

FOR THE TABLE

**REUNION TOWER OYSTERS
ROCKEFELLER 26**
Creamed Spinach, Old Bay Aioli

**SOUTHERN FRIED
CHICKEN BITES (GF) 18**
Jidori Chicken Oysters, Sweet Tear
Drop Peppers, Cornflake Crust,
Southwestern Chipotle Ranch

SIZZLING ROCK SHRIMP 21
Garlic & Fine Herb Butter, Focaccia

TEMPURA ROCK SHRIMP 21
Spicy Creamy Ponzu Sauce,
Scallions

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) 24
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 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 **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 24
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,
Pepeita 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

SMOKY AKAUSHI WAGYU TARTARE 22
Sourdough Toast, Bone Marrow Butter,
Horseradish, Cured Egg, Pickled Mustard Seeds

BLUE CRAB CAKE 25

Sea Bean & Fennel Salad, Vadouvan-Spiced Curry Aioli

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR OUR GUESTS WITH FOOD ALLERGIES, PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH.

FROM THE GRILL

BERKSHIRE PORK TOMAHAWK 42

16 oz, Dry Aged

BACON WRAPPED PETIT FILET 49

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 36

KING CRAB OSCAR 39

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

REDFISH TOMATO VERACRUZ 36

Blistered Tomatoes, Castelvetroano Olives

SALMON STEAK 48

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

BRANZINO (GF) 56

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

ROASTED CAULIFLOWER (VG)(GF) 28

Butter Bean Puree, Dukkha Spice, Chimichurri,
Pomegranate

GREEN CIRCLE BRICK CHICKEN 36

White Cheddar Grits, Wilted Spinach, Chow
Chow

ROSEWOOD RANCHES WAGYU BURGER 29

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

LUMINA AUSTRALIAN LAMB RACK 48

Hatch Chile Greek Yogurt, Cucumber Sumac
Salad, Crusted Onion Rings

SIDES

CREAMED CORN (GF) 12

Shucked Corn, Roasted Jalapenos, Tajin
Popcorn

PINEDA'S FRIED RICE (V) 12

Jasmine Rice, Egg, Scallion, Edamame

GRILLED ASPARAGUS (GF) 14

Pecorino Cheese, Lemon, Chili Flake

ROASTED CARROTS (V) 14

Greek Yogurt, Vadouvan Curry Crunch

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

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