

# SER

STEAK + SPIRITS

ATOP THE ANATOLE



## premier

**crab cake** | 4 oz jumbo lump crab cake, corn cream, spicy tomato jam | 19

**poblano lime bisque** | chilled, crab salad, chili oil | 15

**duck board** | house made prosciutto, rillettes, & foie gras torchon, grilled walnut scallion loaf, accompaniments | 21

**scallop casino** | bacon, gruyere, herbed breadcrumbs | 12

**shrimp cocktail** | bloody mary sauce, white cocktail sauce, charred lime | 17

## raw + simply prepared

**tartare** | beef tenderloin, dijon, capers, pickled egg yolk | 19

**crudo** | hamachi, citrus, fried garlic, chili-lime vinaigrette | 19

**carpaccio** | tuna, bone marrow flan, shaved truffle, cured duck egg | 19

**seafood tower** | chef's selection of fresh catch simply prepared | mkt.

## oysters

**raw** | apple-maple mignonette | 3.50 ea

**fried** | goat cheese mousse, caviar | 6 ea

**smoked** | ponzu spheres, champagne cocktail | 29

**grilled** | vietnamese style | 6

## garden

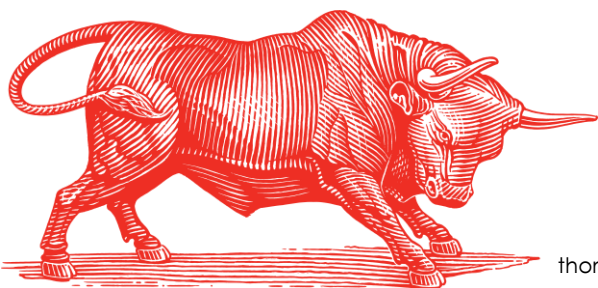
**SER salad** | greens, spring radish, grape tomatoes, candied pecans, black garlic vinaigrette | 10

**baby iceberg** | tomato, candied bacon, bleu cheese, buttermilk ranch, soft boiled egg | 13

**heirloom tomato** | burrata, balsamic "pearls", basil crystals, TX olive oil | 12

**romaine** | grilled, smoked tomato vinaigrette, basil tuile, preserved lemon, white anchovies | 14

**beef** | goat cheese panna cotta, pistachio crumble, agrodolce | 13



thomas gray | executive chef   michael luong | executive sous chef   steve riney | general manager

## mesquite fire grilled + simply prepared

- filet** | 10 oz center cut | 55    **petit** | 6 oz | 42  
**rib eye** | dry aged 28 days TX black angus | 51  
**n.y.** | allen brothers 14oz center cut | 61  
**veal** | 16oz chop | 48  
**bone-in filet** | 16oz TX black angus | 69  
**cowboy rib eye** | allen brothers 22oz prime cut, wet aged 25 days | 63  
**k.c.** | bone-in 17oz strip | 66

## enhancements

bérnaise | 5    au poivre | 5    TX chimichurri | 5    foie gras | 22  
TX bourbon sorghum onions | 7    drunken crab curry | 18    lobster tail | 27  
smoked bleu hollandaise | 5    bordelaise | 7    fontina fonduta | 5

## chef's signatures

- tomahawk** | 32oz prime black angus dry aged 28 days, carved, served w/ truffle mac & cheese, cabernet demi | 135  
**elk** | coffee-chili crusted 12oz center cut strip loin, onion soubise, pickled blueberries | 57  
**pork** | 16 oz double chop, potato-apple gratin, citrus herb demi | 38  
**lamb** | half rack, shaved fennel & blood orange slaw, mint-carrot puree | 53  
**chicken** | roasted half, chanterelle mushrooms, cherries | 33

## principal

- pappardelle** | wild boar and spanish octopus ragout, pecorino | 33  
**salmon** | parmesan gnocchi, arugula, carrot-apple-ginger broth | 37  
**vegetarian** | edamame-mint ravioli, romesco | 22  
**sea bass** | stewed heirloom tomatoes, roasted red peppers, garbanzo beans, spanish chorizo | 46

## sides

- truffle mac & cheese** | 10    add lobster & crab | 22  
**pomme puree** | mashed potatoes, bone marrow butter | 10  
**asparagus** | grilled, TX olive oil | 8  
**brussels sprouts** | pancetta, fresno chilis, soy caramel | 15  
**foraged mushrooms** | embered onion, TX whiskey | 12  
**charred tomatoes** | garlic, shallots, herbs | 8  
**poutine** | steak fries, fontina fonduta, cabernet demi, bacon, fried egg | 12



Parties of 8 or more will have an automatic twenty percent service charge added to their check

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.