124

ENTRÉES

- BROILED LOBSTER TAILS MP

garlic-citrus butter

GRILLED GARLIC GULF SHRIMP 33

fried green tomato, andouille sausage

*BONE-IN **D/C** PORK CHOP 39

peach pepper jam

*QUICK SMOKED SUSTAINABLE SALMON 48

pink peppercorn beurre blanc

ROSEMARY GARLIC HALF CHICKEN 33

lemon caper-butter sauce
- *FISH OF THE DAY MP

ask your server about our catch of the day

*USDA PRIME **D/C** BURGER 25

butter lettuce, heirloom tomato, aged cheddar, thick cut bacon

*PRIME RIB SANDWICH 22

shaved prime rib, onions, provolone cheese, poblano peppers,
horseradish cream, **D/C** bread, french onion jus

PISTACHIO PESTO LINGUINI 22

asparagus, peas, cured tomato, lemon
add shrimp sauté +16

SIDES

- MEAT & THREE 26

a sampling of any three individual sides

STEAMED & BUTTERED BRUSSELS SPROUTS 9/13

RUSSET BAKED POTATO 11

as you like it

HASH BROWNS 15

add onions, bacon, blue or cheddar cheese

GARLIC MASHED POTATOES 11/15

sweet cream butter
- served individual or family-style

HAND CUT PARMESAN TRUFFLE FRIES 14

truffle aioli

BOURBON GLAZED MUSHROOMS 11/15

CREAMED SPINACH 8/12

ASPARAGUS 12/16

grilled or steamed, bearnaise sauce

STEAMED BROCCOLI 12

cheese or hollandaise sauce

CREAMED CORN & SHALLOTS 9/13

D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 30

SWEETS

- TRIPLE CHOCOLATE CAKE 13

gluten free flourless sponge cake, dark chocolate mousse,
milk chocolate cream, white chocolate mousse,
fresh raspberries, chocolate sauce

CRÈME BRÛLÉE 13

fresh berries

CHEESECAKE 13

New York style with strawberries
- THREE PECAN 13

warm pecan bread pudding, pecan streusel,
bourbon caramel, vanilla ice cream

S'MORES SUNDAE 18

chocolate & vanilla ice cream, house made marshmallow,
brown butter graham crumb

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