



SOUPS, STARTERS & GREENS



YESTERDAY'S SOUP | 8

It's always better on the second day
(Soup of the day)

FRENCH ONION SOUP | 8

Melted gruyere cheese, Texas toast crostini

GF VC YC HOUSE SALAD | 9

Petite local greens, feta cheese, pickled blueberries,
shaved root veg, white balsamic vinaigrette

GF WEDGE SALAD | 10

Baby iceberg, blue cheese crumbles,
smoke-house bacon, pickled red onion & heirloom
tomatoes with blue cheese dressing

CAESAR SALAD | 11

Romaine lettuce, roasted tomatoes, herb Texas toast
croutons, crispy parmesan tuile, white anchovy

GF YC SEAFOOD COCKTAIL | 18

Chilled shrimp, citrus lobster & lump crab salad,
horseradish cream, tomato gastrique

SCALLOPS CASINO | 18

Blackened scallops, boursin cheese béchamel,
bacon panko crust, saffron foam

STEAK TARTARE | 19

Chilled poached egg, capers, shallots,
cornichon, toasted foccacia

MEMBER CLASSICS



CHICKEN FRIED LOBSTER | 35

Parmesan Yukon smashed potatoes, sautéed spinach,
black pepper cream gravy, drawn butter, lemon

GF POTATO CRUSTED HALIBUT | 44

Boursin herb cheese risotto, summer squash,
lemon butter sauce

GF ROASTED BANDERA QUAIL | 38

Fennel-apple sausage, green chile stoneground
grit cake, summer squash, wilted greens,
pickled peaches, sweet corn velvet

LOW COUNTRY FRIED PRAWNS | 35

Carolina gold rice, pickled okra, tasso ham,
roasted tomatoes, saffron foam

ARTISAN HAND-ROLLED PASTA



SPRINGTIME CARBONARA | 28

Bucatini, pancetta, mushrooms, English peas,
asparagus, edamame, roasted tomatoes,
pecorino romano cheese

add grilled chicken 4 or grilled shrimp 6

ITALIAN SAUSAGE TORTELLINI | 32

Pork Sausage, Ricotta cheese, tomato egg pasta,
black garlic vodka cream sauce, pecorino romano cheese

MENU PREPARED BY

EXECUTIVE SOUS CHEF CINDY CROWE & CULINARY TEAM



We support local farms, all-natural meat producers, ethically and sustainably fished seafood purveyors, and use organic products whenever possible.
If you have any concerns regarding food allergies, please alert your server prior to ordering.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. February 25, 2019



BUTCHER BLOCK CUTS



We proudly feature Niman Ranch Certified Angus Beef. Niman Ranch Cattle are only fed a 100% vegetarian diet without the use of antibiotics or hormones

*COWBOY RIBEYE 22oz | 52

*FILET 10oz | 46

*PETITE FILET 6oz | 36

*NY STRIP 14oz | 40

BONE-IN BEEF SHORT RIB W/CHIMICHURRI | 44

LOCAL TX BUTCHER'S SELECT CUT | MP
(Exclusive & Limited Availability)

All butcher block cut entrées feature
Chef's Starch of the Day and Market Vegetable

TOPPINGS | 15

GF OSCAR STYLE

Lump blue crabmeat & béarnaise sauce

GF BAYOU STYLE

Blackened shrimp & crawfish

GF NOR'EASTER STYLE

Butter poached lobster & tomato hollandaise

CHEF INSPIRED CUISINE OF THE SEASON



GF BAYOU BLACKENED SALMON | 36

Veggie spaghetti, crawfish cream, gulf-style white rice, watercress, charred green onion

MISOYAKI SEABASS | 42

Beet risotto, bok choy, wasabi aioli & toasted sesame sponge cake

9oz. COLDWATER LOBSTER TAIL | 35

Chef's Starch of the Day and Market Vegetable

DAY BOAT FRESH CATCH | MP

Chef's Starch of the Day and Market Vegetable

A LA CARTE SOUTHERN SIDES | 8



VG Charred Brussels Sprouts, Blood Orange-Miso Caramel, Sesame Crumb & Cashews

GF Fully Loaded Baked Potato

GF VG Creamed Kale & Spinach, Crispy Fried Shallots & Sherry Vinegar

VG Double Twist Mac & Cheese with Gruyere and Aged White Cheddar

GF VG Coconut Creamed Corn, Fresno Chiles & Basil

GF Shaved Truffle Mushroom Risotto

PLEASE ASK ABOUT OUR SELECTION OF DESSERTS

“THE ONLY TIME TO EAT DIET FOOD IS WHILE YOU'RE WAITING FOR THE STEAK TO COOK.”
-JULIA CHILD

VG VEGETARIAN **GF** GLUTEN-FREE



We support local farms, all-natural meat producers, ethically and sustainably fished seafood purveyors, and use organic products whenever possible. If you have any concerns regarding food allergies, please alert your server prior to ordering.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. February 25, 2019