

Shareable
STARTERS

stories of trick riders and sharp shooters

BROILED GULF OYSTERS* lobster butter, hollandaise, tobiko caviar	26	BLACK TRUFFLE AGNOLOTTI brown butter, sage, wild mushroom	32
CRISPY CALAMARI garlic chili crunch aioli, pickled peppers	24	GRILLED ARTICHOKE <i>gf</i> oregano, citrus aioli	22
ROASTED SQUASH <i>gf</i> house ricotta, apple cider vinaigrette	22	WAGYU BEEF TARTARE* dry-aged cracklin, violet mustard, quail egg	28

Chilled
SEAFOOD

ROMAN STAND* oysters on the half-shell, poached prawns, chilled lobster tail, 1 oz. tr grandeur osetra caviar	156	TUNA CARPACCIO* avocado, yuzu kosho, nori cracker	32
SPIN THE HORN* oysters on the half-shell, poached prawns, chilled lobster tail, 2 oz. tr grandeur osetra caviar	290	OYSTERS ON THE HALF-SHELL* <i>gf</i> half-dozen, hibiscus mignonette	24
JUMBO SHRIMP COCKTAIL <i>gf</i> cocktail sauce, dijonnaise	34	KAMPACHI CRUDO* <i>gf</i> hickory-smoked yogurt, pickled onion, black olive	34

Salad
SELECTIONS

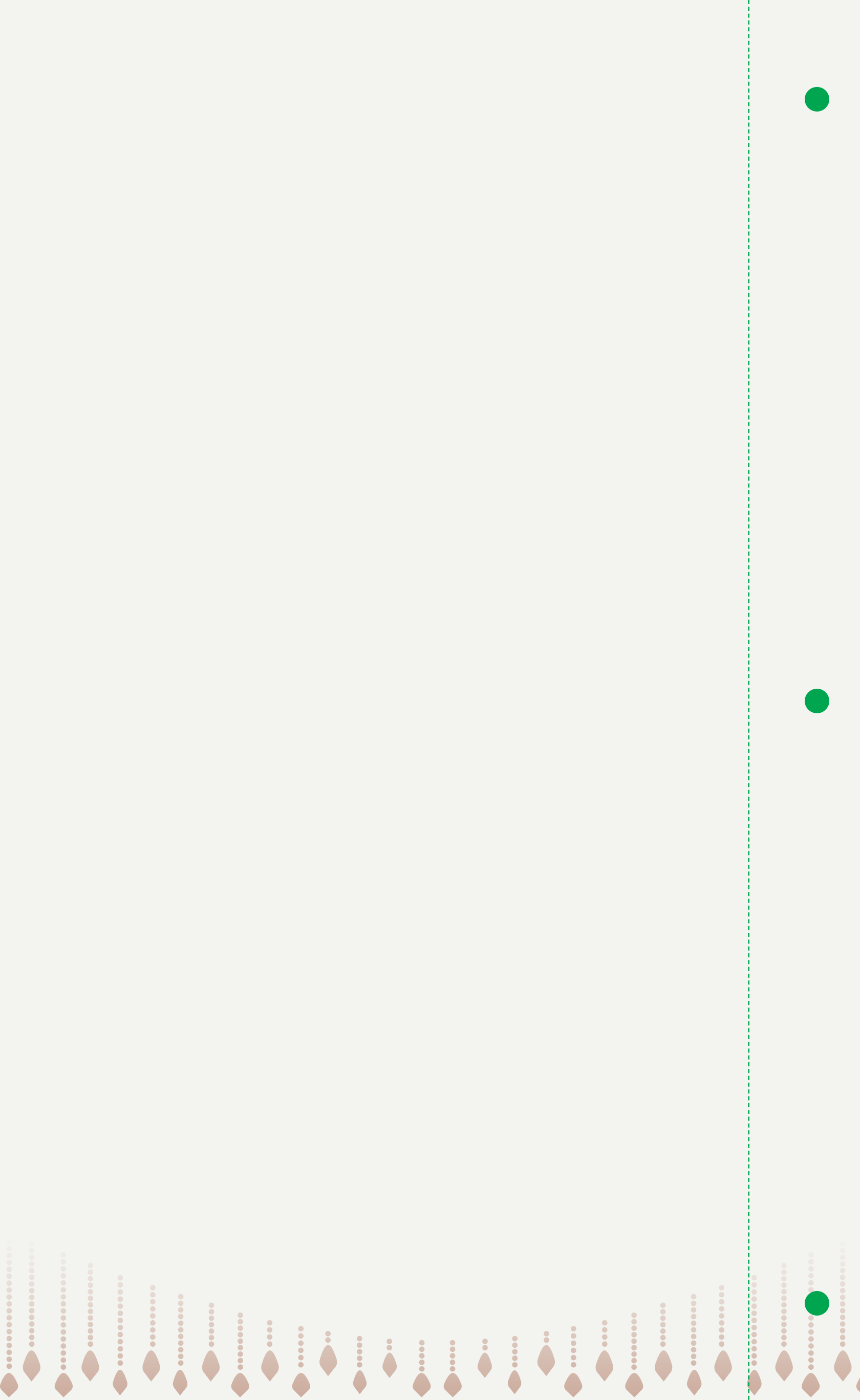
WEDGE <i>gf n</i> tomato, lardons, tx killer pecans, point reyes bay blue	17	HOUSE <i>gf vg</i> mesclun, cucumber, carrot, tomato, citrus vinaigrette	15
BEETS fresh cream, pumpernickel, truffle vinaigrette	16	CAESAR little gem, ricotta salata, black garlic crouton	18

Live
& ROPE

ORA KING SALMON* <i>gf</i> garrison brothers barrel-cured, meyer lemon, mustard greens, guanciale	48	MAINE LOBSTER <i>gf</i> citrus & parsley butter	120
SCALLOPS <i>gf</i> leche de tigre, imperial caviar, dill	65	ROASTED WHOLE BRANZINO <i>gf</i> jeow som, brown butter	90

A Texas-style supper club paying homage to traditions with a modern twist.
Experience with swagger.





Stable
OF MEATS

our roster of meats are hand-cut from the highest quality USDA prime beef

6OZ PETITE FILET* <i>gf</i>	55	LAMB DUO*	70
10OZ FILET* <i>gf</i>	85	domestic lamb chop, lamb shank ravioli, pickled cherries	
16OZ BONELESS NY STRIP* <i>gf</i>	75	SMOKED HERITAGE CHICKEN <i>gf n</i>	36
18OZ BONELESS RIBEYE* <i>gf</i>	85	heirloom corn, almonds, wild texas honey	
		IBÉRICO PORK CHOP* <i>gf</i>	60
		blood orange	

45-DAY DRY-AGED PRIME

18OZ KANSAS CITY STRIP* <i>gf</i>	115	32OZ PORTERHOUSE* <i>gf</i>	220
22OZ BONE-IN RIBEYE* <i>gf</i>	125	36OZ TOMAHAWK* <i>gf</i>	270

WAGYU

6OZ SPINALIS* <i>gf</i>	75	12OZ DELMONICO* <i>gf</i>	115
6OZ BRAISED SHORT RIB <i>gf</i>	90	12OZ NY STRIP* <i>gf</i>	105

SAUCES

AU POIVRE	14	STEAK SAUCE <i>vg</i>	8	BÉARNAISE <i>gf</i>	12
JEOW SOM <i>gf</i>		8		CREAMY HORSERADISH <i>gf</i>	10

ENHANCEMENTS

LOBSTER TAIL <i>gf</i>	35	BAY SCALLOP <i>gf</i>	35
BLUE CHEESE BRÛLÉE <i>gf</i>	15	TALLOW-ROASTED GARLIC <i>gf</i>	15

Canter
SIDES

CHARRED BROCCOLINI garlic chili crunch	12	SWEET POTATO <i>gf</i> black pepper marshmallow	14
WHIPPED POTATOES <i>gf</i> roasted garlic, parmesan	12	MACARONI & CHEESE black truffle cream	18
GRILLED ASPARAGUS <i>gf vg</i> olio verde	10	WILD MUSHROOMS <i>gf</i> tamari, garlic	14

gf Gluten-Friendly | *vg* Vegan | *n* Contains Nuts/Peanuts | *df* Dairy-Free

**consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
please notify us of any food allergies.
20% service charge will be added for all parties of 8 or more*

