

FOR THE TABLE

FARMER’S MARKET STAND (GF, V) 24

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

BAKED BRIE 20

Wine Roasted Grapes, Pecans, Thyme, Focaccia

LOBSTER NEWBERG GRATIN 32

Maine Lobster, Gruyere Cheese, Duchess Potatoes

POPCORN CAULIFLOWER 17

Tempura Flash Fried Cauliflower, Siberian Caviar, Sweet Chili Aioli

TEMPURA ROCK SHRIMP 21

Spicy Creamy Ponzu Sauce, Scallions

SOUTHERN FRIED CHICKEN BITES (GF) 18

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

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

IBERICO MEATBALLS 23

Pink & Green Peppercorn Sauce, Mozzarella

A5 WAGYU HOT ROCK (GF) 35/oz

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

BLUEFIN TUNA	22 / 33
OTORO TUNA	34 / 51
YELLOWTAIL	22 / 33
SALMON	12 / 18
HOKKAIDO SCALLOP	16 / 24
JAPANESE RED SNAPPER	13 / 20
IKURA	18 / 32
EBI (SHRIMP)	12 / --

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 17

Little Gem Lettuce, Shaved Brussels Sprouts,
Polenta Croutons, Parmesan Reggiano,
Crispy Capers, Black Garlic Dressing

ARUGULA & KALE SALAD 17

Roasted Butternut Squash, Crisp Chickpeas,
Avocado, Shaved Pecorino,
Charred Mandarin Vinaigrette

BLT WEDGE (GF) 18

Nueske’s Bacon, Hearts of Palm, Tomatoes, Avocado,
Brazos Valley Blue Cheese Dressing

LOBSTER BISQUE 18

Blue Crab Salad, Gruyere Toast

BURRATA & PROSCIUTTO 24

Squash Caponata, Pistachio & Arugula Pesto,
Balsamic Pearls

JUMBO PRAWN COCKTAIL (GF) 29

Cocktail Sauce, Atomic Horseradish

BLUE CRAB CAKE 28

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 44

16oz Dry Aged

BACON WRAPPED
PETIT FILET 50

6oz Certified Black Angus,
Nueske Bacon

FILET MIGNON 64
8 oz, Certified Black Angus

KANSAS CITY STRIPLOIN 74
16 oz, Prime, Bone-In

TOMAHAWK 240
48 oz, Prime, Bone-In

AKAUSHI WAGYU
STRIPLOIN 79
12 oz, Heartbrand Beef, TX

RIB CAP 81
10 oz, Prime

SPLIT-BONE COWGIRL
RIBEYE 79
12 oz, Prime, Bone-In

COWBOY RIBEYE 120
20 oz, Prime, Bone-In

DRY-AGED
PORTERHOUSE 195
32 oz, Prime, Bone-In

WESTHOLME WAGYU
STRIPLOIN 98
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 CRAB OSCAR 39

SAUCES

CB STEAK 4

PEPPERCORN 4

BEARNAISE (GF) 4

CHIMICHURRI (GF) 4

SAUCE TRIO 10

PRIME RIB MONDAY 67

Featured Every Monday

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

MAINS

GNOCCHI PASTA (V) 28

Calabrian Chili Butter, Cured Tomatoes, Artichokes,
Pecorino

LOBSTER CAVATELLI PASTA 39

Maine Lobster, Vodka Sauce, Pecorino

BLACKENED TEXAS REDFISH (GF) 39

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

MISO BLACK COD (GF) 46

Charred Gem Hearts, Blistered Okara,
Miso Butter Sauce

SALMON STEAK 52

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

ROSEWOOD RANCHES WAGYU BURGER 31

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

TEXAS QUAIL FRY 35

Jalapeño Biscuits, Wagyu Country Gravy

GREEN CIRCLE BRICK CHICKEN 36

Harissa Marinade, Crisp Brussel Sprouts,
Roast Chicken Jus

BRAISED BEEF SHORT RIBS (GF) 36

Japanese Sweet Potato Mash, Edamame, Braising Jus

RACK OF LAMB PROVENÇALE 50

Dijon Mustard, Herb Bread Crumbs,
Pomegranate Salad, Sumac Vinaigrette

SIDES

BROCOLINI (V) 12

Preserved Lemon Aioli, Chili Garlic Oil

ROASTED CARROTS (V) 14

Greek Yogurt, Vadouvan Curry Cruch

ONION RING STACK (V) 14

Pretzel Crusted, Keen's Hot Mustard

BLISTERED OKRA (GF, V) 14

Whole Grain Mustard Vinaigrette

CRISPY BRUSSEL SPROUTS (V) 16

Hot Honey, Pickled Granny Smith Apples,
Marcona Almonds

MAC & CHEESE (V) 14

Campanelle Pasta, Five Cheese Blend, Hatch Chile

BARREL TATOR TOTS (GF) 14

Neuske Bacon, Cheddar Cheese

JAPANESE SWEET POTATO (GF, V) 14

Maple Miso Butter, Spiced Pecans

MASHED YUKON POTATOES (GF, V) 14

Butter & More Butter

TRIPLE COOKED FRIES (V) 16

Black Truffle Mayonnaise

FLIGHT OF SIDES 33

PICK ANY 3

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