



## 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

### SCALLOPS | 42

potato, "chowder", celery, pork belly, caviar

### BRANZINO | 44

spinach, artichokes, pine nuts, tomato, salsa verde

### 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