



SOUP & SALADS

SOUP OF THE DAY CUP 7 BOWL 9

HOUSE SALAD 7/12
MIXED GREENS, TOMATOES, CUCUMBERS,
RED ONION, PUMPKIN SEEDS, CARROTS

BURRATA CAPRESE 17
SLICED AND MARINATED HEIRLOOM
TOMATOES, CREAMY BURRATA
CHEESE, BASIL OIL, LINGONBERRY GLAZE

SALMON & FENNEL SALAD 23
CHIPOTLE HONEY GLAZED SALMON OVER
ROASTED ROOT VEGETABLES TOSSED IN
MAPLE TAHINI VINAIGRETTE TOPPED WITH
SHAVED GREEN APPLES, FENNEL RED
ONION, FIGS, CRANBERRIES, AND ORANGES

SOUTHERN GENT 19
GRILLED CHICKEN, MIXED GREENS,
EDAMAME, TOMATO, ROASTED CORN, EGG,
BACON, CUCUMBER, AND SMOKED GOUDA
WITH HONEY MUSTARD

RUSTEAK WEDGE* 10/15
ROMAINE LETTUCE, CHERRY TOMATO,
CHOPPED BACON, GORGONZOLA, RED
ONION, DRIED CRANBERRIES,
AND BALSAMIC GLAZE WITH
BLUE CHEESE DRESSING
ADD HANGER STEAK +\$15
ADD GRILLED SHRIMP +\$12
ADD GRILLED CHICKEN +\$7
ADD GRILLED SALMON +\$12

SIDES

REGULAR SIDES

BISTRO FRIES 7
SWEET POTATO WAFFLE FRIES 7
GARLIC GREEN BEANS 7
GRILLED ASPARAGUS 7
MASHED POTATOES 7
SWEET POTATO MASH 7

PREMIUM SIDES

TWIN SQUASH POLENTA CAKES 8
APPLE & BACON BRUSSELS 9
MISO BOK CHOY 8
GREEN BEAN ALMANDINE 9
HALF WEDGE SALAD 10
WILD RICE 8

gluten free menu



STARTERS

TOMATO JAM JAR 14
CHERRY TOMATO JAM, RICOTTA, SPINACH
ALMOND PESTO, GRILLED NAAN

KUNG PAO CAULIFLOWER 14
GINGER TURMERIC TEMPURA
CAULIFLOWER, KUNG PAO SAUCE, GREEN
ONION, CRUSHED PEANUTS

CHEESE BOARD 25
(3) CHEF SELECTED CHEESES, TOASTED
CROSTINIS, ACCOUTREMENTS
ADD CHARCUTERIE +\$12

**SPICED SOFRITO SALMON
CAKES** 18
CORN AND SAFFRON VELOUTÉ,
HEIRLOOM TOMATO, CORN, AND PICKLED
PEPPER SALAD, GREEN ONION,
CILANTRO, AND CHORIZO CRUMBLE

BEER & CHORIZO MUSSELS 18
SAUTÉED MUSSELS IN A BEER AND
FENNEL BROTH WITH CHERRY
TOMATOES, FENNEL, AND CHORIZO

PRETZEL ROLLS 12
PEPPERJACK CHEESE FONDUE,
HONEY MUSTARD

FALL FLATBREAD 18
WITH PARSNIP BÉCHAMEL, MUSHROOMS,
LEEKs, WHITE CHEDDAR AND ARUGULA
FINISHED WITH FRIED SAGE AND
LINGONBERRY GLAZE

SALSA MACHA EDAMAME 12
SAUTÉED EDAMAME TOSSED IN PUMPKIN
SEED SALSA MACHA TOPPED WITH
COTIJA CHEESE

**PROSCIUTTO & MANCHEGO
CROQUETTES** 16
WITH AJI AMARILLO PEPPER AIOLI

SWEET POTATO HUMMUS 15
WITH PUMPKIN SEED SALSA AND
MOLASSES BREAD CROSTINIS

HANDHELDS

INCLUDES CHOICE OF REGULAR SIDE

SUB GLUTEN-FREE BREAD (\$1) OR IMPOSSIBLE PATTY (\$2)

RUSTEAK BURGER* 18
8OZ ANGUS BEEF, GARLIC CILANTRO SAUCE, TOMATO,
PROVOLONE, BACON, OVER-MEDIUM EGG, AND CRISPY
POTATO STRINGS ON A TOASTED BRIOCHE BUN

SOUTHWEST SMASH BURGER 18
TWO SMASHED PATTIES ON A TOASTED BRIOCHE BUN
WITH A GREEN CHILI AIOLI, CRISPY BACON, TOMATO, CORN
SALSA & CRISPY RED ONION STRINGS

THE IMPOSTER 18
GRILLED IMPOSSIBLE PATTY, WHITE AMERICAN CHEESE,
PICKLES, CARAMELIZED ONION, TOMATO, BIBB LETTUCE,
POTATO STRINGS, STONE GROUND MUSTARD AIOLI,
BRIOCHE

55TH STREET 18
HOUSE SMOKED PASTRAMI, HAVARTI CHEESE,
RUSTEAK SLAW, STONEGROUND MUSTARD AIOLI,
SOURDOUGH, DILL PICKLES

CHICKEN SALAD SANDWICH 17
CHICKEN BREAST MIXED WITH WALNUTS, APPLES, AND
DRIED CRANBERRIES WITH MAYO, BIBB LETTUCE, TOMATO,
BRIOCHE

A GOUDA THING 18
FIRE GRILLED CHICKEN BREAST, APPLEWOOD SMOKED
BACON, SMOKED GOUDA, POTATO STRINGS, TOMATO,
RUSTEAK SAUCE, BRIOCHE

CATCH BLT 19
FRESH CATCH OF THE DAY, BIBB LETTUCE, TOMATO, BACON
AND PEPPERONCINI AIOLI ON TOASTED BRIOCHE

ELOTE SHRIMP TACOS 18
GRILLED SHRIMP, HEIRLOOM TOMATO AND CORN SALSA,
AJI AMARILLO PEPPER AIOLI, COTIJA CHEESE, TAJIN
DUSTED FLOUR TORTILLAS

SHORT RIB GRILLED CHEESE 25
SHREDDED BRAISED SHORT RIB, WHITE CHEDDAR AND
MANCHEGO CHEESE, PUMPKIN SEED SALSA MACHA, AND
CARAMELIZED ONION ON TOASTED SOURDOUGH

HALLOUMI SANDWICH 18
BATTERED AND FRIED HALLOUMI CHEESE, CUCUMBER,
ONION, RED PEPPER AND HERB SALAD, ARUGULA,
TOMATO, MAYO, BRIOCHE

ENTREES

SHORT RIB PASTA 37
BLUE CHEESE CRUSTED SHORT RIB OVER RADIATORE PASTA
TOSSED WITH MUSHROOMS, ASPARAGUS, AND A ROASTED RED
PEPPER AND BLUE CHEESE CREAM SAUCE

MISO GLAZED FRESH CATCH 35
GINGER SQUASH PURÉE, BOK CHOY AND ROASTED MUSHROOMS
OVER WILD RICE WITH GREEN ONION CURLS

SEARED AIRLINE CHICKEN 28
SAGE POLENTA CAKE, MUSTARD SEED GREEN BEAN ALMANDINE,
AND A BRANDY CREAM SAUCE WITH APPLES AND PEARL ONIONS

FALL HARVEST STEAK * 30
GRILLED HANGER STEAK, ROOT VEGETABLE MEDALLIONS TOSSED
IN ROOT VEGETABLE TOP CHIMICHURRI, ROASTED RED PEPPER
COULIS
SUBSTITUTE FILET +\$18
SUBSTITUTE TEXAS PRIME STRIP +\$19

BUTTERNUT SQUASH RAVIOLI 25
IN CORN VELOUTÉ WITH CORN AND SQUASH SUCCOTASH FINISHED
WITH SHAVED PARMESAN AND SAGE
ADD SHRIMP +\$12
ADD CHICKEN BREAST +\$7
ADD HANGER STEAK +\$15

FILET* 45
GRILLED 7OZ FILET, SAGE POLENTA CAKE, TRI-COLOR BABY
CARROTS, BLACKBERRY DEMI
ADD SALMON CAKE +\$9
ADD SHRIMP +\$12

TEXAS PRIME STRIP* 47
12OZ PRIME STRIP LOIN, PEPPER JACK MASHED POTATOES AND
FALL APPLE, BRUSSEL, AND BACON HASH TOPPED WITH ROASTED
COFFEE BUTTER

PISTACHIO CRUSTED PORK RIBEYE* 35
GRILLED 12OZ PISTACHIO CRUSTED BONE-IN CHESHIRE PORK
RIBEYE, SWEET POTATO MASH, CITRUS ROASTED FENNEL AND
CARROTS, FIG MARSALA SAUCE

FEATURES

from the
bar



from the
kitchen



*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any special dietary requirements or allergies.
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.