

RAW & TARTARE

Salmon Crudo	18
Granny Smith Apples, Avocado Slices & Jalapeno	
Bigeye Tuna Tartare	22
Bigeye Tuna, Avocado, Sriracha, Ligurian Olive Oil & Wasabi Tobiko	
Yellowtail Crudo	28
TX Ruby Red Grapefruit, Avocado, Sriracha, Ligurian Olive Oil & Maldon	

SLABS & SLICES

Bacon Tasting of 5 Varieties	24
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 Iemon 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	

BURGER & SANDWICHES

Reuben Sandwich	18
House Pastrami. Swiss Cheese, Sauerkraut, Russian Dressing on Rye	
Beef Meatball Sub	18
Marinara, Garlic Butter, Parmesan & Mozzarella Cheese	
Magic Burger	18
Ground Beef, L.T.O, Cheddar & Bacon on an English Muffin	
The Ozersky Burger	16
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

Prime Petite Filet 6oz	46
Texas Black Angus Tenderloin	
Prime Filet Mignon 10oz	68
Texas Black Angus Tenderloin	
Prime Filet Au Poivre & Frites 8oz	62
Texas Black Angus Tenderloin	
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	
Cowboy Cut Ribeye 18oz	85
Outpost 76 Ranch	
Tajima Wagyu New York Strip 12oz	140
Cowboy Wagyu Ranch (Limited Availability)	
Tajima Wagyu Bone-In Ribeye 16oz	225
Cowboy Wagyu Ranch (Limited Availability)	

DRY AGED CUTS

45 Day Dry Aged Bone-In Strip	75
Creekstone Farms	
45 Day Dry Aged Bone-In Ribeye 32oz	155
44 Farms Ranch (Recommended for 2)	
90 Day Dry Aged Bone-In Ribeye 32oz	180
Outpost 76 Ranch (Recommended for 2)	
240 Day Dry Aged Bone-In Ribeye 32oz	240
Outpost 76 Ranch F1 Wagyu (Recommended for 2) (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, Sautéed Spinach & Cherry Tomatoes	
Pan Seared Bigeye Tuna	32
6 Ounce Filet, Sautéed Spinach & Cherry Tomatoes	
PASTA	
Garganelli & Truffle Essence	32
Truffle Butter Sauce, Parmigiano Reggiano & Black Summer Truffles	
Gemelli Bolognese	25
Beef Tenderloin & Pancetta Tomato Cream Ragù	
Lobster Agnolotti	42
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
Roasted Brussel Sprouts & Cauliflower	14
Roasted Heirloom Carrots	14
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



Aperitif Cocktails		Classic Cocktails		Vodka		Gin	
Light & modestly alcoholic cocktails designed to stimulate your appetite before a meal		A combination of modern & pre-prohibition classics that withstood the test of time		Absolut		Bombay Sapphire	
Watermelon Negroni Sbagliato		Jeffrey Morgenthaler's Amaretto Sour		Aspen		Botanist	
Carbonated Watermelon Gin Codial·White Vermouth·Aperol·Watermelon Mint Caviar		Amaretto·Bourbon·Aperol·Rich Simple·Egg White		Beluga 'Transatlantic'		Fords	
Cherry Vermouth & Cold Foam		Paloma		Beluga 'Gold Line'		Gray Whale	
Black Cherry Infused Sweet Vermouth·Orange White Pepper Cold Foam		Blanco Tequila·Lime Juice·Grapefruit Juice·Sea Salt·(Optional Tajin Rim)		Belvedere		Hendrick's Orbium	
Seasonal Cocktails		Paper Plane		Chopin		16	
Summer seasonal cocktails made with fresh squeezed juices house made syrups.		Bourbon·Aperol·Amaro Nonino·Lemon Juice		Chopin 'Family Reserve'		40	
Kiwi Caipirinha		Hemingway Daiquiri		Grey Goose		16	
Cachaça·Kiwi Shrub·Kiwi·Limes·Simple Syrup (Optional Spicy)		White Rum·Lime Juice·Grapefruit Juice·Maraschino Liqueur		Haku		16	
Kentucky Summer Mule		Aviation		Ketel One		14	
Kentucky Bourbon Whiskey·Lime Juice·Simple Syrup·Angostura Bitters		Gin·Lemon Juice·Maraschino Liqueur·Crème de Violette		Tito's		12	
Mediterranean Margarita		Last Word		Weber Ranch		12	
Tequila·Sumac Agave·Lime Juice		Gin·Green Chartreuse·Maraschino Liqueur·Lime Juice·Luxardo Cherry		Tequila Blanco		Clase Azul San Luis Potosi	
Pago Pago		Naked & Famous		Cambio #4 El Corazón		30	
Rum Agricole·Green Chartreuse·White Crème de Cacao·Pineapple Juice·Lime Juice		Mezcal·Yellow Chartreuse·Aperol·Lime Juice		Casamigos		15	
Botanical		Vieux Carré		Cantera Negra		14	
Gin·Fig Syrup·Lime Juice·Elderflower Liqueur·Egg White		Cognac·Rye Whiskey·Sweet Vermouth·Bénédictine·Peychaud's & Angostura Bitters		Don Julio		17	
Another Tiki		Zero-Proof Mocktails		Fortaleza		22	
White & Dark Hawaiian Rum·Rich Syrup·Pineapple Juice·Lime Juice·All Spice Liqueur		Crafted with the same structural discipline as traditional cocktails		Fortaleza 'Still Stength'		30	
Signature Cocktails		14U14ME		Lalo 'High Proof'		20	
Exceptional hand-crafted cocktails from the minds of our own bartenders		Strawberries·Lime Juice·Simple Syrup·Soda		Casa Dragones Joven		65	
Yattsu		Non Alcoholic Yattsu		Tequila Reposado		Kuleana Nanea	
Japanese Gin·Black Peppercorn·Juniper Berries·Lime & Grapefruit Juice·Tonic Water		Grapefruit Juice·Black Peppercorn·Juniper Berries·Lime Juice·Agave		Arette		16	
Knife Espresso Martini		Rosemary		Cambio		18	
Vodka, Coffee Caramel Liqueur, Demerara Syrup & Locally Roasted Espresso		Orange Juice·Ginger Beer·Citrus Syrup		Casa Dragones		22	
Barrel Aged Negroni		Beers On Draft		Casamigos		17	
Gin·Campari·Sweet Red Vermouth		Pilsner Urquell		Clase Azul		55	
Barrel Aged Old Fashioned		Saint Arnold 'Summer Pils'		Fortaleza		28	
High Rye Bourbon·Pecan Porter Syrup·Orange Bitters·Black Walnut Bitters		Community Beer Co.		Fortaleza 'Winter Blend'		42	
Mezcal #6		Live Oak Hefeweizen		Lost Explorer		18	
Mezcal·Apricot Liqueur·Orange Juice·Lime Juice·Egg White		512 Pecan		Mijenta		22	
King Richard		Deschutes 'Black Butte'		Tequila Añejo		Irish Whiskey	
Montenegro Vodka·Green & Yellow Chartreuse·Lime Juice·Hibiscus Syrup		Bottles & Cans		1800 Guachimonton		Bushmills	
Knife Seasonal Old Fashioned Flight		Michelob Ultra		Cambio		Jameson	
·BARREL AGED HIGH RYE BOURBON WITH HOMEMADE PORTER SYRUP		Miller Light		Cambio #1 'El Desliz'		Red Breast 12 Year Cask Strength	
·RYE BOURBON BRANDY WITH HOMEMADE FIG SYRUP		Modelo		Casa Dragones 'Cristalino'		Slane	
·BARREL AGED AMARO OLD FASHIONED		Shiner Bock		Clase Azul 'Día De Muertos'		Tullamore D.E.W	
32				Don Julio			
				Don Julio 1942			
				El Padrino Extra			
				Fortaleza			
				Tears of Llorona			