



HORS D'OEUVRES

CRAB DEVEILED EGGS | 16

cowboy butter, preserved lemon, crispy onion

CRISPY BRUSSEL SPROUTS | 16

cauliflower, pickled beets, bacon, remoulade, pecorino

PEI OYSTERS

1/2 dozen | 18 dozen | 36
mignonette, lemon, cocktail sauce

BURRATA | 19

pepper jam, fried green tomato, eggplant, arugula, fennel

BEEF TARTARE | 22

black garlic aioli, crispy fried egg, crispy artichokes, pickled shimeji, focaccia

WAGYU SHORT RIB

RAVIOLO AL UOVO | 19

maitake mushrooms, black truffle, onion

ASPARAGUS TEMPURA | 15

thai chili, sesame ponzu, spicy aioli

SHRIMP DUMPLING | 24

gulf shrimp, ponzu beurre blanc, chili garlic, caviar

GREENS & SOUPS

WINTER SQUASH SALAD | 16

hazelnuts, baby beets, endive, mimolette, pomegranates

CHOPPED TUSCAN KALE | 12

peanuts, scallions, mint, ginger, reggiano

WEDGE | 12

apple smoked bacon, bleu cheese, croutons, crispy onion

CLASSIC CAESAR | 13

romaine, parmigiano, garlic herb croutons

TORTILLA SOUP | 12

shredded chicken, roasted corn, cilantro crema

MEDITERRANEAN FARRO | 14

feta, cucumber, tomato, artichoke, olives, fennel, yogurt goddess dressing

PARK HOUSE FRENCH ONION SOUP | 14

texas onion, brandy, beef broth, gruyère, provolone, croutons

IMPERIAL GOLDEN OSSETRA CAVIAR

1oz | 130 2oz | 250

warm blinis, crème fraîche, chopped egg, chives, capers, onion brunoise

SUSHI BAR

YELLOWTAIL JALAPEÑO | 25

hamachi, ponzu, orange, cilantro

EEL ROLL | 22

shrimp tempura, cucumber, eel, avocado, eel sauce, siracha, masago

SPICY SALMON ROLL | 19

salmon, avocado, cucumber, spicy aioli, unagi sauce

TUNA TATAKI | 25

seared tuna, japanese dressing, furikake

CRISPY RICE

(two piece minimum with choice of)

spicy tuna 8 | spicy salmon 8
A5 wagyu 16 | caviar 20

KINMEDAI ANTICUCHO | 25

anticucho sauce, asparagus, fried leeks, chives

SUSHI TACOS | 10

(two piece minimum with choice of)

tuna | salmon | yellowtail
guacamole, truffle soy, tomato, cilantro, jalapeño

TERROIR

CHICKEN PAILLARD | 28

baby spinach, arugula, parmesan, pine nuts, cherry tomato, asparagus, pesto

HALF CHICKEN CONFIT | 34

chanterelles, pomme purée, green beans, dijon cream sauce, chicken roulade, truffle

HALIBUT | 41

potato, "chowder", celery, artichokes, caviar

WILD ATLANTIC SCALLOPS | 42

creamy mushroom risotto, trumpet mushrooms

48-HOUR BRAISED SHORT RIB | 42

pomme purée, braised carrots, pearl onions, lardons

PAN SEARED DUCK BREAST | 42

sweet potato, brussels sprouts, hibiscus, winter citrus

DOVER SOLE | MP

brown butter, parsley, lemon, leeks, broccolini, rice pilaf

SEARED VERLASSO SALMON | 34

kabocha, miso, bok choy, shiitake, onion

VEAL CHOP MILANESE | 55

arugula, tomato concasse, fennel & celery salad, onion, lemon

SEA

SIGNATURE DISHES

BEEF & GOLDEN OSSETRA CAVIAR | 75

center cut filet mignon, potato pavé, grilled asparagus, gold leaf

LOBSTER THERMIDOR | 58

gruyère, tarragon, dijon, herbed panko, celery & fennel salad, tagliolini pasta, tomato

SIMPLY GRILLED

simply grilled are served with a choice of sauce
peppercorn | bordelaise | beurre blanc | chimichurri | bearnaise

CENTER CUT FILET MIGNON 8OZ | 49

PRIME RIBEYE 20OZ | 58

TEXAN TOMAHAWK 38OZ | 155

WILD SCALLOPS | 34

LOBSTER TAIL | 33

VERLASSO SALMON | 24

ADDITIONS | 12

BRAISED CARROTS

carrot hummus, hazelnut

ROASTED ASPARAGUS

bearnaise sauce

ROASTED MUSHROOMS

onion, sherry, peppercorn

CRISPY BRUSSELS SPROUTS

lemon, reggiano

TRUFFLED PARMESAN FRIES

POMME PURÉE

SAUTÉED SPINACH