

FOR THE TABLE

SOUTHERN FRIED CHICKEN BITES 18

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

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

FARMER'S MARKET STAND (V) 24

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

LOBSTER NEWBERG GRATIN 32

Maine Lobster, Gruyere Cheese, Duchess Potatoes

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 / --
SALMON	12 / 18
HOKKAIDO SCALLOP	16 / 24
YELLOWTAIL	22 / 33
OTORO TUNA	34 / 51
IKURA	18 / 32

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

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

Heirloom Tomatoes, Quinoa Crunch, Watercress, Aged Balsamic, Lemon Agrumato Oil

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

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

TOMAHAWK 240

48 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

WESTHOLME WAGYU

STRIPLOIN 92

12 oz, Australia, Grade 8-9+

A5 STRIPLOIN MIYAZAKIGYU 35 | oz

4 oz Minimum, Japan

ENHANCEMENTS

TRUFFLE BUTTER 5

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

Artichoke, Spinach, Crisp Capers, Pecorino, Lemon Butter Sauce

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

ROASTED CAULIFLOWER (GF, V) 28

Butter Masala, Blistered Vegetables, Dukkah Spice

GREEN CIRCLE BRICK CHICKEN (GF) 35

Half Crisp Brick Chicken, Succotash, Fresh Corn Grits

ROSEWOOD RANCHES WAGYU BURGER 30

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

SIDES

ASPARAGUS (GF, V) 14

Preserved Lemon Aioli, Lemon Zest, Pecorino

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

FLIGHT OF SIDES 33

PICK ANY 3

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