

SER

STEAK + SPIRITS



beginnings

- crab cakes** | pepper mash aioli, pickled slaw | 19
- shrimp cocktail** | bloody mary sauce, white cocktail sauce, charred lime | 17
- poke** | tuna, avocado, jalapeno, wasabi aioli | 18
- sweet corn bisque** | roasted corn, lobster, truffle oil | 15
- the board** | chef's selection of house made charcuteries, accompaniments | 21
- SER shrimp gazpacho** | chilled heirloom tomato soup, shrimp pico | 12
- carpaccio** | beef, arugula, capers, dijon aioli, parmesan | 19
- seafood tower** | butter poached lobster tail, gulf shrimp, oysters, king crab | *mkt.*

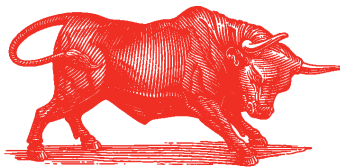
oysters

*Ask your server about today's selection of oysters as well as
Chef recommended Casa Dragonos tequila pairings hand selected for your oysters*

- rockefeller** | Syracuse andouille, creamed collards, cornbread | 5.25 ea
- raw** | tart apple mignonette | 3.5 ea
- fried** | buttermilk, dill aioli | 5.25 ea

produce

- SER garden salad** | greens, spring radish, garden tomatoes, candied pecans, lemon vinaigrette | 10
- baby iceberg** | tomato, candied bacon, bleu cheese, buttermilk ranch, soft boiled egg | 13
- tomato** | mozzarella, balsamic "pearls", garden basil, TX olive oil | 12
- h2o melon** | watermelon vinaigrette, heirloom tomato, pickled rind | 12
- romaine** | caesar dressing, parmesan sbrisolona, preserved lemon, white anchovies | 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 |



cuts

filet | 8oz TX black angus | 47

bison | 12oz CO rib eye | 55

porterhouse | 26oz prime black angus dry aged 28 days choice of two sides | 110

rib eye | 14oz dry aged 28 days TX black angus | 51

chops & more

veal | 12oz dry 14 days aged | 48

lamb | Goldthwaite TX, mint pea puree | 53

elk | 12oz center cut strip loin | 54

chicken | 1/2 roasted TX chicken, white bbq sauce | 31

chefs signatures

tomahawk | 32oz prime black angus dry aged 28 days, choice of two sides | 135

bone-in filet | 16oz TX black angus | 69

spinalis | 10oz TX wagyu rib eye cap, espresso rub, chocolate bordelaise | 57

cowboy rib eye | 22oz prime cut, wet aged 25 days | 63

n.y. | 14oz center cut Rosewood ranch's wagyu | 61

Chefs suggested pairing of roasted bone marrow +\$12

enhancements

TX bourbon sorghum onions 7 crab dynamite 18

lobster tail 27 smoked bleu cheese 5 truffle-parmesan 10

foie gras 22 bordelaise 7 béarnaise 5

au poivre 5 TX chimichurri 5

composed

scallops | beet agrodolce, carrot puree | 44

sea bass | bourbon-peach "chutney", eggplant medley, SER garden vegetables | 46

duck 2 ways | potato puree, frisee salad, blackberry gastrique | 42

salmon | scottish salmon, herbed cous-cous, dill crème fraise, fried okra | 37

one side 9 | two sides 17 | three sides 25

Starch

broken baker | pimento cheese, lamb bacon, crème fraiche |

mac & cheese | andouille crumble, truffle |

add lobster & crab +\$12

grits | TX cave aged cheddar, truffle butter |

mashed potatoes | bone marrow butter |

veg

asparagus | IPA vin, cured egg |

elote | chili peppers, cilantro, cotija |

foraged mushrooms | embered onion, TX whiskey | +\$5

creamed swiss chard | shallots, parmesan |



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 | *Joe Garza* | Executive Pastry Chef |

Lance McWhorter | Executive Sous Chef |