

STARTERS

SMOKED TUNA DIP

Smoked Pacific Yellowfin Tuna,
mayonnaise, sour cream & saltines
crackers \$10 / \$25/table

LOADED FRIES WITH PULLED PORK

French fries, pulled pork, Carolina BBQ &
shredded cheese \$12 / \$28 table

COWBOY RIBS

Fried ribs, sweet chili soy sauce &
cotija cheese \$13 / \$29 table

SPANISH GARLIC SHRIMP

Domestic shrimp, olive oil, garlic, chili
flake, paprika, white wine & lemon
\$17 / \$38 table

½ LB GULF BLUE CRAB FINGERS

Deep fried or sauteed \$MKT

PEPPER GLAZED LAMB LOLLIPOPS

Lamb chops, red pepper jelly, steak butter,
worcestershire sauce & sauteed potatoes
\$18 / \$42 table

JUMBO LUMP CRAB CAKES

Domestic lump crab meat, cracker breading
and tomato jam \$19 / \$43 table

SOUPS

SEAFOOD GUMBO

Domestic shrimp, crab meat & sausage
\$8 cup, \$15 bowl

SOUP OF THE DAY

Ask your server \$8 cup, \$15 bowl

SALADS

STEAK HOUSE CAESAR

Romaine lettuce, Caesar dressing, garlic
croutons & parmesan \$5 / \$18 table

ICEBERG & TOMATO

Iceberg lettuce, red tomatoes, shredded
cheese, red onion & garlic croutons
\$5 / \$18 table

BURRATA CAPRESE

Red tomatoes, burrata, pesto & balsamic
glaze \$13 / \$38 table

- Add skewered domestic shrimp \$10
- Grilled chicken \$8
- 4 oz grilled Chilean salmon \$10

SEAFOOD

LOW COUNTRY ARGENTINE REDS

Argentine red shrimp, potato, corn &
sausage \$25

FRESH FISH OF THE DAY

Ask your server \$MKT

8 OZ GRILLED ATLANTIC SALMON

Chilean salmon, soy glaze & sauteed
vegetables \$21

BUTCHER'S SELECTIONS

If you don't see your desired meat on the menu,
choose from our meat display and we'll cook it to your
preference (cooking fee applies).

BURGERS & SANDWICHES

ALMOST FAMOUS SMASH BURGER

\$11 single, \$17 double

SPECIALTY BURGER OF THE DAY

Ask your server \$12 single, \$18 double

FRIED GULF SHRIMP

Domestic shrimp, lettuce, tomato, pickle &
mayonnaise \$12 bun, \$17 poboy

FLANK STEAK & ONION

Grilled flank, grilled onion, swiss cheese &
horseradish cream \$16 bun

RICOTTA MEATBALL

Homemade ricotta meatball, Sunday sauce,
mozzarella & parmesan \$18 poboy or over
pappardelle

BAYTOWN HOT CHICKEN

Fried chicken breast, Nashville hot sauce, pepper
jack, lettuce, tomato & spicy mayonnaise \$13 bun

CHISESI HOT HAM & SWISS

Chisesi ham, swiss cheese, lettuce, tomato &
mayonnaise \$10 bun, 16 poboy

PORK BELLY BANH MI

Pork belly, sweet soy, spicy mayonnaise, pickled
daikon & carrot, jalapeno & cilantro \$16

- All sandwiches served on fresh
Leidenheimer buns. Poboy served on
fresh Gendusa pistollettes.

*Consumer advisory: Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

GRILLED ENTREES

CHEF'S PRIME CUT OF THE DAY

Ask your server \$MKT

8 OZ FILET MIGNON \$21

12 OZ RIBEYE \$21

16 OZ PRIME RIBEYE \$39

12 OZ PRIME NEW YORK STRIP \$25

14 OZ PRIME BONE-IN PORK CHOP \$20

6 OZ CHICKEN BREAST \$14

ADD ONS

- Skewered domestic shrimp \$10
- Grilled domestic scallops \$15
- 7 oz import lobster tail \$16
- Sauteed lump crab meat \$15

- All grilled entrees come with choice of
loaded mash or sauteed vegetables

SIDES

HOMEMADE POTATO SALAD \$4

FRIED OKRA \$5

SWEET POTATO WAFFLE FRIES \$5

FRENCH FRIES \$4

LOADED MASH POTATOES \$6 / \$21 table

MAC & BEER CHEESE \$6 / \$21 table

CREAMED SPINACH \$6 / \$21 table

GRILLED ASPARAGUS \$6 / \$21 table

SAUTEED VEGETABLES \$6 / \$21 table

BUTCHER BLOCK

STEAK HOUSE & BAR

WINES

SPARKLING

Andre - Brut \$5 / \$20

Lamarca - Prosecco \$10 split bottle

WHITE/ROSE

Triennes - Rose \$14 / \$45

Matua - Sauvignon Blanc \$10 / \$30

Spy Valley - Sauvignon Blanc \$12 / \$38

Fini - Pinot Grigio \$10 / \$30

M. Codax - Albarino \$13 / \$40

Hess - Chardonnay \$11 / \$33

Neyers - Chardonnay \$20 / \$60

RED

Hobnob - Pinot Noir \$10 / \$30

Boen - Pinot Noir \$14 / \$45

Lagarde's - Malbec \$13 / \$40

Penfolds - Max's Shiraz \$14 / \$45

Wente - Cabernet Sauvignon \$14 / \$45

Hess - Cabernet Sauvignon \$15 / \$48

SIGNATURE COCKTAILS

ESPRESSO MARTINI

Hoodoo espresso vodka & coffee liqueur \$13

AUSTIN BASIL COOLER

Tito's Vodka, St. Germaine, sour mix, basil & soda \$12

APEROL SPRITZ

Aperol & sparkling wine \$10

WHISKEY SMASH

Woodford Reserve, blackberry liqueur, sweet & sour,
mint & soda \$14

CLASSIC PALOMA

Casamigos silver, pink grapefruit juice, lime juice
& soda \$13

SURF & TURF BLOODY MARY

Tito's vodka, Zin Zang bloody mary mix, spicy beans,
shrimp & pork belly skewer \$15

BEER

More than 20 beers on tap and classics in bottle. Options
may change based on availability.

HAPPY HOUR BEER SPECIALS

\$1 Miller High Life Ponies

\$1 off all pints from 2pm-5pm

DON'T SEE A WINE YOU WANT?

Head next door to Lagarde's Wine & Spirits and choose
any bottle you'd like and they'll bring it over for you.

A 50% markup from sticker price applies.