

# MAIN KITCHEN

## Dinner

### APPETIZERS

<b>Slow Cooked Brisket Empanada</b>	16
Pimento Cheese, Onion Rings, Spicy Tomato Jam	
<b>Chicken Parm Meatballs</b>	16
House-Made Marinara, Fresh Mozzarella, Crispy Basil, House-Made Focaccia	
<b>Crispy Brussels Sprouts (V) (VE)</b>	17
Spiced Ponzu Sauce, Red Pepper Flakes	
<b>Red Salad (GF)</b>	18
Red Oak, Beet Hummus, Roasted Peppers, TX Grapefruit, Marinated Goat Cheese, Cane Sugar Vinaigrette	
<b>Spring Minestrone</b>	16
Asparagus, Zucchini, Peas, Green Beans, White Beans, Ditalini Pasta, Tomato-Parmesan Broth	
<b>Ahi Tuna Crudo*</b>	23
Watermelon, Fresno Peppers, JW Garden Micro Wasabi, Yuzu Dressing, Togarashi Spiced Taro Root	
<b>Buffalo Cauliflower (V)</b>	17
Crispy Cauliflower, Jalapeno Ranch Dressing, Carrot Jicama Slaw	
<b>TX Board</b>	28
Charcuterie Selection, Houston Dairymaid Cheese, Candied Pecans, Local Jam, Cranberry Walnut Bread	
<b>Panzanella Salad</b>	19
Burrata, Toasted Ciabatta, Ripe Tomatoes, Cucumbers, Bell Peppers, Red Onions, Pesto, Mustard Dressing	

### ENTREES

<b>Pub Fish &amp; Chips</b>	34
Beer & Vodka Battered Cod, Traditional Tartar Sauce, Malt Vinegar Steak Fries	
<b>Southern Shrimp</b>	36
Gulf Shrimp, Garlic, White Wine, Cajun Spice, LA Hot Sauce, Fettuccine Pasta	
<b>Spice Steak Fajitas* (GF)</b>	46
44 Farms Skirt Steak, Guacamole, Hot & Sweet Peppers, Onions, Pico de Gallo, Charro Beans, Corn Tortillas	
<b>Skuna Bay Salmon*</b>	36
Crispy Skin, Farro, Dates, Lemon Zest, Roasted Harissa Baby Carrots, Salsa Verde	
<b>TX Prime Cut* (GF)</b>	70
12oz Prime NY Striploin, Potato Puree, Wild Mushrooms, Creamed Shishito Peppers, Asian Steak Sauce	
<b>Pollo "A la Brasa"</b>	34
Soy-Chili Marinated Half Chicken, Quinoa, Charred Corn, Queso Fresco Salad, Duo of Peruvian Sauces	
<b>Fish Tacos (GF)</b>	26
Seared Gulf Fish, Mango Salsa, Cabbage, Chipotle Mayo, Lime, Corn Tortillas	
<b>Steak Frites* (GF)</b>	46
10oz Seared Bavette Steak, Rosemary Salt Shoestring Fries, Wilted Spinach, Peppercorn-Bourbon Sauce	
<b>Crab &amp; Shrimp</b>	44
Cajun Style Jumbo Crabcake & Jumbo Shrimp, Corn & Snap Pea Risotto, Roasted Tomato Butter	



Made with ingredients from the JW Garden

VEGAN ENTREES ARE NOTED AS (VE) VEGETARIAN AS (V), GLUTEN FREE AS (GF).

\*CONSUMING RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

If you have any concerns regarding food allergies, please alert your server prior to ordering