

## FIRST COURSE

### **LOBSTER BEIGNETS 10.5**

avocado relish, roasted tomato, corn sauce

### **JUDGES' CHEESE & CHARCUTERIE SELECTION 14**

idiazábal, humboldt fog, cambozola,  
seasonal charcuterie & accompaniments

### **GULF COAST CRAB CAKES 9.5**

chow chow, fried capers, lemon garlic sauce

### **DUCK CONFIT QUESADILLAS 7**

oaxaca & cojita cheese, forest mushrooms, salsa verde

### **GRILLED & CHILLED SHRIMP COCKTAIL 10.5**

chipotle cocktail sauce, louie sauce, micro cilantro

## SECOND COURSE

### **PARSNIP & PEAR SOUP 7**

roasted pear, crispy parsnip, truffle oil

### **ORGANIC MIXED GREENS 6.5**

citrus fruit, tear drop tomatoes, red onion, cojita, citrus vinaigrette

### **ARUGULA & FRISÉE SALAD 7**

walnut vinaigrette, whipped goat cheese & beet napoleon,  
mustard oil, gaufrette potato crisp

### **JUDGES' CAESAR SALAD 7**

baby romaine, parmigiano-reggiano, anchovy,  
roasted garlic, chive breadstick

## THIRD COURSE

### **MESQUITE SMOKED SALMON 22**

celeriac puree, wilted swiss chard with forest mushrooms,  
shaved fennel, tomato, citrus beurre blanc

### **ROASTED CHICKEN BREAST 19.5**

rosemary roasted potatoes, sautéed mushrooms, pearl onions,  
spinach & chicken jus

### **PAN SEARED SEA BASS 26**

shrimp & pancetta risotto, rappini, crispy leeks, shrimp broth

### **PRIME 8OZ BEEF TENDERLOIN 27.5**

garlic mashed potatoes, grilled asparagus,  
mushroom ragout, red wine sauce

### **PETITE MEDALLIONS OF BEEF 19**

dauphinoise potatoes, roasted carrots, sautéed arugula, trio of sauces

### **"THE JUDGE" 16OZ PRIME RIBEYE 34**

smoked potato mousseline, lemon scented broccolini,  
cognac green peppercorn sauce

### **SERRANO WRAPPED JUMBO SHRIMP 21**

tri-pepper polenta cake, watercress & jicama salad, romesco sauce

### **ROSEMARY & GARLIC MARINATED RACK OF LAMB 35**

walnut, goat cheese & olive spaetzle, rappini,  
oven dried tomatoes, mint gastrique