

# 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**
- 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 recommended Casa Dragonas 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

- 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 chop | 48

**lamb** | Goldthwaite TX | 53

**elk** | 12oz center cut strip loin | 54

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

## chef's 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 | 61

## 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 | 40

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

**duck 2 ways** | potato puree, frisée salad, blackberry gastrique | 44

**salmon** | scottish salmon, herbed couscous, dill crème fraîche, fried okra | 37

one side 9 | two sides 17 | three sides 25

## starch

**broken baker** | pimento cheese, lamb bacon, crème fraîche

**mac & cheese** | andouille crumble, truffle

add lobster & crab +\$12

**grits** | TX cave aged cheddar, truffle butter

**mashed potatoes** | bone marrow butter

## veg

**asparagus** | grilled, TX olive oil

**elote** | chili peppers, cilantro, cotija

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

**creamed swiss chard** | crispy 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 |