

KAVIARI CAVIAR

Accompaniments: Capers, Red Onions, Parsley, Egg White & Yolk
Crème Fraîche, Buckwheat Blinis

OSCIÈTRE* 135/OZ

KRISTAL* 170/OZ

OSCIÈTRE GOLD* 250/OZ

SOUPS

PULLED ROASTED ORGANIC CHICKEN 13

Swiss Chard | Spätzle

ROASTED TOMATO & BASIL SOUP 14

Basil Oil | Grilled Cheese Croutons

POTATO LEEK SOUP 16

Winter Black Truffle | Smoked Pancetta | Chive Oil

BEGINNINGS

EAST COAST OYSTERS* 20

Leche De Tigre | Onion Relish | Chili Oil | Micro Cilantro

CRAB CAKE 28

Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Remoulade | Fine Herbs

TUNA POKE* 25

Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

CRISPY GULF SHRIMP 23

Wasabi Remoulade | Ponzu | Crispy Kale | Sweet Mini Peppers | Seaweed Salad

TEXAS TRIO 19

Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

BLISTERED SHISHITO PEPPERS 18

Crispy Garlic | Ponzu | White Soy | Lime

PEPPER CRUSTED BEEF CARPACCIO* 24

Parmesan Foam | Capers | Parsnip Chips | Basil | Pickled Onions | Mustard Aioli

VEGETARIAN TEMPURA 18

Sweet Potato | Green Beans | Sweet Onions | Lotus Root | Mushrooms | Shiso Leaf
Sweet Chili Sauce

CEVICHE* 26

Snapper | Salmon | Guajillo | Red Onions | Cilantro | Cucumbers
Avocado | Roe | Leche de Tigre

FLATBREADS

"WHITE PIZZA" FLATBREAD 21

Ricotta Cheese | Mozzarella Cheese | Roasted Red Onions
Toy Box Tomatoes | Basil | Lemon Infused Extra Virgin Olive Oil

NUESKE'S BACON AND GRUYERE CHEESE 23

Smoked Bacon | Caramelized Onions | Gruyere | Crème Fraîche | Green Onions

WILD MUSHROOM 23

Cauliflower Crust | Wild Mushrooms | Red Chimichurri | Arugula | Black Garlic Spread

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

SUSHI

SPICY TUNA ROLL* 21

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

CALIFORNIA ROLL 22

Lump Blue Crab | Masago | Avocado | Cucumber

LAVA ROLL 26

Avocado | Shrimp | Lobster | Blue Crab | Su Miso Sauce

FIRE CRACKER ROLL 24

Shrimp Tempura | Avocado | Spicy Tuna | Masago

VEGETARIAN ROLL 18

Avocado | Cucumber | Asparagus | Carrots | Red Peppers

SHRIMP TEMPURA ROLL 21

Fried Gulf Shrimp | Avocado | Masago | Eel Sauce

BLOOM LOBSTER ROLL 36

Tempura Lobster Tail | Jumbo Lump Crab | Wild Caviar | Avocado

Eel Sauce | Spicy Mayo | Aji Amarillo Sauce

SOFTSHELL CRAB TEMAKI* 22

Softshell Crab | Avocado | Asparagus | Masago

A5 TATAKI* 35

Premium Japanese Wagyu | Shimeji Mushrooms | Truffle Oil | Yuzu

Aji Amarillo Sauce

TORO JALAPEÑO* 23

Bluefin Tuna Belly | Jalapeño | Fried Garlic | Yuzu | Micro Cilantro

TUNA TOSTADA* 22

Tuna | Guacamole | Baby Heirloom Tomato | Crispy Rice | Eel Sauce

Spicy Mayonnaise

SASHIMI (4 PIECES)* 22

Salmon | Tuna | Hamachi

NIGIRI (PER PIECE)* 7

Salmon | Tuna | Hamachi

GREENS

GREEN HARVEST BLEND 15/19

Heirloom Baby Tomatoes | Cucumber Ribbons | Seed Brittles

White Balsamic Vinaigrette

BABY SPINACH AND ARUGULA 16/20

Roasted Baby Beets | Candied Pecans | Goat Cheese | Strawberries

Honey Vinaigrette

MARKET VEGETABLE SALAD 18/22

Green Blend | Grilled Corn | Black Beans | Roasted Zucchini | Cherry Tomatoes

Red Beets | Avocado | Fresh Lime | Balsamic Agave Vinaigrette

CHOPPED CAESAR & BABY KALE 16/20

Baby Romaine | Torn Garlic Croutons | Aged Parmesan

Pink Peppercorn-White Anchovy Dressing

ENDIVE SALAD 18/22

Green Blend | Lola Rosa | Candied Walnuts | Grapes

Stilton Blue Cheese | Apples | Champagne Vinaigrette

ADDITIONS TO ANY SALAD

Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16

Pan Seared Skuna Bay Salmon 20

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

HANDHELDS

Served with Choice of our House Blended Greens, Crispy Fries or House Potato Chips

TURKEY CLUB 24

House Smoked Organic Turkey | Thick-Cut Bacon | Tomatoes | Lettuce
Lemon-Garlic Aioli

HONEY CHICKEN SALAD ON HOUSE BAKED CROISSANT 22

All White Meat Chicken | Walnuts | Dried Cranberries | Apples | Celery

AVOCADO AND HEIRLOOM TOMATO TOAST* 21

Grilled Sourdough | Poached Egg | Heirloom Tomato | Cotija Cheese

THE POST OAK BEEF BURGER* 24

Aged White Cheddar | Maple-Bacon Jam | House Pickles
House Baked Brioche Roll

GRILLED VEGGIE WRAP 20

Portobello | Zucchini | Squash | Bell Peppers | Alfalfa | Mozzarella
Sun Dried Tomato Chutney | Cilantro Aioli

MAINS

PAN SEARED SKUNA BAY SALMON* 40

Parsnip Puree | Brussels Sprouts | Pickled Onions | Yellow Squash
Salsa Verde

TUNA NIÇOISE* 30

Seared Ahi Tuna | Niçoise Olives | Toy Box Tomatoes | Green Beans | Quail Eggs | Olive Oil
Confit | Potatoes | Green Blend | Red Wine Vinaigrette

LOCAL NATURAL ROASTED CHICKEN 34

Celeriac Mousseline | Petite Carrots | Roasted Pearl Onions
Thyme Scented Chicken Jus

STEAK FRITES* 45

Petite Pan Roasted Filet Mignon | French Fries | Bearnaise Sauce

SWEET CORN TORTELLINI 28

Mascarpone | Asparagus | Arugula

GRILLED OCTOPUS 38

Marbled Potatoes | Red Pepper | Aji Amarillo Sauce | Radish Salad

TEX-MEX SALAD 30

Spring Mix | Ancho Chicken | Peppers | Avocado | Jicama
Tortillas | Black Eye Peas | Tequila Agave Dressing

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

DESSERTS

MULLED WINE VERRINE 15

Winter Fruits | Spiced Bread | Orange Confit | Ceylon Cinnamon Ice Cream

THE HIVE 16

Dried Meringue | Rum Raisin Ice Cream | Genoa Cake | Raspberry Gel

BLACK FOREST 17

Sacher Sponge Cake | Sour Cherry Compote | Dark Chocolate Shavings
Kirsch Mousse

J'ADORE CHOCO 15

Vanilla Bean Sable Crust | Chocolate Ganache | Fleur de Sel

TARTE AUX POMMES FINES FLAMBÉE 19

Thin Puff Pastry Crust | Granny Smith Apples | Calvados
Greek Yogurt Almond Honey Ice Cream

ICE CREAMS AND SORBETS

1 Scoop 9 | 2 Scoop 13 | 3 Scoop 17



We're committed to supporting sustainable, locally-sourced ingredients from family farmers, ranchers, fishermen and artisanal purveyors.

HOMESTEAD GRISTMILL
SLOW DOUGH BREAD CO.
HOUSTON DAIRYMAIDS
CHEF'S GARDEN
TEXAS RUBY RED GRAPEFRUIT
SKUNA BAY SALMON
DESERT CREEK HONEY
SAINT ARNOLD BREWING COMPANY
NUESKE BACON
THE BREADMAN BAKING COMPANY

