



STARTERS

Jumbo Lump Crabcakes | 24

Texas Spicy Louie Sauce | Red Cabbage Fennel Slaw | Cornichon

Sweet Chili Beef Tips | 20

Prime Beef | Shishito Peppers | Ginger Jasmine Rice | Sweet Thai Ginger Sauce | Chives

Buttermilk Fried Quail | 17

*Jalepeño Honey BBQ & Pickled Peppers
Compressed Pear & Roquefort Salad | Pickled Onion*

Seafood Campechana | 18

Chili Cocktail Sauce | Cucumber | Avocado | Jumbo Shrimp & Crab | Tortilla Chips

Deviled Eggs | 12

Bacon Jam | Smoked Paprika | Radish | Parsley

SALADS

Baby Beet Salad | 15

*Whipped Goat Cheese | Arugula | Shaved Fennel | Toasted Pistachios
Prickly Pear Vinaigrette | Balsamic Glaze*

Wedge Salad | 14

*Diced Onions | Baby Heirloom Tomatoes | Bacon Bits | Roquefort Crumbles
Roquefort Dressing | Chives*

Southwest Caesar Salad | 14

*Baby Gem Lettuce | Focaccia Croutons | Avocado | Baby Heirloom Tomatoes
Caesar Dressing | Parmigiano Regiano*

Additional sides can be added to Salads and Entrées with an upcharge.

**Add Grilled Chicken | 8 Add Grilled Shrimp | 18 Add Sugar Cured Quail | 11
Add Grilled Steak | 15 Add Fish | Market Price**

ENTRÉES

Beef Tenderloin Filet | 62

Roasted Garlic Mashed Potatoes | Asparagus | Cowboy Butter

New York Strip | 57

*Sauté Spinach | Chipolini Onion Glaze | Red Wine Demi
Crispy Fingerling Rosemary & Parmesean Potatoes*

Bone in Ribeye | 60

House Salad | Parmesean Fries

Grilled Swordfish | 45

Charred Brocolini | Poblano Sauce | Southwest Potato Hash

King Salmon | 46

Cauliflower Purée | Sauté Brocolini | Lemon Beur Blanc

Mario's Chicken Fried Steak | 34

Mashed Potatoes | Green Beans | Mushrooms | Country Gravy or Jalapeno Gravy

Roasted Half Chicken | 34

Roasted Red Pepper Sauce | Quinoa | Peppadew Peppers | Sauté Vegetables | Chicken Au Jus

🔥 Grilled Cauliflower | 34

Cauliflower Steak | Black Bean Purée | Sauté Quinoa | Herb Crumbs



\$5 Split Plate Fee | Please No Seperate Checks

20% Gratuity will be added to parties of 6 or more.

Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.