



STARTERS & SALADS

Jumbo Lump Crabcakes | 24

Gazpacho Dressing | Cucumber Relish | Shaved Fennel

Buttermilk Fried Quail | 17

Jalapeño Honey BBQ

Burrata & Tomato | 14

Heirloom Tomato | Arugala Pesto | Pinenuts

Baby Beet Salad | 15

Whipped Goat Cheese | Candied Walnuts | Bitter Leaves

Shrimp Salad | 18

Cilantro Ranch Dressing | Avocado | Sweetcorn

Asparagus & Egg | 14

Asparagus | Soft Boiled Egg | Truffled Mayo | Pumpkin Seed

Southwest Caesar Salad | 15

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

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

Add Grilled Chicken | 8

Add Grilled Shrimp | 18

ENTRÉES

Wild Texan Elk | 64

Dirty Mash | Garden Greens | Peppercorn Sauce

New York Strip | 59

*Sauté Spinach | Carmelized Onion | Red Wine Jus
Crispy Fingerling Potatoes | Béarnaise*

Market Fish of The Day | 45

Braised Fennel & Orange | Yukon Potato | Aioli

Mario's Chicken Fried Steak | 37

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

Roasted Half Chicken | 36

Dauphinoise Potato | Stem Broccolini | Chicken Jus | Sun-dried Tomato

Baked Eggplant Parmegiana | 34

Arugula | Parmesan | Focaccia



\$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.