



HORS D'OEUVRES

TEMPURA SQUASH BLOSSOM | 18
pimento cheese, corn, romesco, zucchini

CRISPY BRUSSEL SPROUTS | 16
cauliflower, pickled beets, bacon,
remoulade, pecorino

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

CRAB DEVEILED EGGS | 16
cowboy butter, preserved lemon,
crispy onion

BBQ BEEF BRISKET | 24
yuzu bbq sauce, onion,
rice polenta, shishito

JUMBO LUMP CRAB CAKE | 22
crudite, dijon cream sauce, tarragon

ASPARAGUS TEMPURA | 15
thai chili, sesame ponzu,
spicy aioli, shishito

SHRIMP DUMPLING | 24
gulf shrimp, ponzu beurre blanc,
chili garlic, caviar

SUSHI BAR

YELLOWTAIL JALAPEÑO | 25
hamachi, ponzu, orange, cilantro

SEARED SCALLOP | 24
hokkaido scallop, foie gras, truffle

SPICY SALMON ROLL | 19
salmon, avocado, cucumber,
spicy aioli, unagi sauce

TUNA TARTAR | 30
olive, avocado, sea beans, wasabi

CRISPY RICE
(two piece minimum with choice of)
spicy tuna 8 | spicy salmon 8
A5 wagyu 16 | caviar 20

TEMPURA SPECIAL | 23
shrimp tempura, crab, eel sauce,
spicy mayo, garlic chips

SUSHI TACOS | 10
(two piece minimum with choice of)
tuna | salmon | yellowtail
guacamole, truffle soy, tomato, cilantro, jalapeño

DOMUS CAVIAR

KALUGA HYBRID, 1oz | 95
PLATINUM OSSETRA, 2oz | 190
warm blinis, crème fraîche, chopped egg, chives, capers, onion brunoise

GREENS & SOUPS

BEET & GOAT CHEESE SALAD | 14
leaf lettuce, favas, summer cherries,
pistachio, balsamic

CHOPPED TUSCAN KALE | 12
peanuts, scallions, mint, ginger, reggiano

CLASSIC CAESAR | 13
romaine, parmigiano,
garlic herb croutons

BURRATA | 16
heirloom tomato, peach, arugula,
prosciutto, basil, pan de campo

WEDGE | 12
apple smoked bacon, bleu cheese,
croutons, crispy onion

TORTILLA SOUP | 14
shredded chicken, roasted corn,
cilantro crema

FRENCH ONION SOUP | 14
texas onion, brandy, beef broth,
gruyère, provolone, croutons

TERROIR

CHICKEN PAILLARD | 28
baby spinach, arugula, parmesan, pesto
pine nuts, cherry tomato

ROASTED CHICKEN | 34
spring onion purée, potato,
peppers, slaw, gravy

SEARED SCALLOPS | 44
miso potato fondant, shiitake, caviar,
yuzu beurre blanc, bok choy

ROASTED SEABASS | 46
asparagus, artichokes, pine nuts,
tomato, salsa verde

48-HOUR BRAISED SHORT RIB | 44
pomme purée, braised carrots,
pearl onions, lardons

TEXAS WAGYU STRIP | 49
crispy potato, truffle, trumpet mushroom,
green beans

DOVER SOLE | MP
brown butter, chives, lemon, rock shrimp
rice purloo

SEARED VERLASSO SALMON | 34
summer succotash, quinoa, kale,
béarnaise

PAN SEARED DUCK | 48
orange, carrots, confit thigh, spinach

GRILLED PORK CHOP | 36
pineapple, onion, chili, radish, corn

LOBSTER FETTUCINE | 34
fra diavolo sauce, ramps, chives, pepper

GARDEN

POTATO GNOCCHI AND MUSHROOM | 21
black truffle, reggiano, foraged mushroom

CORN RAVIOLI | 19
summer squash, onion, pepper

SIMPLY GRILLED

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

CENTER CUT FILET MIGNON 8OZ | 49

PRIME RIBEYE 20OZ | 58

PRIME TOMAHAWK 48OZ | 158

WILD SCALLOPS | 34

LOBSTER TAIL | 33

VERLASSO SALMON | 26

ADDITIONS | 12

BRAISED CARROTS
carrot hummus, hazelnut

ROASTED ASPARAGUS
bearnaise

ROASTED MUSHROOMS
onion, sherry, peppercorn

CRISPY BRUSSELS SPROUTS
lemon, reggiano

TRUFFLED PARMESAN FRIES

POMME PURÉE

SAUTÉED SPINACH