

Jumbo

RAW & TARTARE

Tonight's Oysters 28
Half Dozen on Half Shell (Beausoleil - Prince Edward Island)

Salmon Crudo 18
Granny Smith Apples, Avocado Slices & Jalapeno

Yellowtail Crudo 28
TX Ruby Red Grapefruit, Avocado, Sriracha, Ligurian Olive Oil & Maldon

Classic Shrimp Cocktail 22
Five U12 Jumbo Shrimp & Cocktail Sauce

Bacon Crusted Bone Marrow & Caviar 24
Bacon Infused Center-Cut Marrow & American Sturgeon Caviar

44 Farms Beef Tartare 24
Fresh Ground Tenderloin, Quail Egg & Nann Bread

SALADS & SOUP

Creamy Jalapeño Soup 12
White Cheddar, Scallion Oil & Fried Jalapeno

Local Farm Arugula 16
Honey lemon Vinaigrette Dressing & Prosciutto Chips

Garden Salad & 7 Minute Egg 14
Red Wine Vinaigrette Dressing & Soft Boiled Egg

Teresa's Watercress & Toasted Walnut Salad 16
Goat Cheese & Sherry Shallot Vinagrette Dressing

My Wedge 15
Cherry Tomatoes, Blue Cheese Crumble & Blue Cheese Dressing

Classic Caesar 12
Parmesan Cheese, Caesar Dressing & Croutons

SLABS & SLICES

Bacon Tasting of 5 Varieties 20
House Made Bacon Jam

Charcuterie Board 26
Assortment of Salami & Salumi

Assortment of Cheeses Board 26
Select 2 Cheeses \$8 Per Additional Cheese

44 Farms Meatballs 18
Fresh Grated Parmesan & Spicy Marinara

Bacon Jam Sloppy Joe Sliders 13
Served on Fresh Butter Milk Biscuits (3 Per Order)

Crispy Pork Belly & Collard Greens 18
Bordelaise Sauce, Pickled Mustard Seed & B&B Pickles

WET AGED CUTS

Petite Filet 6oz 46
Outpost 76 Ranch Tenderloin

Filet Mignon 10oz 68
Outpost 76 Ranch Tenderloin

Filet Au Poivre & Frites 8oz 62
Outpost 76 Ranch Tenderloin

Coulotte 10oz 25
44 Farms Ranch Top Sirloin Rump

Prime Strip 12oz 58
Outpost 76 Ranch Bottom Sirloin

Skirt Steak 10oz 55
Outpost 76 Ranch Outside Skirt

Grilled Big Short Rib 65
Creekstone Farms Beef Rib

Tajima New York Strip 12oz 140
Cowboy Wagyu Ranch (Limited Availability)

Cowboy Cut Bone-In Ribeye 26oz 85
44 Farms Ranch

DRY AGED CUTS

45 Day Dry Aged Bone-In Strip 22oz 75
Creekstone Farms

45 Day Dry Aged Bone-In Ribeye 32oz 155
44 Farms Ranch (Recommended for 2)

75 Day Dry Aged Bone-In Ribeye 32oz 165
Outpost 76 Ranch (Recommended for 2)

90 Day Dry Aged Bone-In Ribeye 32oz 180
44 Farms Ranch (Recommended for 2)

240 Day Dry Aged Bone-In Ribeye 32oz 240
44 Farms Ranch (Limited Availability) (Recommended for 2)

45 Day Dry Aged Wagyu Tajima Bone-In Ribeye 24oz 375
Cowboy Wagyu Ranch (Limited Availability)

GAME, POULTRY & OTHERS

Herb Crusted Australian Lamb 74
Dijon Mustard Herb Crust & Red Wine Bordelaise Sauce

Center Cut Bone-In Pork Chop 45
Homemade Apple Sauce & Collard Greens

Whole Roast Chicken 42
3 LB Chicken on a Panzanella Salad (please allow 75 minutes minimum)

Pan Seared Cauliflower (Vegan) 22
Brussel Sprouts, Cherry Tomatoes, Sultanas, Capers & Miso Puree

SEAFOOD

Poached Lobster 46 MP
Whole Lobster Out of Shell & Drawn Butter

Shanghai Lobster 68 MP
Whole Lobster in Lobster Glaze Sauce & Lobster Roe

Pan Seared Salmon 62 38
Fingerling Potatoes, Grilled Asparagus & Lemon Caper Butter Sauce

Fresh Red Fish 25 32
6 Ounce Filet, Tomatoes, Corn, Asparagus, Snow Peas

PASTA

Garganelli & Truffle Essence 58 32
Truffle Butter Sauce, Parmigiano Reggiano & Black Summer Truffles

Trofie & Bolognese 55 25
Ground Beef Tenderloin & Pancetta Tomato Cream Ragù

Lobster Agnolotti 65 32
Lobster Stuffed Agnolotti Del Plin in Lobster Glaze Sauce

Seafood Risotto 140 42
Lobster, Crab, Chives, Lobster Roe & Parmigiano Reggiano

FAMILY STYLE SIDES

Avocado Fries & Chipotle Aioli 85 10

Onion Rings 75 8

Salsa Verde Fries 8 8

Pommes Puree 155 12

Johnny's Mac & Cheese with Bacon Breadcrumbs 165 12

Creamed Spinach & Roasted Shallots 180 12

Roasted Heirloom Baby Carrots 240 14

Wild Mushrooms in Red Wine Bordelaise 375 15

Grilled Asparagus 20 10

Vegetarian Collard Greens 5 10

SAUCES 20 20

Oscar-Style 20 20
2 Ounce Fresh Jumbo Lump Crab

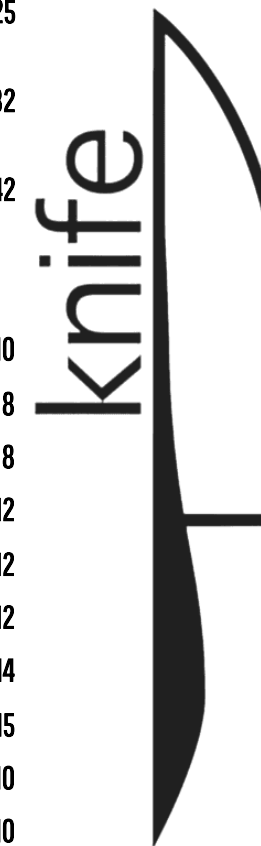
Bearnaise 74 5
Butter, Tarragon & White Wine Vinegar

Bordelaise 45 12
Shallots, Red Wine & Veal Bone Demi-Glace

Au Poivre 42 10
Fresh Ground Black Pepper Flambéed in Bordelaise, Brandy & Bourbon

Chimichurri 22 5
Parsley, Mint, Cilantro & Red Peppers Diced in Extra Virgin Olive Oil

Salsa Verde 5 5
Parsley, Mint, Cilantro Blended with White Anchovies Mediterranean Style



LET US HOST YOUR NEXT EVENT- INQUIRE WITH MANAGEMENT ABOUT OUR PRIVATE DINING OPTIONS

*Safe Handling Instructions: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please advise your server of any food allergies prior to ordering. An automatic gratuity of 20% will be added to all parties of 6 or more

Knife Seasonal Old Fashioned Flight

- Barrel Aged High Rye Bourbon with Homemade Porter Syrup
 - Rye Bourbon Brandy with Homemade Fig Syrup
 - Barrel Aged Amaro Old Fashioned
- 32

Craft Cocktails

Bar Americano	14
BLACK CHERRY INFUSED SWEET VERMOUTH·ORANGE WHITE PEPPER COLD FOAM	
Yattsu	16
JAPANESE GIN·GRAPEFRUIT·LIME·AGAVE·JUNIPER & BLACK PEPPERCORNS· TONIC WATER	
Barrel Aged Old Fashioned	18
HIGH RYE BOURBON·PORTER BEER REDUCTION·ANGOSTURA BITTERS	
Seasonal Tiki	18
WHITE RUM·DARK RUM·PORTER SYRUP· PINEAPPLE JUICE·ALL SPICE LIQUEUR	
Speyside Sour	20
12 YEAR OLD SCOTCH WHISKY·FIG SYRUP·VANILLA·LIME JUICE	
Mezcal #6	24
MEZCAL·APRICOT LIQUEUR·ORANGE JUICE·LIME JUICE·EGG WHITE	
Harvest Season	28
BRANDY·FUJI APPLES·CUMIN·CINNAMON·CLOVES·DEMERRARA SUGAR·STAR ANISE	
King Richard	28
VODKA·YELLOW CHARTREUSE·LIME JUICE·HIBISCUS SYRUP	




Craft Mocktails

14U14ME	12
STRAWBERRIES·LIMEJUICE·SIMPLE SYRUP·SODA	
Non Alcoholic Yattsu	12
GRAPEFRUIT JUICE·BLACK PEPPERCORN·JUNIPER BERRIES·LIME JUICE·AGAVE	
Rosemary	12
ORANGE JUICE·GINGER BEER·CITRUS SYRUP	

Beers On Draft

Paulaner Brauerei Oktoberfest Märzen	9
Tupps Brewery Hefeweizen Traditional Wheat	9
Martin House 'Doctor Bock' Bock	9
512 Pecan Porter	9
Community 'Mosaic' India Pale Ale	9
Real Ale 'Hans' Pils' German Pilsner	9

Bottles & Cans

Bud Light	6	Stella Artois	6
Duvel 6.66	6	Rovolver Blood & Honey	6
Michelob Ultra	6	Lindemans Framboise	6
Miller Light	6	Brooklyn Brewery 'Hoppy Amber' 	6
Modelo	6	Brooklyn Brewery 'IPA' 	6
Shiner Bock	6	Texas Select 	6

Vodka

Absolut	12	Chopin	16
Aspen	12	Chopin 'Family Reserve'	40
Beluga 'Transatlantic'	20	Grey Goose	16
Beluga 'Gold Line'	30	Haku	16
Belvedere	14	Ketel One	14

Gins

Bombay Sapphire	13	Monkey 47	25
Botanist	16	Roku	13
Gray Whale	14	Tanqueray 'No. 10'	14
Hendrick's	14		

Tequila

B l a n c o		R e p o s a d o		A ñ e j o	
Casamigos	15	Arette	16	1800 Guachimonton	50
Cantera Negra	14	Cambio	18	Cambio	22
Don Julio	17	Casa Dragones	22	Cambio #1 'El Desliz'	30
Fortaleza	22	Casamigos	17	Casa Dragones '200 Copas'	33
Lalo 'High Proof'	20	Clase Azul	55	Clase Azul Día De Muertos	250
Casa Dragones Joven	65	Fortaleza	28	Don Julio	22
		Mijenta	22	Don Julio 1942	42
				Fortaleza	34
				Tears of Llorona	65

Mezcal

Clase Azul San Luis Potosi	64	Nuestra Soledad	16
llegal Reposado	15	Vida 'Del Maguey'	12

Rum

Captain Morgan	12	Papa's Pilar Blonde	12
Diplomatico Reserva	13	Papa's Pilar Sherry	18

Irish Whiskey

Bushmills	10	Slane	12
Jameson	10	Tullamore D.E.W	12

Happy Hour

MON - FRI 4 PM - 6 PM
BAR AND PATIO ONLY

ALL PREMIUM WELL SPIRITS \$6
ALL DRAFT BEERS \$5

COCKTAILS

-10 EACH-

Bar Americano

Black Cherry Sweet Vermouth & Orange White Pepper Cold Foam

Knife Old Fashioned

Knife Martini

CLASSIC | LEMONDROP | ESPRESSO

WINES BY THE GLASS

-9 Glass- -36 Bottle-

Italian Sparkling Moscato D'Asti
Ca' Bianca 2023

French Still Rosé

The Pale Rosé by Sacha Lichine 2022

New Zealand Sauvignon Blanc
Crossings 2024

California Cabernet Sauvignon
The Calling Paso Robles 2022

SMALL PLATES

44 Farms Beef Skewers

3 SKEWERS SERVED WITH CHIMICHURRI

12

Ozersky Sliders

3 SLIDERS, AMERICAN CHEESE, RED ONION

10

Avocado Fries

CHIPOTLE AIOLI

10

Oysters Rockefeller

BUTTER, SPINACH, PARSLEY & BREADCRUMBLE

12

Cacio e Pepe

TOASTED CRACKED PEPPER, PARMESAN, & LINGUINE

10



Get priority access to our new private dining events and updates on new menu changes by scanning the QR code above.