

# lunch

## RAW & TARTARE

- Salmon Crudo** 18  
Granny Smith Apples, Avocado Slices & Jalapeno
- Yellowtail Crudo** 28  
TX Ruby Red Grapefruit, Avocado, Sriracha, Ligurian Olive Oil & Maldon

## 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

## 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

Cherry Tomatoes, Blue Cheese Crumble & Blue Cheese Dressing

## Classic Caesar

Parmesan Cheese, Caesar Dressing & Croutons

## BURGER & SANDWICHES

- Reuben Sandwich** 18  
House Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing on Rye
- 44 Farm Meatball Sub** 18  
Marinara, Garlic Butter, Parmesan & Mozzarella Cheese
- Magic Burger** 18  
44 Farms Ground Beef, L.T.O, Cheddar & Bacon on an English Muffin
- The Ozersky Burger** 16  
44 Farms Ground Beef, Red Onions, American Cheese on White Bun
- Tajima Wagyu Burger** 24  
100% Tajima Wagyu Ground Beef, L.T.O, Cheddar on White Bun

## 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** 48  
Outpost 76 Ranch Bottom Sirloin
- Skirt Steak 10oz** 55  
44 Farms 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)

## POULTRY & OTHERS

- Pan Seared Chicken** 26  
Chicken Breasts, Bordelaise Sauce & Mushrooms on Sauteed Spinach
- Pan Seared Cauliflower (Vegan)** 22  
Brussel Sprouts, Cherry Tomatoes, Sultanas, Capers & Miso Puree

## Seafood

- Poached Lobster** MP  
Whole Lobster Out of Shell & Drawn Butter
- Shanghai Lobster** MP  
Whole Lobster in Lobster Glaze Sauce & Lobster Roe
- Pan Seared Salmon** 38  
Fingerling Potatoes, Grilled Asparagus & Lemon Caper Butter Sauce
- Fresh Red Fish** 32  
6 Ounce Filet, Tomatoes, Corn, Asparagus, Snow Peas

## PASTA

- Garganelli & Truffle Essence** 32  
Truffle Butter Sauce, Parmigiano Reggiano & Black Summer Truffles
- Gnocchetti & Bolognese** 25  
Beef Tenderloin & Pancetta Tomato Cream Ragù
- Lobster Agnolotti** 32  
Lobster Stuffed Agnolotti Del Plin in Lobster Glaze Sauce
- Seafood Risotto** 42  
Lobster, Crab, Chives, Lobster Roe & Parmigiano Reggiano

## FAMILY STYLE SIDES

- Avocado Fries & Chipotle Aioli** 10
- Salsa Verde Fries** 7
- Onion Rings** 8
- Creamed Spinach & Roasted Shallots** 12
- Grilled Asparagus** 10

## SAUCES

- Oscar-Style** 20  
2 Ounce Fresh Jumbo Lump Crab
- Bordelaise** 12  
Shallots, Red Wine & Veal Bone Demi-Glace
- Au Poivre** 10  
Fresh Ground Black Pepper Flambéed in Bordelaise, Brandy & Bourbon
- Chimichurri** 5  
Parsley, Mint, Cilantro & Red Peppers Diced in Extra Virgin Olive Oil
- Salsa Verde** 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
  - BOURBON BARRELED WITH HOMEMADE BUTTERNUT SQUASH MOLASSES
- 32

## Craft Cocktails

<b>Bar Americano</b>	14
Black Cherry Infused Sweet Vermouth-Orange White Pepper Cold Foam	
<b>Yattsu</b>	16
Japanese Gin-Grapefruit-Lime-Agave-Juniper & Black Peppercorns- Tonic Water	
<b>Barrel Aged Old Fashioned</b>	18
High Rye Bourbon-Porter Beer Reduction-Angostura Bitters	
<b>Seasonal Tiki</b>	18
White Rum-Dark Rum-Porter Syrup- Pineapple Juice-All Spice Liqueur	
<b>Bad Apple</b>	18
Tennessee Whiskey-Fuji Apples-Cinnamon-Apple Chips	
<b>Mezcal #6</b>	24
Mezcal-Apricot Liqueur-Orange Juice-Lime Juice-Egg White	
<b>Harvest Season</b>	28
Brandy-Fuji Apples-Cumin-Cinnamon-Cloves-Demerrara Sugar-Star Anise	
<b>King Richard</b>	28
Vodka-Yellow Chartreuse-Lime Juice-Hibiscus Syrup	




## Craft Mocktails

<b>14U14ME</b>	12
Strawberries-LimeJuice-Simple Syrup-Soda	
<b>Non Alcoholic Yattsu</b>	12
Grapefruit Juice-Black Peppercorn-Juniper Berries-Lime Juice-Agave	
<b>Rosemary</b>	12
Orange Juice-Ginger Beer-Citrus Syrup	

## Beers On Draft

<b>Paulaner Brauerei</b> Oktoberfest Märzen	9
<b>Tupps Brewery Hefeweizen</b> Traditional Wheat	9
<b>Martin House 'Dr. Bock'</b> Bock	9
<b>Deschutes 'Black Butte'</b> Porter	9
<b>Community 'Mosaic'</b> India Pale Ale	9
<b>Real Ale 'Hans' Pils'</b> German Pilsner	9

## Bottles & Cans

<b>Bud Light</b>	6	<b>Revolver Blood &amp; Honey</b>	6
<b>Duvel 6.66</b>	6	<b>Stella Artois</b>	6
<b>Michelob Ultra</b>	6	<b>Lindeman's Framboise</b>	6
<b>Miller Light</b>	6	<b>Brooklyn Brewery 'Hoppy Amber'</b> 	6
<b>Modelo</b>	6	<b>Brooklyn Brewery 'IPA'</b> 	6
<b>Shiner Bock</b>	6	<b>Texas Select</b> 	6

## Vodka

<b>Absolut</b>	12	<b>Chopin</b>	16
<b>Aspen</b>	12	<b>Chopin 'Family Reserve'</b>	40
<b>Beluga 'Noble'</b>	20	<b>Grey Goose</b>	16
<b>Beluga 'Gold'</b>	30	<b>Haku</b>	16
<b>Belvedere</b>	14	<b>Ketel One</b>	14

## Gin

<b>Bombay Sapphire</b>	13	<b>Monkey 47</b>	25
<b>Botanist</b>	16	<b>Roku</b>	13
<b>Gray Whale</b>	14	<b>Tanqueray 'No. 10'</b>	14
<b>Hendricks</b>	14		

## Tequila

	Blanco	Reposado	Añejo		
<b>Casamigos</b>	15	<b>Arette</b>	16	<b>1800 Guachimonton</b>	50
<b>Cantera Negra</b>	14	<b>Cambio</b>	18	<b>Cambio</b>	22
<b>Don Julio</b>	17	<b>Casa Dragones</b>	22	<b>Cambio #1 'El Desliz'</b>	30
<b>Fortaleza</b>	22	<b>Casamigos</b>	17	<b>Casa Dragones '200 Copas'</b>	33
<b>Lalo 'High Proof'</b>	20	<b>Clase Azul</b>	45	<b>Don Julio</b>	22
<b>Casa Dragones Joven</b>	65	<b>Fortaleza</b>	28	<b>Don Julio 1942</b>	40
		<b>Mijenta</b>	22	<b>Fortaleza</b>	34
				<b>Tears of Llorona</b>	65
				<b>Clase Azul 'Día De Muertos'</b>	250

## Mezcal

<b>Illegal Joven</b>	15	<b>Nuestra Soledad</b>	16
<b>Illegal Repo</b>	20	<b>Vida 'Del Maguey'</b>	12

## Rum

<b>Captain Morgan</b>	12	<b>Papa's Pilar Blonde</b>	12
<b>Diplomatico Reserva</b>	13	<b>Papa's Pilar Dark Rum</b>	18

## Irish Whiskey

<b>Bushmills</b>	10	<b>Slane</b>	12
<b>Jameson</b>	10	<b>Tullamore D.E.W</b>	12

## Happy Hour

MON-FRI 4PM-6PM  
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 | Lemon Drop | 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 2023

#### New Zealand Sauvignon Blanc

MOMO 2023

#### 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



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