

## STARTERS

- NEW French Onion Soup** Country bread, Comté cheese, chives | 14<sup>5</sup>
- Caesar Salad** Cornbread crumbs, Grana Padano, romaine V | 16<sup>5</sup>
- Baby Kale** Goat feta, candied pecans, blueberries, sun-dried tomato dressing GF V | 19<sup>5</sup>
- Amazing Wedge** Grilled bacon, dehydrated tomato, pickled red onions, Stilton blue cheese, chipotle blue cheese dressing, iceberg GF | 19<sup>5</sup> **F**
- Arugula Ranch Salad** Avocado, corn, jicama, cilantro, ranch panko V | 16<sup>5</sup>
- Harvest Chicken Cobb** Apples, dried cherries, walnuts, bacon, egg, avocado, romaine, blue cheese, creamy cider dressing GF | 25<sup>5</sup>
- Small Green** Tomato, sesame crumble, balsamic vinaigrette, mesclun GF\* V | 13<sup>5</sup> *add to any salad: shrimp +13<sup>5</sup> | steak +15<sup>5</sup> | salmon +20<sup>5</sup> | chicken +11<sup>5</sup>*
- Caviar Toasts** Brioche, creamy egg salad | 25<sup>5</sup>
- Fried Okra** Tabasco mayo V | 14<sup>5</sup> **F**
- Cauliflower Hummus** Socca, cucumber GF V | 15<sup>5</sup>
- Hot Salumi** Braised green lentils, mustard celery slaw, apple butter | 16<sup>5</sup>
- Grilled Spanish Octopus** Romesco mashed potatoes, chimichurri | 27<sup>5</sup>
- Cast Iron Bread** Burrata, chimichurri pesto, Grana Padano V | 21<sup>5</sup>

## PLATES

- Flounder** Celeriac mousseline, caramelized leeks, meunière chive butter, brioche croutons, balsamic drops | 40<sup>5</sup>
- NEW Scallops** Winter squash risotto, King trumpets, kale, pistachio, Grana Padano | 45<sup>5</sup>
- NEW Salmon** Dijon mustard crust, braised green lentils, celery remoulade, bacon cream | 37<sup>5</sup>
- Black Miso Chilean Sea Bass** Parsnip purée, baby bok choy salad, sesame oil | 41<sup>5</sup>
- Spaghetti Diabolique** Shrimp, spicy marinara | 32<sup>5</sup> *GlutenFree Pasta +\$3* **F**
- NEW Pappardelle** Pork tomato ragu, stracciatella, Calabrese pesto, basil | 29<sup>5</sup>
- Butter Chicken** Turmeric rice, peanut chutney, naan bread GF\* | 32<sup>5</sup> **F**
- Vegetable Coconut Curry Masala** Cilantro, turmeric rice, peanut chutney GF V | 25<sup>5</sup>
- 44 Farms Short Ribs** Grilled Korean-style, char siu marinade, kimchi aioli, farro pineapple fried La fin rice, beech mushrooms, cashews, edamame, chili oil | 42<sup>5</sup>

## STEAK

### 44 FARMS

- Sirloin** 10oz | 33<sup>5</sup>
  - Filet Mignon** 6oz | 52<sup>5</sup>
  - Ribeye** 14oz | 65<sup>5</sup>
  - House Dry-Aged Ribeye** 12oz | 72<sup>5</sup>
  - New York Strip** 16oz | 65<sup>5</sup>
  - Prime Cowboy Ribeye** Carved tableside 36oz | 109<sup>5</sup>
- ANGUS BEEF**
- Filet Mignon** 8oz | 60<sup>5</sup>



*Our steaks are grilled over Texas pecan & oak wood*

### SAUCES

- Ivory BBQ
- Truffle Butter
- Maitre d' Butter
- Brandy Green Peppercorn

Steaks served with fries and your choice of sauce

## BREAD

- Truffle Croque Monsieur** French ham, béchamel, Comté cheese, sage, winter black truffle, brioche | 25<sup>5</sup>
- Crispy Chicken Sandwich** Tennessee hot spices, pimento cheese, pickle relish, brioche, fries | 24<sup>5</sup>
- Taleggio Burger** Pesto, Calabrian peppers, English muffin | 21<sup>5</sup>
- Griddle Cheeseburger** Smashed twin patties, American cheese, caramelized onions, hot sauce mayo, brioche, fries GF\* | 20<sup>5</sup>
- Wood-Grilled Dry-Aged Burger** Balsamic grilled onions, brie, truffle mayo, brioche, fries GF\* | 25<sup>5</sup>
- Open Calzone** Pistachio mortadella, arugula, burrata cream | 20<sup>5</sup>
- Margherita Pizza** Fresh basil, fresh mozzarella, San Marzano tomatoes V | 19<sup>5</sup>
- Pepperoni Pizza** San Marzano tomatoes, fresh mozzarella | 20<sup>5</sup>
- Truffled Spinach Artichoke Pizza** Fontina V | 25<sup>5</sup> **F**

*Gluten-Free  
Buns Available*

## SIDES

- Braised Green Lentils** 11<sup>5</sup>
- Turmeric Rice** 8<sup>5</sup>
- Farro Pineapple Fried Rice** 14<sup>5</sup>
- Spaghetti Cacio e Pepe** 9<sup>5</sup>
- Dashi Broccoli Hazelnut** 12<sup>5</sup>
- Wilted Spinach** 10<sup>5</sup> GF | **Pomme Purée** 10<sup>5</sup> GF
- Truffle Grana Padano Fries** 14<sup>5</sup> | **Kennebec Hand Cut Fries** 8<sup>5</sup>

Ask about our featured allocated whisky



COCKTAILS

- NEW The Hot Charlotte** Empress Elderflower Rose Gin, St Germain, pressed lime, Tabasco, Euro Cuc | 12<sup>5</sup>
- Aviation 1908** Empress gin 1908, Luxardo maraschino liqueur, Rothman & Winter crème de violette, pressed lemon, ice rock | 18<sup>5</sup>
- Fielding's Tableside Cristalino Martini** Fielding's Private barrel-aged Maestro Dobel tequila, Lillet Blanc, Noilly Prat vermouth, organic agave, lime crisp | 18<sup>5</sup>
- Hickory Smoked Rye Old Fashioned** **F** Jack Daniel's bonded rye whisky, filtered over pecan wood charcoal, vanilla-infused maple syrup, smoked tableside | 18<sup>5</sup>
- Infused Hazelnut Old Fashioned** **F** Old Forester bourbon, roasted hazelnuts, dried cherries, orange peel, Angostura + orange bitters | 18<sup>5</sup>
- Dragon's Breath** **F** Balcones Texas Pot Still bourbon, St-Germain elderflower liqueur, Cointreau, cane syrup, smoked ice cubes | 19<sup>5</sup>
- Cranbubbly** Reyka vodka, cranberry simple syrup, topped with bubbles | 13<sup>5</sup>
- Mezcal** Entre Maguery mezcal, Jose Cuervo Tradicional silver tequila, Aperol, lime juice, organic agave nectar, orange | 15<sup>5</sup>
- Fielding's French 75** PAMA pomegranate liqueur, lemon, house limoncello, JCB No. 69 Rosé, Absolut Elyx | 17<sup>5</sup>
- Aperol Spritz** Prosecco, Aperol, Topo Chico | 16<sup>5</sup>
- The Caribbean** Plantation pineapple rum, guava syrup, lemon, Sprite | 12<sup>5</sup>
- Deluxe Texas Grapefruit** **F** Deep Eddy grapefruit vodka, fresh grapefruit juice, mint, sugared rim | 14<sup>5</sup>

A FLIGHT TO NAPA - 32<sup>5</sup> -

**2020 Raymond Vineyards, Reserve**  
Cabernet Sauvignon, 92 Points

**2020 Chateau Buena Vista**  
Cabernet Sauvignon, 95 Points

**2019 Elizabeth Spencer**  
Special Cuvée, 92 Points

<b>BUBBLES</b>	6oz	9oz	btl
<b>Prosecco, Torresella</b>   Prosecco, Italy, NV	11 <sup>5</sup>	15 <sup>5</sup>	33
<b>Crémant, JCB N° 69 Rosé Brut</b>   Burgundy, France, NV	19 <sup>5</sup>	27 <sup>5</sup>	49
<b>Champagne, Le Mesnil, Blanc de Blancs, Grand Cru</b>   Champagne, FR, NV	29 <sup>5</sup>	44 <sup>5</sup>	89
<b>PINOT GRIGIO + SAUV BLANC</b>	6oz	9oz	btl
<b>Pinot Grigio, Borghi Ad Est</b>   Friuli, Italy, '22	11 <sup>5</sup>	15 <sup>5</sup>	34
<b>Sauvignon Blanc, Mohua</b>   Marlborough, New Zealand, '22 <b>HH</b>	11 <sup>5</sup>	15 <sup>5</sup>	34
<b>NEW Sancerre, Delaporte</b>   Loire Valley, France, '22	29 <sup>5</sup>	44 <sup>5</sup>	89
<b>Sauvignon Blanc, Merry Edwards</b>   Russian River Valley, CA, '22	29 <sup>5</sup>	49 <sup>5</sup>	89
<b>CHARDONNAY</b>	6oz	9oz	btl
<b>Bulletin Place</b>   Australia '22 <b>HH</b>	13 <sup>5</sup>	19 <sup>5</sup>	29
<b>Hartford Court</b>   Russian River Valley, CA '22	17 <sup>5</sup>	25	51
<b>Jean -Claude Boisset, "Les Ursulines"</b>   Burgundy, France '19	19 <sup>5</sup>	28 <sup>5</sup>	57
<b>INTERESTING WHITES</b>	6oz	9oz	btl
<b>Riesling, August Kessler, "R"</b>   Rheingau, Germany, '22	11 <sup>5</sup>	16 <sup>5</sup>	27
<b>Tornatore Etna Bianco</b>   Sicily, Italy, '22	18 <sup>5</sup>	27 <sup>5</sup>	45
<b>Albariño, Bodegas Ethereo</b>   Galicia, Spain, '22	13 <sup>5</sup>	19 <sup>5</sup>	39
<b>Soave Classico, Pieropan</b>   Veneto, Italy '22	13 <sup>5</sup>	19 <sup>5</sup>	39

<b>ROSÉ</b>	6oz	9oz	btl
<b>Famille Perrin, Le Grand Prébois</b>   Ventoux, France, '22	10 <sup>5</sup>	14 <sup>5</sup>	30
<b>CABERNET SAUVIGNON</b>	6oz	9oz	btl
<b>Raymond, Sommelier Selection</b>   California, '21	16 <sup>5</sup>	24 <sup>5</sup>	48
<b>Daou</b>   Paso Robles, California, '21	16 <sup>5</sup>	24 <sup>5</sup>	48
<b>Turning Point</b>   Alexander Valley California, '21	19 <sup>5</sup>	29 <sup>5</sup>	59
<b>Freemark Abbey, Cabernet Sauvignon</b>   Napa, California, '19	33 <sup>5</sup>	49 <sup>5</sup>	98
<b>PINOT NOIR</b>	6oz	9oz	btl
<b>DeLoach, Heritage</b>   California, '22 <b>HH</b>	10 <sup>5</sup>	14 <sup>5</sup>	30
<b>Siduri</b>   Santa Barbara County, California, '21	20 <sup>5</sup>	27 <sup>5</sup>	49
<b>Chateau Buena Vista</b>   Sonoma Coast, California, '20	26 <sup>5</sup>	39 <sup>5</sup>	89
<b>As One Cru</b>   Carneros, Napa, California, '19	29 <sup>5</sup>	44 <sup>5</sup>	99
<b>OTHER REDS</b>	6oz	9oz	btl
<b>Malbec, Maal, "Biutiful"</b>   Mendoza, Argentina, '22	14 <sup>5</sup>	19 <sup>5</sup>	39
<b>Red Blend, Lyeth, Meritage</b>   Sonoma, California, '21	16 <sup>5</sup>	22 <sup>5</sup>	39
<b>Red Blend, Prisoner</b>   Napa, California, '21	27 <sup>5</sup>	39 <sup>5</sup>	67
<b>Zinfandel, Turley, Juvenile</b>   California, '21	20 <sup>5</sup>	29 <sup>5</sup>	59

HALF BOTTLES (375ml)

**Bubbles, JCB No. 21 Crémant de Bourgogne Brut**  
Burgundy, France, NV | 29<sup>5</sup>

**Moscato, Michele Chiarlo Nivole Moscato d'Asti,**  
Piedmont, Italy, '21 | 24<sup>5</sup>

**Chardonnay, William Hill, Estate Winery**  
Napa, California, '18 | 19<sup>5</sup>

**Cabernet Sauvignon, Chateau Buena Vista**  
Napa, '18 | 39<sup>5</sup>

WINE

DRAFT & SELTZER

- Southern Brunch** by Southern Star **♣** CIRTUS SHANDY Conroe TX, abv 4.6%, ibu 18, 16oz | 8<sup>5</sup>
- Big Wave** by Kona Brewing Company **GOLDEN ALE** Hawaii, abv 4.4%, ibu 21, 16oz | 8
- Bombshell Blonde** by Southern Star **♣** BLONDE ALE Conroe TX, abv 5.3%, ibu 20, 16oz | 7
- Stella Artois** **BELGIAN PILSNER** Belgium, abv 5.0%, ibu 24, 16oz | 7<sup>5</sup>
- Modelo Especial** **LAGER** Mexico, abv 4.5%, ibu 18, 16oz | 7<sup>5</sup>
- Live Oak Brewing Company** **♣** HEFEWEIZEN Austin TX, abv 5.2%, ibu 12, 16oz | 7<sup>5</sup>
- Love Street** by Karbach **♣** KOLSCH Houston TX, abv 4.9, ibu 20, 16oz | 7
- Yuengling** **LAGER** Pottsville PA, abv 4.6%, ibu 16, 16oz | 7
- Bohemian** by Stesti **♣** LAGER Lovelady TX, abv 4.6%, ibu 10, 16oz | 8
- Yellow Rose** by Lone Pint **♣** IPA Magnolia TX, abv 6.8, ibu 62, 16oz | 9
- Shiner TexHex Bruja's Brew** by Spoetzl Brewery **♣** AMERICAN IPA Shiner TX, abv 7.0%, ibu 60, 16oz | 10
- Ghost in the Machine** by Parish **DOUBLE IPA** Broussard LA, abv 8.5%, ibu 46, 13oz | 10
- High Noon Hard Seltzer: Peach | Mango | Lime** **SELTZER** California, abv 4.5%, ibu n/a, 12oz can | 7<sup>5</sup>

BOTTLES

- Coors Light** 7<sup>5</sup>
- Dos Equis XX** 7<sup>5</sup>
- Miller Light** 7<sup>5</sup>
- Michelob Ultra** 7<sup>5</sup>
- Shiner Bock** 7<sup>5</sup>
- Stella Artois** 7<sup>5</sup>
- Stella N/A** 7<sup>5</sup>

- Fielding's Private Roast Organic Coffee**  
French Press | Espresso | Cappucino  
Latte Americano | Affogato
- Organic Black Iced Tea**
- 'Two Leaves and a Bud' Organic Tea Hot Selection**
- Fresh Pressed Juice**  
Orange | Grapefruit  
Rosemary Lemonade | Tart Cane Sugar Lemonade  
Coconut + Pomegranate Lemonade
- Soda & H2O**  
Mexican Coca Cola, Sprite, Fanta Orange  
Diet Coke | Coke Zero  
Q Ginger Beer (250ml) | Q Ginger Ale (250ml)  
Otto's Draft Root Beer, Pennsylvania  
Topo Chico Sparkling | Fiji Natural Artesian

ZERO PROOF