APPETIZERS		SALADS	
ENGLISH PEA RAVIOLI	10.	Berry Wester France Comme	7
RICOTTA, CORN, MORELS	1~	BELLA VERDI FARM FIELD GREENS	7.
Tuna Tartare Avocado, Soy Lime Dressing	15.	ROMAINE CAESAR SALAD	8.
SMOKED SHRIMP CROQUETTES	12.	TRIO OF BABY ICEBERG WEDGE ROASTED BEET AND BLUE CHEESE SALAD	9. 8.
Green Mango, Fennel		TOMATO WATERMELON SALAD	8.
Crab louie Avocado, Horseradish Aioli	15.		0.
GRILLED TEXAS QUAIL GREEN MOLE, PEACH SALAD	12.	STEAKS	
Cured Sardines Bread Salad, Celery, Prosciutto	14.	USDA PRIME, AGED 28 DAYS	
Crab Fondue	16.	FILET MIGNON, 8 Oz.	33.
Herb Bruschetta		BONE-IN TENDERLOIN, 12 Oz.	39.
Crispy Pork Belly	12.	SMOKED TEXAS RIBEYE, 14 Oz.	35.
PICKLED MARKET VEGETABLES, PLUM SAUCE		USDA PRIME, NIMAN RANCH, AGED 28 DAYS	
SEARED BEEF SASHIMI Prime Dry Aged Strip, Fava Bean, Glass Noodle	15.	Tenderloin, 8 Oz.	39.
		STRIP LOIN, 10 Oz.	38.
SIDES		BONE-IN COWBOY STEAK, 22 Oz.	39.
SIDES		FLAT IRON STEAK, 10 Oz.	27.
STARCHES	7.	USDA PRIME, DRY AGED 31 DAY	S
TRUFFLE ROSEMARY FRIES OLIVE OIL POTATO PURÉE		PORTERHOUSE, 32 Oz (For Two).	80.
FINGERLING POTATOES LYONNAISE		NEW YORK STRIP, 10 Oz.	40.
CHIPOTLE CHEDDAR MAC N CHEESE			
Quinoa Couscous, Dates, Tomatoes		More	
CHIVE SPAETZLE			
VEGETABLES	8.	ROASTED NATURAL CHICKEN	23.
Seared Asparagus, Soffrito		BISON RIBEYE, 10 Oz	31.
SPINACH, SHITAKE, RAISIN, CROUTON SWEET CORN CRÈME BRÛLÉE		NIMAN RANCH PORK CHOP	23.
SNAP PEAS AND CARROTS, SESAME		LAMB RACK	36.
Squash Paperdelli		BRAISED BEEF SHORT RIB	22.
Grilled Okra, Eggplant		DRAISED DEEF SHORT KIB	22.
Mushrooms		SEAFOOD	
WILD MUSHROOM MEDLEY	10.	SEAFOOD	
SAUCES		Market Fish	MARKET
LEMON OLIVE OIL FUME		FRENCH DOVER SOLE	41.
CHIMICHURRI		WILD CRIMINI SALMON	29.
CHILI CRAB RED WINE BROWN BUTTER		DIVER SCALLOPS	28.
BEARNAISE		BRAISED ROASTED HALIBUT	27.
Peppercorn		DRAISED ROASTED HALIBUT	41.

RED EYE GRAVY