

FOR THE TABLE

BAKED BRIE 20 Tomato Bacon Jam, Smoked Pecans, Focaccia Toast	WAGYU CROQUETTES 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 Guajillo Honey, Pineapple Slaw, Pickled Red Onion, Cilantro, Masa Fritter	FARMER'S MARKET STAND (V) 24 Crudités, Roasted, Pickled & Fried Seasonal Vegetables, Hummus, Smoky Eggplant Dip
SMOKY AKAUSHI WAGYU TARTARE 22 Sourdough Toast, Bone Marrow Butter, Horseradish, Cured Egg, Pickled Mustard Seeds	SOUTHERN FRIED CHICKEN BITES 18 Jidori Chicken Oysters, Sweet Tear Drop Peppers, Cornflake Crust, Southwestern Chipotle Ranch	A5 WAGYU HOT ROCK 35/oz (Choice of 2oz or 4oz) <i>Tableside Presentation</i> 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 <i>Ask Server for Seasonal Oyster Selection</i> Ponzu & Pink Peppercorn Mignonette Half Dozen 24 Dozen 48
NIGIRI & SASHIMI (NIGIRI 2PC / SASHIMI 3PC)	HAND ROLLS 32 <i>pick three:</i>
SHRIMP 12 / -	SPICY TUNA Avocado, Crispy Shallots
JAPANESE RED SNAPPER 13 / 20	SNOW CRAB Yuzu Mayonnaise, Avocado
SALMON 12 / 18	SCALLOP Spicy Mayo, Masago Caviar
HOKKAIDO SCALLOP 16 / 24	YELLOWTAIL Jalapeño, Cilantro, Tempura Crumbs
YELLOWTAIL 22 / 33	SALMON Ikura, Avocado
BIGEYE TUNA 14 / 21	
OTORO TUNA 34 / 51	
IKURA 18 / 32	
UNI 28 / 42	
<i>Please see our full sushi menu for additional items</i>	

STARTERS

CAESAR SALAD 17 Little Gem Lettuce, Shaved Brussels Sprouts, Polenta Croutons, Parmesan Reggiano, Crispy Capers, Black Garlic Dressing	BIBB SALAD 16 Crispy Quinoa, Everything Bagel Seasoning, Orange Segments, Feta, Fine Herbs, Green Goddess Dressing
BLT WEDGE 18 Nueske's Bacon, Hearts of Palm, Tomatoes, Avocado, Brazos Valley Blue Cheese Dressing	LOBSTER BISQUE 18 Blue Crab Salad, Gruyere Toast
BURRATA (GF, V) 22 Shaved Zucchini, Black Mission Figs, Pine Nut Granola, Pea Tendrils, Preserved Lemon Vinaigrette	BLUE CRAB CAKE 28 Sea Bean & Fennel Salad, Vadouvan-Spiced Curry Aioli
	JUMBO PRAWN COCKTAIL (GF) 29 Cocktail Sauce, Atomic Horseradish

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

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

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

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

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