

## FOR THE TABLE

### BAKED BRIE (V) 20

Tomato Bacon Jam, Smoked Pecans, Focaccia Toast

### TEMPURA ROCK SHRIMP 21

Spicy Creamy Ponzu Sauce, Scallions

### 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

### STICKY IBERICO RIBS (GF) 25

Guajillo Honey, Pineapple Slaw, Pickled Red Onion, Cilantro, Masa Fritter

### SOUTHERN FRIED CHICKEN BITES 18

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

### LOBSTER NEWBERG GRATIN 32

Maine Lobster, Gruyere Cheese, Duchess Potatoes

### FARMER'S MARKET STAND (V) 24

Crudités, Roasted, Pickled & Fried Seasonal Vegetables, Hummus, Smoky Eggplant Dip

### A5 WAGYU HOT ROCK 35/oz

(Choice of 2oz or 4oz)  
Tableside Presentation  
Yuzu Zanzaiju, 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**

### REGIIS 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:

<b>SPICY TUNA</b>
Avocado, Crispy Shallots
<b>SNOW CRAB</b>
Yuzu Mayonnaise, Avocado
<b>SCALLOP</b>
Spicy Mayo, Masago Caviar
<b>YELLOWTAIL</b>
Jalapeño, Cilantro, Tempura Crumbs
<b>SALMON</b>
Ikura, Avocado

Please see our full sushi menu for additional items

## STARTERS

### CAESAR SALAD 17

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

### BURRATA (GF, V) 22

Shaved Zucchini, Black Mission Figs, Pine Nut Granola, Pea Tendrils, Preserved Lemon Vinaigrette

### BIBB SALAD 16

Crispy Quinoa, Everything Bagel Seasoning, Orange Segments, Feta, Fine Herbs, Green Goddess Dressing

### LOBSTER BISQUE 18

Blue Crab Salad, Gruyere Toast

### BLUE CRAB CAKE 28

Sea Bean & Fennel Salad, Vadouvan-Spiced Curry Aioli

### JUMBO PRAWN COCKTAIL (GF) 29

Cocktail Sauce, Atomic Horseradish

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

### PRIME RIB MONDAY 66

*Featured Every Monday*

Roast Prime Rib, Mashed Potato, Yorkshire Pudding, Horseradish Cream, Au Jus

#### 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

#### 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

#### AKAUSHI WAGYU

##### STRIPLOIN 78

12 oz, Heartbrand Beef, TX

#### WESTHOLME WAGYU

##### STRIPLOIN 92

12 oz, Australia, Grade 8-9+

#### A5 STRIPLOIN MIYAZAKIGYU 35 | oz

4 oz Minimum, Japan

#### ENHANCEMENTS

TRUFFLE BUTTER 5

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

Rock Shrimp, Charred Cherry Tomatoes,  
Wilted Mustard Greens, Coconut Red Curry

#### SALMON STEAK 52

Cast-Iron Roasted, Blue Crab Stuffing,  
Shaved Fennel & Seabean Salad,  
Caviar Butter Sauce

#### MISO COD 46

Charred Gem Hearts, English Peas,  
Miso Butter Sauce

#### 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

#### ROSEWOOD RANCHES WAGYU BURGER 30

Pimento Cheese, Tobacco Onions, CB Steak Sauce,  
Triple Cooked Fries, Brioche Bun

#### LUMINA NEW ZEALAND LAMB RACK 50

Smoky Eggplant Dip, Tabouleh

## SIDES

#### ASPARAGUS (GF, V) 14

Preserved Lemon Aioli, Lemon Zest, Pecorino

#### 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

#### TRIPLE COOKED FRIES (V) 16

Black Truffle Mayonnaise

#### SNAP PEAS (VG) 14

Labneh, Fine Herbs, Chili Garlic Oil

#### CB TATER TOTS (V) 14

Crème Fraîche, Chives

### FLIGHT OF SIDES 33

PICK ANY 3

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