

SER

STEAK + SPIRITS

Valentine's Signatures menu

February 11th–14th, 2017



beginnings

crab cake | country ham, green tomato relish, malted aioli, buckwheat salad | 19

gulf shrimp | michelada cocktail sauce, dandelion chimmichurri | 17

tartare deviled eggs | akaushi beef, deviled egg sauce, smoked trout roe | 18

tomato soup | smoke, pimento "grilled cheese", frito | 12

the board | chef's selection of house made charcuteries, accompaniments | 21

lobster bisque | lobster, caviar | 15

crudo | chef's selection of seasonal fish, enoki, barrel aged soy, pepper mash, whey dashi, pickled lime | 19

Tequila and Oysters for two \$36

raw | habanada, mango, Casa Dragones pearls |

embered | smoked green garlic tequila butter, botarga, lime |

fried | michelada cocktail sauce, pickles |

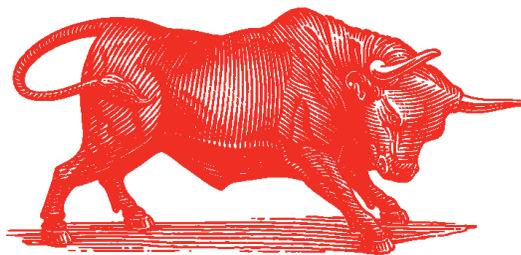
served with two tastings of Casa Dragones Tequila

produce

chicories | iberico, fig, green hill cheese, macadamia nut, hibiscus leaf | 11

baby iceberg | tomato, bacon, bleu cheese, buttermilk ranch | 13

romaine | caesar dressing, parmesan sbrisolona, preserved lemon | 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

Kevin Spencer | Executive Chef | Mike Shetsky | Executive Sous Chef | Joe Garza | Executive Pastry 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

n.y. | 14oz dry aged 28 days center cut Rosewood wagyu | 61

chops & more

pork | 12oz NC heritage rib chop | 45

bone-in filet | 16oz black angus | 69

TX lamb | Capra lamb, three double chops | 53

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

surf and turf | 8oz Rosewood Ranch's wagyu filet, cold water lobster tail, hen of the woods, asparagus, truffle, béarnaise aioli | 85

for 2

tomahawk | 32oz prime black angus dry aged 28 days, choice of two sides | 145

porterhouse | 26oz prime black angus dry aged 28 days, choice of two sides | 115

enhancements

foie gras 22 lobster tail 27 king crab bearnaise 30 bordelaise 5 bleu cheese 5

fish

sea bass | tomatoes, anchovies, gold potato puree, lemon balm | 45

diver scallop purloo | emmer, Benton's country ham, crawfish, oyster, she crab "soup" | 44

scottish salmon | hoppin john, winter vegetables | 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 |

veg

asparagus | mustard bbq vinaigrette |

elote | chili peppers, cilantro, heirloom popcorn |

foraged mushrooms | embered onion, TX whiskey | +5

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

Please join us in Executive Pastry Chef Joe Garza's decadent dessert lounge to sweeten up your evening with an array of culinary creations. \$12 each guest



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