

starters

broccoli soup

serrano ham, prawn, brioche

9

arugula salad

texas grapefruit, marcona almonds, goat cheese

10

grilled asparagus

sauce maitaise

13

sea scallops

pequillo peppers, miso, pea shoots, white soy

16

bobwhite quail

hedgehog mushrooms, celery, green olives

14

poached tuna

white beans, fennel, red pepper, meyer lemon

15

braised duck ravioli

radish sprouts, pecorino romano

14

seared foie gras

salsify, cress, hazelnut

19

Gabriel Gil - *Yacht Club Executive Chef*
Jacob Day - *Restaraunt Sous Chef*



mains

striped bass

black soybeans, asparagus,
morel mushrooms, red wine

31

pork shank

hominy, cabbage, cilantro, green chile

29

texas axis venison

turnips, red chile praline, brown butter, hard cider

35

free range chicken

roasted garlic spaetlze, chard, jus

29

cowboy steak

22oz bone-in angus rib eye
fingerling potatoes, black kale, "steak sauce"

43

rabbit duo

braised hindquarters, roasted loin,
heirloom carrots, peas, rice emulsion

31

beef filet

potato puree, green beans,
sauce bordelaise, colbert butter

36

braised black grouper

grits, escarole, pork belly, clams

33