

SIGNATURE STEAKS

CENTER CUT FILET MIGNON

7 OZ 39 10 OZ 48

BLACK ANGUS RIB EYE

16 OZ 49

PRIME DRY AGED T-BONE

22 OZ 66

COWBOY RIB EYE

20 OZ 57

PRIME NEW YORK STRIP

16 OZ 42

ROSEWOOD RANCH WAGYU FLANK

8 OZ 35

PAIRINGS AND ENHANCERS

BLEU CHEESE BUTTER 3
GARLIC HERB BUTTER 3
FOI GRAS 18

8 OZ MAINE LOBSTER TAIL 26
JUMBO LUMP CRAB 12
BBQ SHRIMP 7

AU POIVRE 3
BÉARNAISE 3
CORN FRIED OYSTERS 10

SIDES

ROASTED BRUSSELS
SPROUTS
AGED BALSAMIC, MANCHEGO
CHEESE, ASIAN APPLE 8

POMMES PURÉE
ROASTED GARLIC, BUTTERMILK 8

BUTTER POACHED
ASPARAGUS
GARLIC HERB BUTTER 9

THE LOADED "18" BAKER
CRÈME FRAÎCHE, SMOKED CHEDDAR,
CHIVES, WHIPPED BUTTER, BACON 9

LYONNAISE POTATOES
BACON JAM, CARAMELIZED ONIONS 8

LOBSTER MAC & CHEESE
WHITE CHEDDAR, GRUYÈRE,
FONTINA, RIGATONI 12

ROASTED WILD
MUSHROOMS
SHALLOT, HARD HERBS 9

CREAMED SPINACH
SMOKED BACON, PARMESAN,
ORGANIC EGG 9

POMMES FRITES
HAND CUT POTATOES, JALAPEÑO
AÏOLI 8

SEAFOOD

LOUISIANA GULF SHRIMP & POPCORN GRITS
SMOKED ANDOUILLE SAUSAGE, TOMATO, ANSON MILLS HEIRLOOM CORN, THYME 34

PLANCHA SEARED DRY PACK SCALLOPS
CAULIFLOWER, MEYER LEMON, CAPER BROWN BUTTER 35

GULF FISH AMANDINE
FINGERLING POTATOES, RED SPINACH, CORN FRIED OYSTERS 35

GRILLED REDFISH ON THE HALF SHELL
MIRLITON, CHARRED LEMON, JUMBO LUMP CRAB, MALTESE 42

COMPOSED DISHES

BRAISED COLORADO LAMB SHANK
MORELS MUSHROOMS, HOUSE MADE PAPPARDELLE PASTA, LAMB JUS 35

CAST IRON SEARED WILD BOAR TENDERLOIN
TRUFFLED BABY TURNIPS, CARROTS, CIPPOLINI ONIONS, HOUSE MADE STEAK SAUCE, STONE GROUND GRITS 42

OVEN ROASTED MUSCOVY DUCK
APPLE AND SAUSAGE STUFFED WHOLE BONELESS DUCK, BELUGA LENTILS, SWISS CHARD, ORANGE MUSCADINE GLAZE 31

14 OZ WHOLE SMOKED PRIME RIB
LOCAL HONEY & SOY LACQUERED, POMMES FRITES, ROSEMARY AU JUS 38

THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS.
IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER
IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.