

CAVIAR*

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

ROYAL OSSETRA 140/OZ

TSAR IMPERIAL SIBERIAN 190/OZ

KALUGA HUSO HYBRID 290/OZ

SOUPS

ROASTED ORGANIC CHICKEN 11

Swiss Chard | Spätzle

TOMATO AND FRESH BASIL 10

Grilled Cheese Croutons | Aged Balsamic | Basil Chiffonade

BEGINNINGS

SEASONAL OYSTERS* 18/½ doz | 30/doz

Green Apple Foam

SCALLOP CRUDO* 15

Citrus | Sweet Drop Peppers | Candied Jalapeño | Grapefruit Pearls

CRAB CAKE 20

Jumbo Lump Blue Crab | Whole Grain Mustard Remoulade | Crisp Celeriac Slaw

HUSHPUPIES 12

Poblano & Honey Aioli

PRAWN COCKTAIL* 19

Lemon | Traditional Cocktail Sauce

TEXAS TRIO 16

House Made Guacamole | Fire Roasted Salsa | Queso Blanco | Corn Tortilla Chips

TUNA POKE* 16

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

CHARCUTERIE 22

Chef's Selection of Cured Meats & Artisan Cheeses

SIGNATURE ROSÉ SANGRIA 15

St-Germain Elderflower | White Cranberry Juice | Fresh Seasonal Berries | Sparkling Rosé

*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 16

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

SALMON ROLL 14

Salmon | Avocado | Cream Cheese | Sesame Seeds

CALIFORNIA ROLL 16

Lump Blue Crab | Masago | Avocado | Cucumber

VEGETARIAN ROLL 11

Avocado | Cucumber | Asparagus | Carrots | Red Peppers

GRILLED FLATBREADS

SMOKED SALMON* 19

Crème Fraîche | Arugula | Capers | Pickled Red Onions | Dill | Chives

NUESKE'S BACON AND GRUYERE CHEESE 16

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

GREENS

LOCAL GREENS 13

Heirloom Baby Tomatoes | Cucumbers | Seed Brittle | Pickled Radishes
White Balsamic Vinaigrette

SOUTHWESTERN BABY BIBB 15

Black Beans | Roasted Corn | Tomatoes | Avocado | Queso Fresco
Lime Vinaigrette

SPINACH AND ARUGULA 14

Pomegranate Seeds | Roasted Baby Beets | Candied Texas Pecans | Feta | Honey Vinaigrette

BURRATA AND HEIRLOOM TOMATOES 18

Basil Oil | Quinoa | Aji Amarillo Vinaigrette

ROMAINE HEARTS AND BABY KALE 12

Torn Garlic Croutons | 24-Month Aged Parmesan | Pink Peppercorn-White Anchovy Dressing

ADDITIONS TO ANY SALAD

PAN SEARED SKUNA BAY SALMON* 12

SAUTÉED GULF COAST PRAWNS* 10

ORGANIC CHICKEN BREAST 8

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HANDHELDS

Served with Local Greens or French Fries

TUNA PAN PROVENCAL 17

Albacore Tuna | Kalamata Olive Spread | Heirloom Tomatoes
Organic Hard Boiled Eggs | Red Onions | Bibb Lettuce

MAINE LOBSTER ROLL 26

Brioche | Salmon Roe | Chervil

TURKEY CLUB 17

House Smoked Organic Turkey | Crispy Bacon
Tomatoes | Lettuce | Lemon–Garlic Aioli

TOMATO AND MELTED MOZZARELLA PANINI 17

Heirloom Tomatoes | Mozzarella
Fresh Basil | Pesto | Maldon Salt | Balsamic Vinaigrette

CHICKEN PITA POCKET 16

Dill-Tzatziki | Feta | Cucumber
Tomatoes | Red Onion | Mint

AVOCADO AND TOMATO TARTINE* 14

Grilled Sourdough | Poached Egg | Heirloom Tomato | Cotija Cheese

THE POST OAK BEEF BURGER* 19

Local Tomatoes | Aged Cheddar | Caramelized Onion Bacon Jam

MAINS

SKUNA BAY SALMON* 29

Cracked Hazelnuts | Pickled Pearl Onions | Grapes | Local Greens | Minus 8 Dressing

LOCAL ROASTED CHICKEN BREAST 26

Celeriac Mousseline | Heirloom Carrots | Pearl Onions | Thyme Jus

VEAL SCALOPPINE 28

House Made Fettucine | Pine Nut Pesto | Tomato Relish

STEAK FRITES* 37

Texas Angus Filet Mignon | Herbs | Parmesan French Fries | Petite Salad

STROZZAPRETI PASTA 18

Sun-dried Tomato | Goat Cheese | Basil | Lemon Zest

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