

FOR THE TABLE

PRINCE EDWARD ISLAND MUSSELS & ROSEWOOD WAGYU SAUSAGE 19
Tequila, Lime, Green Garlic Herb Butter

JIDORI CHICKEN BITES 18
Cornflake-Crusted Chicken Oysters,
Wasabi Ranch

STICKY IBERICO RIBS 25
Pickled Fresno Chilies, Bacon Popcorn

WAGYU CROQUETTAS 23
A5 Wagyu Beef, Keen's Hot Mustard Sauce

FARMER'S MARKET STAND (VG) 26
Crudite, Roasted, Pickled & Fried Seasonal Vegetables, Hummus, Smoky Onion Dip

REUNION SEAFOOD BAR

REGIIS OVA CAVIAR

Blue Corn Johnny Cakes, Crumbled Farm
Eggs, Chives, Citrus Crème Fraiche

Siberian 125 | Ossetra 140
Golden Ossetra 205

C.B. HOT SEAFOOD BOIL

Maine Lobster, Jumbo Prawns,
Mussels, Scallops, Alaskan King Crab,
Seafood & Tomato Broth

For the Table 155

EAST & GULF COAST OYSTERS

Ponzu & Pink Peppercorn Mignonette

Half Dozen 24 | Dozen 48

ICED SEAFOOD TOWER

Maine Lobster, King Crab Legs,
Jumbo Prawns, Salmon Ceviche,
East & Gulf Coast Oysters

Small (serves up to 3) 115

Large (serves up to 6) 230

NIGIRI & SASHIMI

(NIGIRI 2PC / SASHIMI 3PC)

TAI SNAPPER	14 / 21
FLOUNDER	12 / 18
SALMON	12 / 18
SCALLOP	16 / 24
YELLOWTAIL	22 / 33
BIGEYE TUNA	14 / 21
BLUEFIN TUNA	22 / 33
OTORO TUNA	34 / 51
UNI	28 / 42

CRUDO

FLOUNDER 19
Rice Vinegar, Soy, Crispy Leeks, Black Salt, Lemon Zest
SALMON 21
Miso Mustard, Salmon Caviar, Garlic Chip
YELLOWTAIL 24
Cilantro, Watermelon Radish, Avocado Cream, Pomegranate, Aqua Chili
TAI SNAPPER 27
Truffle Crème Fraiche, Green Apple, Caviar, Pickled Onion

Please see our full sushi menu for additional items

STARTERS

CAESAR SALAD 16

Little Gem Lettuce, Shaved Brussels Sprouts,
Polenta Croutons, Parmesan Reggiano,
Crisp Capers, Black Garlic Dressing

HEIRLOOM TOMATOES, FIGS & BURRATA (GF) 22

Toasted Pistachios, Shaved Valrhona
Chocolate, Minus 8 Vinegar

ARUGULA & KALE SALAD (V) 18

Crispy Artichokes, Snap Peas, Cured
Tomatoes, Pecorino Cheese,
Marcona Almonds, Sherry Vinaigrette

LOBSTER BISQUE 18

Blue Crab Salad, Gruyere Toast

JUMBO PRAWN COCKTAIL (GF) 29

Cocktail Sauce, Atomic Horseradish

BLUE CRAB CAKE 25

Sea Bean & Fennel Salad, Vadouvan-Spiced
Curry Aioli

SMOKY AKAUSHI WAGYU TARTARE 22

Sourdough Toast, Bone Marrow Butter,
Horseradish, Cured Egg, Pickled Mustard
Seeds

LOBSTER BLT SALAD 31

Nueske's Bacon, Endive, Hearts Of Palm, Tomatoes, Avocado, Citrus Vinaigrette

FROM THE GRILL

DUROC PORK CHOP 39

14 oz, Dry Aged

FLATIRON 38

10 oz, Black Angus,
44 Farms, TX

FILET MIGNON 62

8 oz, Certified Black Angus

BONE-IN FILET MIGNON 98

14 oz, Certified Black Angus

KANSAS CITY STRIPLOIN 72

16 oz, Prime, Bone-In

RIB CAP 79

10 oz, Prime

AKAUSHI WAGYU STRIPLOIN 78

12 oz, Heartbrand Beef, TX

SPLIT-BONE COWGIRL RIBEYE 79

12 oz, Prime, Bone-In

COWBOY RIBEYE 120

20 oz, Prime, Bone-In

DRY-AGED PORTERHOUSE 185

32 oz, Prime, Bone-In

TOMAHAWK 240

48 oz, Prime, Bone-In

A5 STRIPLOIN MIYAZAKIGYU

4 oz Minimum 35 | oz

Japan

ENHANCEMENTS

BLUE CHEESE CRUSTED 10

JUMBO PRAWN SCAMPI 21

KING CRAB OSCAR 35

MAINE LOBSTER TAIL 33

SAUCES

CB STEAK SAUCE 4

PEPPERCORN SAUCE 4

BEARNAISE (GF) 4

CHIMICHURRI (GF) 4

SAUCE TRIO 10

MAINS

ROASTED CAULIFLOWER (VG) 28

Pine Nuts, Pomegranate Seeds, Scallions,
Golden Raisins, Sumac Vinaigrette, Tahini
Cream

CAVATELLI PASTA (V) 28

Tuscan Kale, English Peas, Snap Peas,
Blistered Tomatoes, Artichoke, Young
Pecorino Cheese

SALMON STEAK (GF) 48

Cast-Iron Roasted, Blue Crab Stuffing,
Fingerling Potatoes, Broken Romesco
Vinaigrette

BRANZINO 56

Preserved Lemon, Thyme, Arugula, Fennel &
Pine Nut Salad

AMISH CHICKEN "PAILLARD" 32

Spring Bean Salad, Capers,
Lemon Vinaigrette

ROSEWOOD RANCHES WAGYU BURGER 29

Taleggio Cheese, Red Onion Marmalade,
Triple Cooked Fries, Brioche Bun

SIDES

ROASTED HEIRLOOM CARROTS (VG) 14

Milk & Patience Coconut Yogurt,
Harissa, Mint

CREAMED SPINACH (V) 14

Leek Soubise, Young Pecorino, Crispy Shallots

ASPARAGUS (VG) 14

Simply Grilled, Cured Lemon, Medjool Dates

ONION RING STACK (V) 14

Pretzel Crusted, Keen's Hot Mustard

MASHED YUKON POTATOES (V) 14

Butter & More Butter

MAC & CHEESE WAFFLE (V) 16

Five Cheese Blend, Cheesy Jalapeño Fondue

TRIPLE COOKED FRIES (V) 16

Black Truffle Mayonnaise

FLIGHT OF SIDES 35

PICK ANY 3 OF THE FOLLOWING: Roasted Heirloom Carrots, Creamed Spinach,
Asparagus, Onion Ring Stack, Mashed Yukon Potatoes, or Triple Cooked Fries