

SER

STEAK + SPIRITS



raw

- venison carpaccio** | carrot "bbq", pecan | 17
- tartare deviled eggs** | akaushi beef, deviled egg sauce, smoked trout roe | 18
- oysters** | tart apple mignonette | 3.5ea
- crudo** | chef's selection of seasonal fish, enoki, barrel aged soy, pepper mash, whey dashi, pickled lime | 19

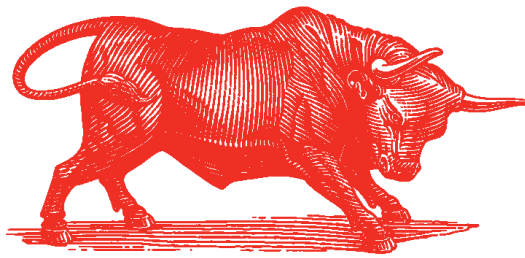
beginnings

- crab cake** | country ham, green tomato relish, malted aioli, buckwheat salad | 19
- gulf shrimp** | michelada cocktail sauce, dandelion chimmichuri | 17
- tomato soup** | smoke, pimento "grilled cheese", frito | 12
- the board** | chef's selection of house made charcuteries, accompaniments | 21
- lobster bisque** | lobster, caviar | 15
- "rockefeller"** | Syracuse andouille, creamed collards, cornbread | 5ea

produce

- warm kale** | satsuma, benne, hearts of palm, TX olive oil, balsamic, honey, turnip, chicken skin | 10
- baby iceberg** | tomato, bacon, bleu cheese, buttermilk ranch | 13

romaine | caesar dressing, parmesan sbrisolona, preserved lemon, white anchovy | 14



meat temperatures

black & blue | seared raw |

rare | cold purple center |

medium rare | warm red center |

medium | hot pink center |

medium well | slightly pink center |

well done | hot grey center |

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC TWENTY PERCENT SERVICE CHARGE ADDED TO THEIR CHECK

Mike Shetsky | Executive Chef | Steven Johnston | Sous Chef |



cuts

- filet** | 8oz TX black angus | 47
- rib eye** | 14oz dry aged 28 days TX black angus | 51
- bison** | 12oz CO rib eye | 55
- elk** | 12oz center cut strip loin | 54
- n.y.** | 14oz dry aged 28 days center cut Rosewood wagyu | 61

chops & more

- pork** | 12oz NC heritage long bone rib chop | 45
- bone-in filet** | 16oz black angus | 69
- lamb** | Strauss natural, two double chops | 53
- chicken** | 1/2 roasted TX chicken, white bbq sauce | 31
- kc** | 16oz bone in TX black angus | 56

deckle | 10oz prime rib eye cap, barbacoa style | 57

for 2

- tomahawk** | 32oz prime black angus dry aged 28 days, choice of two sides | 135
- porterhouse** | 26oz prime black angus dry aged 28 days, choice of two sides | 99

crusts

smoked bleu cheese 5 pimento cheese 5 peppercorn 5
SER white bbq 5 crab dynamite 18

enhancements

foie gras 22 lobster tail 27 king crab bearnaise 30 bordelaise 5
bourbon sorghum onions 5 green chorizo gravy 5

fish

- striped bass** | Jefferson red rice, beets, crispy cheese, smoky tomato vinaigrette | 38
- diver scallop purloo** | emmer, Benton's country ham, crawfish, oyster, she crab "soup" | 44
- catch of the day** | chef's seasonal preparations | *mrkt*
- shrimp and grits** | gulf shrimp, heirloom grits, green chorizo gravy, cotija | 33
- trout** | hoppin john, turnips | 35

one side 9 | two sides 17 | three sides 25

starch

- mac & cheese** | andouille crumble, truffle |
- broken baker** | pimento cheese, lamb bacon, crème fraiche |
- mashed potatoes** | bone marrow butter |

SER mac | lobster, king crab, meyer lemon, gremolata, truffle | +12

veg

- asparagus** | mustard bbq vinaigrette |
- elote** | chili peppers, cilantro, cotija |
- foraged mushrooms** | embered onion, TX whiskey | +5
- collards** | beef bacon, IPA vinegar |



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