



## Appetizers

### Hot Quail Legs

Fried Quail Legs/Milk Bread Loaf/Smokey Hot Quail Sauce/  
Pickled Vegetables

17

### Oyster Nachos

Cornmeal Fried Oysters/Cracker Garlic Aioli/Habanero Salsa/  
Cotija Cheese

15

### Shrimp Campechana

Gulf Shrimp/Spicy Cucumber Cocktail/Tostones/Avocado/  
Cilantro

15

### Crispy Pork Belly

Poached Pear/Pickled Beets/Spinach/Mustard Caviar/Lemon Vinaigrette

13

### Trost Salad

Baby Lettuce Mix/Toasted Pecans/Celery/Red Onion/Six Minute Egg/  
Bacon/Honey Mustard Vinaigrette/Peas/Corn/ Tomato

12

### Southwest Romaine & Kale Caesar Salad

Romaine Lettuce/Lacinato Kale/Chipotle Caesar Dressing/Tortilla strips/Avocado/Tomato/  
Parmigiano Reggiano

13

### Chef's Soup Du Jour

11

### Gourmet Cheese Selection

Select Meats and Cheese Platter

27

Add Sugar Cured Quail 7

Add Grilled Chicken 6

Add Grilled Shrimp 9

20% GRATIUIITY WILL BE ADDED TO PARTIES OF 6 OR MORE

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORN ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.



## Entrees

### Wagyu Strip Steak

Turnip Puree/Potato Anna/Garlic Spinach

49

### Native American Beef Tenderloin Filet

Roasted Yukon Golden Potato/Baby Carrots/Wild Mushrooms/Zucchini/Yellow Squash/  
Parmesan/Bordelaise Sauce/12 Gage Butter

49

### Seafood Corn Chowder

Scallops/Mussels/Clams/Prawn/Bacon/Potato/Grilled Bread

39

### West Texas Fried Quail

Fingerling Potato Salad/Balsamic Sauce

30

### Roasted Half Chicken

Calabacitas/Onion/Roasted Corn/Roasted Poblano/

Mexican Crème

27

### Mexican Style Chile Relleno

Stuffed with Sweet Potatoes, Garbanzos, Golden Raisins, Spinach, & Carrot Tops/

Dressed in an Apricot Pecan Mole

27

### Grilled Bavette Steak Tacos

“44 Farm” Sirloin Flap/Crispy Potato Tacos/Spicy Tomato Sauce/

Shredded Cabbage/Cotija Cheese

27

\$5 SPLIT PLATE FEE

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