

FOR THE TABLE

BAKED BRIE (V) 19 Apple Cranberry Compote, Smoked Pecans, Focaccia Toast	SOUTHERN FRIED CHICKEN BITES 18 Jidori Chicken Oysters, Sweet Tear Drop Peppers, Cornflake Crust, Southwestern Chipotle Ranch	FARMER'S MARKET STAND (V) 21 Crudite, Roasted, Pickled & Fried Seasonal Vegetables, Hummus, Smoky Onion Dip
SMOKY AKAUSHI WAGYU TARTARE 22 Sourdough Toast, Bone Marrow Butter, Horseradish, Cured Egg, Pickled Mustard Seeds	WAGYU CROQUETTAS 23 A5 Wagyu Beef, Keen's Hot Mustard Sauce	LOBSTER NEWBERG GRATIN 32 Maine Lobster, Gruyere Cheese, Duchess Potatoes
TEMPURA ROCK SHRIMP 21 Spicy Creamy Ponzu Sauce, Scallions	STICKY IBERICO RIBS (GF) 25 Cajun Hot Honey, Apple Fennel Slaw	A5 WAGYU HOT ROCK 35/oz (Choice of 2oz or 4oz) <i>Tableside Presentation</i> Yuzu Zانبaiju, 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 <i>Ask Server for Seasonal Oyster Selection</i> Ponzu & Pink Peppercorn Mignonette Half Dozen 24 Dozen 48																		
NIGIRI & SASHIMI (NIGIRI 2PC / SASHIMI 3PC) <table><tr><td>SHRIMP</td><td>12 / -</td></tr><tr><td>JAPANESE RED SNAPPER</td><td>13 / 20</td></tr><tr><td>SALMON</td><td>12 / 18</td></tr><tr><td>HOKKAIDO SCALLOP</td><td>16 / 24</td></tr><tr><td>YELLOWTAIL</td><td>22 / 33</td></tr><tr><td>BIGEYE TUNA</td><td>14 / 21</td></tr><tr><td>OTORO TUNA</td><td>34 / 51</td></tr><tr><td>IKURA</td><td>18 / 32</td></tr><tr><td>UNI</td><td>28 / 42</td></tr></table>	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 Jalapeño, Cilantro, Tempura Crumbs SALMON Ikura, Avocado
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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	LOBSTER BISQUE 18 Blue Crab Salad, Gruyere Toast
BLT WEDGE 18 Nueske's Bacon, Hearts of Palm, Tomatoes, Avocado, Brazos Valley Blue Cheese Dressing	REUNION TOWER OYSTERS ROCKEFELLER 26 Creamed Spinach, Old Bay Aioli
ROASTED BEETS & BURRATA (GF, V) 22 Black Mission Figs, Watercress, Pepita Crumble, Minus 8 Vinaigrette	JUMBO PRAWN COCKTAIL (GF) 29 Cocktail Sauce, Atomic Horseradish
	BLUE CRAB CAKE 28 Sea Bean & Fennel Salad, Vadouvan-Spiced Curry Aioli

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

Truffle Cream, Wild Mushrooms, Kale,
Toasted Hazelnuts

BLACKENED TEXAS REDFISH (GF) 39

Tomato Creole, Rock Shrimp,
Wilted Mustard Greens

SALMON STEAK 49

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, V) 28

Butter Masala, Blistered Vegetables,
Dukkah Spice

GREEN CIRCLE BRICK CHICKEN (GF) 35

Half Crisp Brick Chicken, Cheesy Sweet Potato,
Braised Kale, Chow Chow

LUMINA NEW ZEALAND LAMB RACK 48

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

BRAISED BEEF SHORT RIBS 39

Potato Puree, Pearl Onions,
Horseradish Crumble

ROSEWOOD RANCHES WAGYU BURGER 30

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

SIDES

BROCCOLINI (GF, V) 12

Preserved Lemon Aioli, Chili Garlic Oil

ROASTED CARROTS (V) 14

Greek Yogurt, Vadouvan Curry Crunch

MASHED YUKON POTATOES (GF, V) 14

Butter & More Butter

ONION RING STACK (V) 14

Pretzel Crusted, Keen's Hot Mustard

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

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