

## CAVIAR

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

**ROYAL OSSETRA\* 175/OZ**

**TSAR IMPERIAL SIBERIAN\* 225/OZ**

**KALUGA HUSO HYBRID\* 315/OZ**

## SOUPS

**PULLED ROASTED ORGANIC CHICKEN 12**  
Swiss Chard | Spätzle

**ROASTED TOMATO & BASIL SOUP 11**  
Basil Oil | Pine Nuts

## BEGINNINGS

**CRAB CAKE 28**  
Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Remoulade | Fine Herbs

**TUNA POKE\* 24**  
Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

**PRAWN COCKTAIL 24**  
Lemon | Traditional Cocktail Sauce

**A5 JAPANESE WAGYU TATAKI\* 39**  
Seared Rare Beef | Scallion | Daikon | Yuzu Kosho Sauce

**TEXAS TRIO 19**  
Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

**CRISPY BURRATA 18**  
Basil Marinara | Pita Chips

**TEMPURA JONAH CRAB CLAWS 38**  
Jicama Slaw | Spicy Mayo

## FLATBREADS

**"WHITE PIZZA" FLATBREAD 18**  
Ricotta Cheese | Mozzarella Cheese | Roasted Red Onions  
Toy Box Tomatoes | Basil | XVOO

**NUESKE'S BACON AND GRUYERE CHEESE 19**  
Smoked Bacon | Caramelized Onion | Gruyere  
Crème Fraîche | Green Onion

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## SUSHI

**SPICY TUNA ROLL\* 19**

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

**CALIFORNIA ROLL 19**

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

**HAMACHI JALAPENO\* 19**

Parmesan Cheese | Cilantro | Ponzu Sauce

**VEGETARIAN ROLL 16**

Avocado | Cucumber | Asparagus | Carrots | Red Peppers

**SURF N 'TURF ROLL 29**

Lobster | Avocado | Tenderloin | Asparagus | Eel Sauce | Spicy Mayo

**SHRIMP TEMPURA ROLL 18**

Fried Gulf Shrimp | Avocado | Masago | Eel Sauce

**TORO JALAPENO\* 27**

Bluefin Tuna Belly | Sliced Jalapeno | Yuzu Kasho Sauce

**SASHIMI (4 PCS)\* 20**

Salmon | Tuna | Hamachi

**NIGIRI (PER PIECE)\* 6**

Salmon | Tuna | Hamachi

## GREENS

**GREEN HARVEST BLEND 13/17**

Heirloom Baby Tomatoes | Cucumber Ribbons | Seed Brittles  
White Balsamic Vinaigrette

**BABY SPINACH AND ARUGULA 14/18**

Roasted Baby Beets | Candied Pecans | Goat Cheese | Strawberries  
Honey Vinaigrette

**MARKET VEGETABLE SALAD 15/19**

Green Blend | Grilled Corn | Black Beans | Roasted Zucchini | Cherry Tomatoes  
Red Beets | Avocado | Fresh Lime | Balsamic Agave Vinaigrette

**CHOPPED CAESAR & BABY KALE 13/17**

Baby Romaine | Torn Garlic Croutons | Aged Parmesan  
Pink Peppercorn-White Anchovy Dressing

**FATTOUSH SALAD 14/18**

Mixed Greens | Bell Peppers | Tomatoes | Baked Pita | Sliced Radishes | Mint  
XVOO | Lemon | Pomegranate Molasses

*ADDITIONS TO ANY SALAD*

Grilled Chicken Breast 11 | Sautéed Gulf Coast Prawns 14  
Pan Seared Skuna Bay Salmon 18

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## MAINS

**CALAMANSI GLAZED ATLANTIC SALMON 34**

Moroccan Couscous | Bulgur & Quinoa | Almond Slivers  
Dried Apricots | Confit Lemon & Herbs

**PAN SEARED BRANZINO 39**

Spinach | Fava Beans | Beets | Marble Potatoes | Shaved Radish | Sauce Vierge

**TUNA A LA BASQUE 39**

Oak Wood Grilled Tuna | Bell Peppers | Onions | Tomato Stew

**LOCAL NATURAL ROASTED CHICKEN 30**

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

**ROASTED FILET MIGNON 54**

Zucchini Puree | Baby Zucchini | Sweet Peppers | Charred Corn | Tomatoes  
Jus de Glace

**"4 HOUR" TRADITIONAL BOLOGNESE 28**

Beef | Pork | Veal | Onion | Tomatoes | Carrots | White Wine | Milk | Herbs

**SOUS VIDE GRILLED OCTOPUS 38**

Crushed Roasted Potatoes | Quinoa | Aji Amarillo Sauce

**SWEET CORN TORTELLINI 28**

Mascarpone | Asparagus | Arugula

**THE POST OAK BEEF BURGER 22**

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

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## DESSERTS

### CHOCOLATE LIEGEOIS 15

Chocolate Custard | Guanaja Dark Couverture Ice Cream | Chocolate Sauce  
Whipped Chantilly Cream

### THE HIVE 16

Dried Meringue | Cinnamon Calvados | Almond Macaron | Pomegranate Gel

### VICTOR HUGO 17

Mexican Vanilla Ice Cream Profiterole | Milk Chocolate & Almond Crunch  
Warm Chocolate Sauce

### UPTOWN GRIND 15

Espresso Mousse | Hazelnut Meringue Cake | Chocolate Sponge  
Candied Kumquats

### BOUCHEE MACARONS FLIGHT 19

Chocolate | Pistachio | Raspberry | Salted Caramel | Vanilla  
Mango Passion Fruit

### ICE CREAMS AND SORBETS

One Scoop 7 | Two Scoops 11 | Three Scoops 15



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

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