

small plates before dinner

KERBEY FINGERS FRENCH FRIES WITH PARMESAN SNOW AND TRUFFLE OIL	6.
RISOTTO WITH CRIMINI MUSHROOM, GRANA CHEESE AND WHITE TRUFFLE OIL	10.
PAN SEARED FOIE GRAS WITH FIGS AND BERRIES	17.
SPANISH PIQUILLO PEPPERS STUFFED WITH LOCAL GOAT CHEESE AND PORCINI MUSHROOM	11.
WHOLE GRILLED SHRIMP WITH CRABMEAT CORNBREAD AND TASSO CREAM	14.
CRAB PAN ROAST WITH WITH PARMESAN CHEESE AND ARUGULA RED ONION SALAD	15.
CRISPY CALAMARI WITH LIME SAMBAL CHILI AIOLI	11.
CRISPY CHICKEN LIVERS WITH SAGE AND BACON AIOLI	9.
TUNA CARPACCIO WITH FRISSE AND PARMIGIANO- REGGIANO	11.
LOCAL GOAT CHEESE WITH MORCILLA SAUSAGE AND SWEET ROASTED BEETS	10.
MOROCCAN LAMB SAUSAGE TAGINE WITH CHICKPEAS AND CAPSICUM	11.
MEDITERRANEAN MUSSELS WITH SHAVED LEMON, SHALLOTS AND SMOKED PAPRIKA	13.
PAN FRIED OYSTERS WITH TASSO CREAM	12.
OCTOPUS LA PLANCHA WITH SORREL OLIVE OIL AND SPANISH CHORIZO	12.
GNOCCHI WITH TENDER SHORT RIB AND CIPOLINI ONION	11.
SPICY GULF SHRIMP WITH LEMON AND HERB FREGOLA	10.
ROASTED BEETS WITH PISTACHIO AND FRENCH FETA CHEESE	8.
MALPEQUE OYSTERS ON THE HALF SHELL FROM EASTERN CANADA	12.
BROAD BEAN DIP WITH CUMIN, GARLIC, LEMON AND FLAT BREAD	9.

small salads or soup

ICEBERG WEDGE WITH GREEN GODDESS DRESSING AND TOMATO	5.
IBIZA CAESAR SALAD WITH HEARTS OF ROMAINE, SPINACH AND ARUGULA	8.
BASQUE GREEN PEPPER AND CRAB BISQUE	CUP 5. BOWL 8.

pizza

FRESH MOZZARELLA, TOMATO, ROASTED GARLIC AND FRUITY OLIVE OIL	13.
LOCAL GOAT CHEESE, PORTABELLA, OVEN-DRIED TOMATO AND APPLE SMOKED BACON	13.
BURATTA CHEESE AND CRISPY PANCETTA WITH ARUGULA	13.

PLEASE REFRAIN CIGAR AND PIPE SMOKING * BREAD AVAILABLE UPON REQUEST

All Split Entrees \$3

dinner main courses

LOCAL REDFISH CHILI PEPPER CRUSTED WITH ROASTED GARLIC AND SMOKED BACON BUTTER	27.
FRESH FISH SIMPLY GRILLED WITH LEMON AND SEA SALT	MARKET PRICE
MOROCCAN GRILLED SHRIMP WITH GOAT CHEESE POLENTA	25.
GRILLED PORK CHOP WITH SAGE AND MADEIRA	26.
BRAISED ARKANSAS RABBIT WITH DIJON MUSTARD AND PANCETTA	30.
HALF CHICKEN STEWED IN MUSHROOMS WITH RED WINE AND PASTA	29.
TEXAS ALL NATURAL STRIP STEAK WITH CABRALES CHEESE SAUCE	34.
SLOW ROASTED SALMON WITH TOMATO AND SWEET CORN	26.
BASEBALL CUT BEEF TENDERLOIN WITH RED WINE DEMI GLAZE AND ROASTED POTATO	31.
PAN SEARED PASTA WITH ROASTED CORN, WILTED GREENS AND TRUFFLED CORN BROTH	16.
SIX HOUR BRAISED LAMB SHANK WITH SPANISH MINT OIL	24.
COLORADO RUBY RED TROUT WITH SALSA VERDE	26.
DUCK CONFIT WITH TEXAS LADY CREAM PEAS	27.
VEAL TENDERLOIN WITH CHANTERELLES AND TRUFFLED PAN SAUCE	31.
GRILLED SUPREME CUT CHICKEN BREAST WITH ROSEMARY INFLUENCED OLIVE OIL	15.

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