

## 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) 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 Chilis

Half-Pound **95** One Pound **190**

### REGIIS 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, 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 Aioli

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

### 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 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 (GF) (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

### ONION RING STACK (V) 14

Pretzel Crusted, Keen's Hot Mustard

## FLIGHT OF SIDES 33

PICK ANY 3

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