

First Course Small Plates

Butternut Squash Soup

Pumpkin Seed Pesto, Crème Fraîche, Fried Sage \$8

Marcona Almonds and Warm Olives \$8

Bruschetta

Our Daily Feature \$9

Arancini Bolognese

Mozzarella Cheese Stuffed Risotto Fritters, Sauce Bolognese, Pecorino Romano, Fresh Basil \$10

Eggplant Josephine

Fried Eggplant, Texas Gulf Shrimp, Sauce Diablo, Mozzarella Cheese, Hollandaise Sauce \$12
Substitute or Add Sautéed Lump Crab for \$3 More

Mussels

Prince Edward Island Mussels, Chorizo Soffritto, White Wine Saffron Broth \$10

Fritto Misto

Fried Calamari, Shrimp, Artichoke Heart Quarters, Onion Petals & Lemon Slices, Lemon Caper Butter Sauce \$12

Carpaccio

Shaved Beef Tenderloin, Truffle Oil, Smoked Sea Salt, Dijon Aioli, Hearts of Palm & Cucumber Salad \$12

Second Course Salads

Bibb

Bibb Lettuce, Gorgonzola Crumbles, Cherry Tomatoes, Lemon Buttermilk Vinaigrette \$8

Kale

Baby Kale, Sliced Grapes, Feta Cheese Crumbles, Toasted Pepitas, Roasted Shallot Vinaigrette \$10

Spinach

Baby Spinach, Sliced Mushrooms, Crispy Pancetta, Chopped Egg, Sliced Red Onions, Bacon Vinaigrette \$9

Antipasto \$18

Meats

San Daniele Prosciutto
House-Cured Duck Breast

Cheeses

Smoked San Simon
Tetilla

Greek Olives, Calabrian Peppers & Cornichons

House-made Mustard & Apricot Purée

***Note: You're Welcome to Share Any Item
But No Splits. Thanks!***

Main Course Entrees

Seafood Paella

Texas Gulf Shrimp, Fresh Clams and Prince Edward Island (PEI) Mussels, Saffron Rice with Chicken, Spanish Chorizo & Roasted Vegetables \$32

Texas Redfish a la Plancha

Celery Root Puree, Brown Butter, Sautéed Rapini and Apples \$28

Butter-Poached Lobster & Scallops

Butter-Poached Lobster Tail & Pan-Seared Diver Scallops, Truffled-Potato Leek Sauce, Potatoes, Asparagus \$46

Beef Tenderloin Filet

Grilled 6oz Beef Tenderloin Filet, Garlic Demi-Glace, Gorgonzola Butter, Roasted Root Veggie Garnish \$36

Steak Florentine

Grilled 10oz Boneless Rib Eye Steak, Coriander Fennel Rub, Warm Parsley Vinaigrette, Roasted Root Veggie Garnish \$38

Pasta Bella

House-made Fettuccine, Texas Gulf Shrimp, Fresh Clams and PEI Mussels, Artichokes Quarters Asparagus, Mushrooms, Peas, Pancetta Cream Sauce \$28

Rigatoni & Sautéed Texas Gulf Shrimp

Classic Red Wine Tomato Sauce with Anchovy, Capers & Garlic, Pecorino Romano, Fresh Basil \$24

Duck Breast a la Plancha

Sweet Potato Purée, Roasted Sweet Potatoes, Tuscan Kale & Braised Lentils \$28

Lamb Chops

Pan-Roasted New Zealand Lamb Chops, Eggplant Purée, Orange-Carrot Jus, Arugula \$42

Pork Tenderloin

Grilled Pork Tenderloin, Almond Butter, Grape Dijon, Almonds, Grapes & Saltanas \$26

Sides

Individual \$8 | Share \$12

Potato Croquettes w/Sundried Tomato Aioli | Polenta | Seasonal Fresh Vegetables
Rigatoni w/ White Cream Sauce or Marinara | Sautéed Wild Mushrooms

Sautéed Lump Crab or Sautéed Shrimp \$12

Gracious Tipping is Encouraged | 20% Gratuity Added on Parties of 6 or More

Menu Disclaimers: Olives may have pits, Fish may have bones, Meats are prepared to your desired doneness, Undercooked and/or Raw Meats may be Harmful to your Health (per the Health Dept). Clams and Mussels are in Shells. Hot Plates, Hot Coffee, & Hot Tea are Hot.

Sean Fletcher - Chef