First Course | Small Plates

Eggplant Josephine
Fried Eggplant, Texas Gulf Shrimp, Sauce Diablo, Mozzarella Cheese, Hollandaise Sauce $12
Substitute or Add Sautéed Fresh Lump Crab for $3 More

Grilled Shrimp
Grilled Head-On Texas Gulf Shrimp
Mint Pesto $10

Mussels
Prince Edward Island Mussels,
Tarragon Mustard Cream Sauce $10

French Onion Soup
Gruyere Crouton $8

Bruschetta
Our Daily Feature $9

Frito Misto
Fried Calamari, Artichoke Quarters, Fresh Haricots Verts, Feta Cheese Caper Cream $12

Carpaccio
Shaved Beef Tenderloin, Truffle Oil, Smoked Sea Salt, Dijon Aioli,
Cucumber and Hearts of Palm Salad $12

Second Course Salads

Bibb
Cider Cherries, Gorgonzola, Roasted Chopped Almonds,
Cider Vinaigrette $8

Kale & Grape
Fresh Kale, Grapes, Greek Feta, Sliced Red Onion,
Candied Walnuts, Red Wine Vinaigrette $9

Roasted Beet
Roasted Yellow and Red Beets, Date Mascarpone, Arugula,
Sherry Wine Vinaigrette $10

Note: You're Welcome to Share Any Item,
but No Splits. Thanks!

Antipasto Selections

3 for $15 | Add Extras @ $6 ea

Meats	Cheeses
San Daniele Prosciutto	**Crucolo**
House-Cured Duck Breast	**Fontina Val d' Aosta**
Soppressata	**Mozzarella Bufala [Brie-Style]**
Spanish Chorizo	**Manchego**

Greek Olives, Peppers & Caper Berries

Served with House-made Mustard, Garlic Aioli,
Apricot Purée

Main Course Entrees

Seafood Paella
Texas Gulf Shrimp, Fresh Clams and Prince Edward Island Mussels, Saffron Rice w/ Chicken,
Spanish Chorizo, Roasted Vegetables $32

Texas Red Fish
Pan-Seared Red Fish Fillet, Cauliflower Puree, Warm Spanish Chorizo Vinaigrette $28

Diver Scallops
Pan-Seared Diver Scallops, Apple Nage, Caramelized Endive, Grilled Apples $32

Chicken Mattone
Marinated, Pan-Roasted, Semi-Boneless Half Chicken, Lemon Butter Sauce $22

Filet Mignon
Grilled 6oz Beef Tenderloin Filet, Garlic Demi-Glace, Porcini Mushroom Butter $36

Steak Au Poivre
Peppercorn Crusted, Grilled 10oz Strip Loin Steak, Cognac & Green Peppercorn Cream Sauce $38

Pasta Bella
Fresh Fettuccine, Texas Gulf Shrimp, Fresh Clams and PEI Mussels, Artichokes, Asparagus,
Mushrooms, Peas, Pancetta Cream Sauce $28

Spaghetti all' Amatriciana
Spaghetti, Classic Fresh Tomato Sauce, Guanciale, Pecorino Romano, Basil $24

Lamb Chops
Pan-Roasted New Zealand Lamb Rack, Red Onion Confit, Minted Yogurt, Arugula $38

Braised Pork Shank
Polenta & Wild Mushrooms $26

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Sides: Potato Croquettes w/Sundried Tomato Aioli | Polenta | Seasonal Fresh Vegetables $6
Pasta: White or Red Sauce | Wild Mushrooms $6 | Sautéed Fresh Lump Crab | Sautéed Shrimp $8

Water is Served Upon Request | Gracious Tipping is Encouraged | 20% Gratuity is Added on Parties of 6 or More

Menu Disclaimers: Olives may have pits, Fish have bones, Meats are prepared to your desired doneness, Undercooked and/or Raw Meats may be Harmful to your Health, Clams and Mussels are in Shells, Hot Plates, Hot Coffee, & Hot Tea are Hot.

Sean Fletcher - Chef | Anthony Grabda - Sous Chef