

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 (V) 24

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

NEWBURG SCALLOP GRATIN 28

Bay Scallops, Sherry, Gruyere
Cheese, Duchess Potatoes

A5 WAGYU HOT ROCK 35/oz
(Choice of 2oz or 4oz)

Tableside Presentation
Yuzu Zanbajiu, Cucumber Salad

REUNION SEAFOOD BAR

ICED SEAFOOD TOWER

Maine Lobster, Snow Crab Claws, Jumbo Prawns, Salmon Ceviche, East & Gulf
Coast Oysters

Small (serves up to 3) 115
Large (serves up to 6) 230

REGIS OVA CAVIAR

Blue Corn Johnny Cakes, Traditional
Accoutrements

Siberian 125 | Ossetra 140
Golden Ossetra 205

EAST & GULF COAST
OYSTERS

Ask Server for Seasonal Oyster Selection
Ponzu & Pink Peppercorn Mignonette

Half Dozen 24 | Dozen 48

NIGIRI & SASHIMI
(NIGIRI 2PC / SASHIMI 3PC)

SHRIMP	12 / -
JAPANESE RED SNAPPER	13 / 20
SALMON	12 / 18
HOKKAIDO SCALLOP	16 / 24
YELLOWTAIL	22 / 33
BIGEYE TUNA	14 / 21
OTORO TUNA	34 / 51
IKURA	18 / 32
UNI	28 / 42

HAND ROLLS 32

pick three:

SPICY TUNA
Avocado, Crispy Shallots
SNOW CRAB
Yuzu Mayonnaise, Avocado
SCALLOP
Spicy Mayo, Masago Caviar
YELLOWTAIL
Jalapeno, Cilantro, Tempura Crumbs
SALMON
Ikura, Avocado

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 & TEXAS PEACH COMPOTE (V) 22

Everything Bagel Seasoning, Pink Peppercorns,
Honeycomb, Foccacia

LOBSTER BISQUE 18

Blue Crab Salad, Gruyere Toast

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

AKAUSHI WAGYU
STRIPLOIN 78

12 oz, Heartbrand Beef, TX

RIB CAP 79

10 oz, Prime

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

WESTHOLME WAGYU
STRIPLOIN 92

12 oz, Australia
Grade 8-9+

A5 STRIPLOIN MIYAZAKIGYU 35 | oz
4 oz Minimum, Japan

ENHANCEMENTS

TEXAS BOSQUE BLUE
CHEESE CRUSTED 10

SHRIMP SCAMPI 21

MAINE LOBSTER TAIL 36

JUMBO LUMP 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

BLACKENED TEXAS REDFISH 39

Crawfish & Corn Étouffée

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 (GF, VG) 28

Butter Bean Puree, Dukkha Spice, Chimichurri,
Pomegranate

GREEN CIRCLE BRICK CHICKEN 36

Succotash, Ancho Chile Jus, Half Crisp Brick
Chicken

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 (V) 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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