

# Happy New Year!

## STARTERS (SELECT ONE OPTION)

### Y.O. House Salad (veg)

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette

### Shrimp and Crab Bisque

Classically prepared rich and velvety soup with shrimp and crab morsels, spiked with Sherry

### Rattlesnake Chili Pie

Jalapeno and cheddar cornbread muffin layered with rattlesnake chili, queso, sour cream and Pico de Gallo

### Shrimp & Grits

Portobello mushrooms, smoked tomatoes, and scallions glazed with cognac and lobster broth, served over cheesy tabasco grits

### Texas Pistols

Smoked and flash fried Texas quail with Grand Marnier molasses glaze over cheesy grits

### Deep Ellum Pimento Cheese Fritters (veg)

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers, panko breaded and fried golden brown, served with house Tabasco jam

### Chicken Fried Lobster (supplemental charge of \$5)

Champagne cream gravy

## MAINS (SELECT ONE OPTION)

### Buffalo Filet Mignon

Seasoned with our special blend of spices

### 44 Farms Smoked Ribeye

All-natural local black angus/  
Served with mashed potatoes and veggies

### Steak & Lobster

Petite Filet & Chicken Fried Lobster

### Hill Country Duo

Axis venison chop on wild mushroom bread pudding with morel brandy demi  
Espresso crusted elk tenderloin with blackberry port reduction

### Halibut Provencale

Norwegian halibut filet with roasted tomatoes, garlic, lemon, and basil Served with Mediterranean couscous

### New Zealand King Salmon

Crab fried rice and lobster sauce

### Zucchini Noodles (vegan)

Spiral zucchini, red bell pepper, tomatoes, fresh basil, and garlic - Tossed with a coconut red curry broth and topped with toasted pine nuts

## DESSERT (SELECT ONE OPTION)

### Chocolate Torte

Flourless Chocolate Cake spiked with Chambord and served with Raspberry Coulis

### Jack Daniels Pecan Pie

Texas pecans baked in a "Jack Daniels" spiked pecan pie filling

### Lemon Blueberry Cheesecake

Lemon Cheesecake topped with a Blueberry Compote

### Prickly Pear Sorbet

Prickly Pear Sorbet with Fresh Berries

4-6PM & 9-11PM dining at \$60/pp. 6-9PM dining at \$75/pp before tax & gratuity. Does not include non-alcoholic & alcoholic beverages