

FOR THE TABLE

FARMER'S MARKET STAND (VG) 26

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

TEMPURA ROCK SHRIMP 21

Spicy Creamy Ponzu Sauce, Scallions

JIDORI CHICKEN BITES 18

Cornflake-Crusted Chicken Oysters, Wasabi Ranch

P.E.I.

MUSSELS 19

Coconut Milk, Keffir Lime Leaf, Thai Chili, Lemongrass

WAGYU CROQUETTAS 23

A5 Wagyu Beef, Keen's Hot Mustard Sauce

STICKY IBERICO RIBS 25

Pickled Fresno Chilies, Bacon Popcorn

HOT ROCK

A5 WAGYU 35/oz

(Choice of 2oz or 4oz) Yuzu Zambaiju, Cucumber Salad

REUNION SEAFOOD BAR

CB TEXAS STYLE HOT SEAFOOD BOIL 155

Maine Lobster, Jumbo Prawns, Mussels, Scallops, Alaskan King Crab, Fingerling Potatoes, Seafood & Tomato Broth, Grilled Sourdough Bread

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

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

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 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

BLT WEDGE 18

Nueske's Bacon, Hearts of Palm, Tomatoes, Avocado, Brazos Valley Blue Cheese Dressing

(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
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

English Peas, Asparagus, 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

XL DAYBOAT SCALLOPS 46

Vanilla Bean Cauliflower Puree, Truffle Jus, Fresh Shaved Perigord Black Truffle

GREEN CIRCLE CHICKEN (GF) 35

Crispy Brick Half Chicken, Corn Puree, Spring Peas Salad

ROSEWOOD RANCHES WAGYU BURGER 29

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

SIDES

ROASTED MUSHROOMS (VG) 12

Seasonal Mushrooms, Scallions

ASPARAGUS (VG) 14

Cured Lemon, Red Chili Flakes, Medjool Dates

ROASTED CARROTS (VG) 14

Milk & Patience Coconut Yogurt, Harissa, Mint

JALAPEÑO CREAMED CORN (V) 15

Fresh Shucked Corn, Jalapeño, Tajin Popcorn

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, Asparagus, Roasted Carrots, Jalapeño Creamed Corn, Onion Ring Stack, Mashed Yukon Potatoes, or Triple Cooked Fries