

## FOR THE TABLE

### FARMER'S MARKET STAND (VG) 26

Crudite, Roasted, Pickled & Fried Seasonal Vegetables, Hummus, Smoky Onion Dip

### P.E.I. MUSSELS 19

Coconut Milk, Keffir Lime Leaf, Thai Chili, Lemongrass

### 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

## REUNION SEAFOOD BAR

### REGIIS OVA CAVIAR

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

Siberian 125 | Ossetra 140  
Golden Ossetra 205

### 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)

SHRIMP	12 / -
SEA BREAM	13 / 20
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
SEA BREAM 24
Rice Wine Vinegar, Grape Jus, Green Apple, Jalapeno Salsa, Mint

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

### SYMPHONY OF TOMATOES, ASIAN PEARS & BURRATA (GF) 22

Toasted Pistachios, Shaved Valrhona Chocolate, Minus 8 Vinegar

### ARUGULA & KALE SALAD (V) 18

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

### LOBSTER BLT WEDGE 28

Nueske's Bacon, Hearts of Palm, Tomatoes, Avocado, Tarragon Dressing

### 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

### SURF & TURF BONE MARROW 25

Braised Short Rib & Lobster, Grilled Bread

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

## 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

#### SHRIMP SCAMPI 21

#### KING CRAB OSCAR 35

#### MAINE LOBSTER TAIL 33

### SAUCES

CB STEAK	4
PEPPERCORN	4
BERNAISE (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, Roasted Lipstick Peppers, Blistered Tomatoes, Artichoke, Cashew Cream, Young Pecorino Cheese

### SALMON STEAK 48

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

### BRANZINO 56

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

### GREEN CIRCLE CHICKEN (GF) 35

Crispy Brick Half Chicken, Braised Kale, Cheesy Sweet Potato Puree

### ROSEWOOD RANCHES WAGYU BURGER 29

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

### BRAISED BEEF SHORTRIB 36

Five Spice, Potato Puree, Roasted Root Vegetables

## SIDES

### ROASTED MUSHROOMS (VG) 12

Seasonal Mushrooms, Scallions

### BROCCOLINI (VG) 12

Cured Lemon, Red Chili Flakes, Medjool Dates

### ROASTED CARROTS (VG) 14

Milk & Patience Coconut Yogurt, Harissa, Mint

### CREAMED SPINACH (V) 14

Leek Soubise, Young Pecorino, Crispy Shallots

### 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 33

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