

FOR THE TABLE

FARMER'S MARKET STAND (VG) 26

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

CHICKEN

KAARAGE (GF) 18

Fried Chicken Oysters, Yuzu Aioli, Shishito & Sweet Tear Drop Peppers

P.E.I. MUSSELS 20

Chorizo, Castelvetroano Olives, Sourdough

TEMPURA

ROCK SHRIMP 21

Spicy Creamy Ponzu Sauce, Scallions

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

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

KING CRAB

Chilled, Horseradish, Cocktail Sauce, & Lemon

or

Hot Scampi Style, Garlic, White Wine, & Calabrian Peppers

Half-Pound 80 One Pound 150

REGIIS OVA CAVIAR

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

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

CRUDO

BLUEFIN TUNA TATAKI 25

Rice Vinegar, Soy,
Crispy Leeks, Black Pepper

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, Crispy Capers, Black Garlic Dressing

BLT WEDGE 18

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

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

SYMPHONY OF TOMATOES, BURRATA & ASIAN PEARS (GF) 23

Compressed Asian Pears, Ancient Seeds, Shaved Valrhona Chocolate, Minus 8 Vinegar

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

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

FROM THE GRILL

BERKSHIRE PORK TOMAHAWK 42

16 oz, Dry Aged

BACON WRAPPED PETIT FILET 45

6oz Certified Black Angus,
Nueske Bacon

FILET MIGNON 62

8 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

TEXAS BOSQUE BLUE
CHEESE CRUSTED 10

SHRIMP SCAMPI 21

MAINE LOBSTER TAIL 33

KING CRAB OSCAR 35

SAUCES

CB STEAK 4

PEPPERCORN 4

BEARNAISE (GF) 4

CHIMICHURRI (GF) 4

SAUCE TRIO 10

MAINS

ROASTED CAULIFLOWER (VG) 28

Butter Bean Puree, Dukkha Spice, Chimichurri,
Pomegranate

CAVATELLI PASTA (V) 28

Butternut Squash, Dino Kale, Roasted Tomatoes,
Artichoke, 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 35

Half Crisp Brick Chicken, Spaetzle, Tomato
Vinaigrette, Chicken Jus

DUCK LEG CONFIT 32

Mole Negro, Smashed Fingerling Potatoes,
Pickled Red Onion

BRAISED BEEF SHORT RIBS (GF) 38

Celeriac Puree, Stewed Red Cabbage

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

BROCCOLINI (VG)(GF) 14

Pecorino Cheese, Lemon, Chili Flake

ROASTED CARROTS (VG) 14

Harrisa Honey, Onion Soubise,
Marcona Almonds

ONION RING STACK (V) 14

Pretzel Crusted, Keen's Hot Mustard

MASHED YUKON POTATOES (V) 14

Butter & More Butter

MAC & CHEESE (V) 14

Campanelle Pasta, Five Cheese Blend,
Hatch Chile

BRUSSEL SPROUTS (GF) 15

Nueske Bacon, Pickled Grapes,
Balsamic Reduction

TRIPLE COOKED FRIES (V) 16

Black Truffle Mayonnaise

FLIGHT OF SIDES 33

PICK ANY 3