

FOR THE TABLE

REUNION TOWER OYSTERS

ROCKEFELLER 26

Creamed Spinach, Old Bay Aioli

SMOKY AKAUSHI

WAGYU TARTARE 22

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

TEMPURA ROCK SHRIMP 21

Spicy Creamy Ponzu Sauce,
Scallions

SOUTHERN FRIED

CHICKEN BITES 18

Jidori Chicken Oysters, Sweet Tear
Drop Peppers, Cornflake Crust,
Southwestern Chipotle Ranch

WAGYU CROQUETTAS 23

A5 Wagyu Beef, Keen's Hot Mustard
Sauce

TEXAS STYLE IBERICO RIBS 25

Black Garlic BBQ, Cucumber Slaw,
Pickled Fresno Chili

FARMER'S MARKET STAND (VG) 21

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

NEWBURG SCALLOP GRATIN 28

Sherry, Gruyere Cheese,
Duchess Potatoes

A5 WAGYU HOT ROCK 35/oz

(Choice of 2oz or 4oz)

Yuzu Zanzaiju, 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 Chilis

Half-Pound 95 One Pound 190

REGIS OVA CAVIAR

Blue Corn Johnny Cakes, Traditional
Accoutrements

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

HOKKAIDO 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

Ponzu, Ikura Caviar, Black Truffle,
Garlic Chips

YELLOWTAIL 26

Cilantro, Watermelon Radish,
Avocado Cream, Pomegranate, Aqua Chili

HOKKAIDO SCALLOP 26

Puffed Rice, Sweet Chili Miso, Lemon Salt

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

HEIRLOOM TOMATO SALAD 19

Whipped Feta Cheese, Watercress,
Pepita Crumble, Pita Bread, Peach Vinaigrette

BURRATA & RHUBARB JAM 22

Everything Bagel Seasoning, Focaccia

CORN BISQUE (GF) 17

Blue Crab Salad, Tarragon, Cheddar Popcorn

JUMBO PRAWN COCKTAIL (GF) 29

Cocktail Sauce, Atomic Horseradish

SIZZLING ROCK SHRIMP 21

Garlic & Fine Herb Butter, Focaccia

BLUE CRAB CAKE 25

Sea Bean & Fennel Salad, Vadouvan-Spiced Curry

A SUGGESTED GRATUITY OF 18% WILL BE ADDED TO YOUR BILL, 20% FOR PARTIES OF 6 OR MORE

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

FROM THE GRILL

BERKSHIRE PORK TOMAHAWK 42 16 oz, Dry Aged	SPLIT-BONE COWGIRL RIBEYE 79 12 oz, Prime, Bone-In	ENHANCEMENTS
BACON WRAPPED PETIT FILET 49 6oz Certified Black Angus, Nueske Bacon	COWBOY RIBEYE 120 20 oz, Prime, Bone-In	TEXAS BOSQUE BLUE CHEESE CRUSTED 10
FILET MIGNON 62 8 oz, Certified Black Angus	DRY-AGED PORTERHOUSE 185 32 oz, Prime, Bone-In	SHRIMP SCAMPI 21
KANSAS CITY STRIPLOIN 72 16 oz, Prime, Bone-In	TOMAHAWK 240 48 oz, Prime, Bone-In	MAINE LOBSTER TAIL 36
RIB CAP 79 10 oz, Prime	A5 STRIPLOIN MIYAZAKIGYU 4 oz Minimum 35 oz Japan	KING CRAB OSCAR 39
AKAUSHI WAGYU STRIPLOIN 78 12 oz, Heartbrand Beef, TX		SAUCES
		CB STEAK 4
		PEPPERCORN 4
		BEARNAISE (GF) 4
		CHIMICHURRI (GF) 4
		SAUCE TRIO 10

MAINS

GNOCCHI PASTA (V) 28 Lemon & Basil Pesto, English Peas, Asparagus, Spinach, Crispy Artichokes, Whipped Ricotta Cheese	ROASTED CAULIFLOWER (VG)(GF) 28 Butter Bean Puree, Dukkha Spice, Chimichurri, Pomegranate
REDFISH TOMATO VERACRUZ 36 Blistered Tomatoes, Castelvetrano Olives	GREEN CIRCLE BRICK CHICKEN 36 White Cheddar Grits, Wilted Spinach, Chow Chow
SALMON STEAK 48 Cast-Iron Roasted, Blue Crab Stuffing, Fingerling Potatoes, Broken Romesco Vinaigrette	ROSEWOOD RANCHES WAGYU BURGER 29 Taleggio Cheese, Red Onion Marmalade, Triple Cooked Fries, Truffle Aioli, Brioche Bun
BRANZINO (GF) 56 Preserved Lemon, Thyme, Arugula, Fennel & Pine Nut Salad	LUMINA AUSTRALIAN LAMB RACK 48 Hatch Chile Greek Yogurt, Cucumber Sumac Salad, Crusted Onion Rings

SIDES

CREAMED CORN 12 Shucked Corn, Roasted Jalapenos, Tajin Popcorn	MASHED YUKON POTATOES (GF) (V) 14 Butter & More Butter
PINEDA'S FRIED RICE (V) 12 Jasmine Rice, Egg, Scallion, Edamame	MAC & CHEESE (V) 14 Campanelle Pasta, Five Cheese Blend, Hatch Chile
GRILLED ASPARAGUS (GF) 14 Pecorino Cheese, Lemon, Chili Flake	BRUSSEL SPROUTS (GF) 15 Nueske Bacon, Pickled Grapes, Balsamic Reduction
ROASTED CARROTS (V) 14 Greek Yogurt, Vadouvan Curry Crunch	TRIPLE COOKED FRIES (V) 16 Black Truffle Mayonnaise
	ONION RING STACK (V) 14 Pretzel Crusted, Keen's Hot Mustard

FLIGHT OF SIDES 33
PICK ANY 3

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