

Number 13

PRIME STEAK & SEAFOOD

ICE COLD & RAW

JUMBO GULF SHRIMP COCKTAIL

WITH COCKTAIL SAUCE AND LEMON
6 EA. 18 12 EA. 32

ALASKAN RED KING CRAB

WITH COCKTAIL SAUCE AND LEMON
4 OZ. 28 8 OZ. 46

TUNA POKE

FRESH YELLOWFIN TUNA TOSSED WITH SEAWEED & CUCUMBER IN A
GINGER YUZU DRESSING TOPPED WITH TOBIKO CAVIAR, AVOCADO, AND
SESAME SEEDS 23

FRESH OYSTERS

EAST COAST 3.5 GULF 2.75

THE AMUSE

EAST COAST OYSTERS, COCKTAIL SHRIMP, LOBSTER TAIL, ALASKAN KING CRAB, SMOKED SALMON RILLETTES, AND YELLOWFIN TUNA POKE
PETITE (FOR 2) 78 GRAND (FOR 4) 146

APPETIZERS

COUNTRY QUAIL & PICKLES

BUTTERMILK FRIED QUAIL WITH HOUSE PICKLES AND
PEPPERCORN VELOUTÉ 21

13 ROCKEFELLER

SIX GULF OYSTERS TOPPED WITH WILTED SPINACH, CRÈME FRAICHE,
PARMESAN, AND BUTTER CRUMBS 16

QUESO DE VIDA

RICH QUESO WITH AVOCADO, CREAMED CORN, QUESO FRESCO, VOLCANIC
SALT, AND PICO DE GALLO WITH A HABANERO DRIZZLE 10

SMOKED SALMON RILLETTES

COLD-SMOKED SALMON MIXED WITH CITRUS & HERB AIOLI, CHIVES, AND
DIJON 18

WAGYU TARTARE

JAPANESE A5 & AUSTRALIAN KIWAMI WAGYU WITH OLIVE OIL, DIJON,
AND SPICES SERVED WITH LEMON AIOLI AND EGG YOLK
4 oz. 48 6 oz. 72

JUMBO LUMP CRAB CAKE

SERVED ATOP LEMON AIOLI & GARNISHED WITH ARUGULA SALAD 28

GARLIC SHRIMP CROSTINI

SAUTÉED GULF SHRIMP FINISHED WITH A CHAMPAGNE, GARLIC, BUTTER,
AND HERB PAN SAUCE ATOP FOCACCIA BREAD 19

CORNMEAL FRIED OYSTERS

CORNMEAL BREADED OYSTERS AND JALAPEÑOS DRIZZLED WITH
CHIPOTLE AIOLI 16

CHEF'S CHARCUTERIE BOARD

TWO CURED MEATS AND THREE ARTISANAL CHEESES 19

MUSSELS CALABRESE

PEI MUSSELS WITH CALABRESE PEPPERS, LARDON, CHAMPAGNE, BUTTER,
GARLIC, AND SHALLOT 21

BAKED BABY CAMEMBERT

WITH BOURBON PRALINE PECAN SAUCE AND TOASTED BAGUETTE 22

SOUP & SALAD

TEXAS ONION SOUP

PORT SCENTED BROTH TOPPED WITH A CROSTINI
CHIP & GRATIN OF CHEESES 10

DAILY SOUP CREATION

MARKET PRICE

13 HOUSE SALAD

CHOPPED GREENS & BABY SPINACH WITH CUCUMBER, TOMATO,
PEPPERONCINI, CRISP CROUTONS, AVOCADO, AND PARMESAN CHEESE
TOSSED IN OUR HOUSE VINAIGRETTE 13

"SIMPLE" CAESAR

ROMAINE HEARTS, PETITE KALE, PARMESAN, ROASTED GREEK OLIVES, AND
CROUTONS TOSSED IN CREAMY WHITE ANCHOVY VINAIGRETTE 12

KING CRAB & CAVIAR

ALASKAN RED KING CRAB & TOBIKO CAVIAR WITH ROMAINE & BABY
ARUGULA, GOAT CHEESE, HEIRLOOM TOMATOES, CRISP CROUTONS, AND
AVOCADO TOSSED IN DIJON VINAIGRETTE 28

BIBB & ARUGULA

HYDROponic BIBB & BABY ARUGULA WITH CASHEWS, HEARTS OF PALM,
GOAT CHEESE, AND CRISP CROUTONS TOSSED
IN SWEET DERBY DRESSING 13

THE WEDGE

BABY ICEBERG WEDGE, HEIRLOOM TOMATOES, CUCUMBER, BLEU CHEESE,
BACON BITS, AND BUTTER CRUMBS TOPPED WITH BLACK PEPPERCORN
RANCH 10

Legal Disclaimer: all beef, pork, eggs, and seafood on this menu may be prepared raw, undercooked, or cooked to order.
Written information regarding the safety of these items is available upon request.
Chef's disclaimer: consuming overcooked beef, pork, eggs, and seafood may decrease your dining pleasure.

FEATURES

STEAK STREET TACOS

BEEF TENDERLOIN, "DIEGO" SALSA, AVOCADO, PICO DE GALLO, CABBAGE, AND MICRO CILANTRO **16**

FISH TACOS

GRILLED, FRIED, OR BLACKENED WITH CHIPOTLE AIOLI, PICO DE GALLO, CABBAGE, AND MICRO CILANTRO **16**

CHICKEN TENDERS

HAND BREADED SPRINGER CHICKEN TENDERS WITH SKINNY FRIES **14**

HEARTBRAND AKAUSHI HOTDOG

HEARTBRAND AKAUSHI BEEF HOTDOG WITH CHEDDAR CHEESE, PICKLES, MUSTARD, AND SKINNY FRIES **18**

CHIMICHURRI SKEWERS

BEEF TENDERLOIN FINISHED WITH CHIMICHURRI SAUCE SERVED WITH SKINNY FRIES **16**

DELUXE ~~13~~ CHEESEBURGER

GROUND-IN-HOUSE BEEF WITH SMOKED GOUDA, BLEU CHEESE AIOLI, BACON, AND STEAK FRIES **16**
ASK FOR THE "GOTCHA" — CARAMELIZED ONIONS & FRIED EGG **6**

SPRINGER MOUNTAIN CHICKEN

TWO BONE-IN LEMON & THYME ROASTED BREASTS ATOP VELOUTÉ **28**

IBÉRICO PORK LOIN

GRILLED SPANISH IBÉRICO PORK LOIN SERVED WITH A CUBAN GARLIC & CITRUS MOJO SAUCE **44**

MIXED GRILL

CHOOSE THREE **52**

JUMBO LUMP CRAB CAKE
SEARED YELLOWFIN TUNA
2 BROWN BUTTER SEARED SCALLOPS

3 OZ. FILET MEDALLION
GRILLED MAINE LOBSTER TAIL **+4**
COUNTRY FRIED QUAIL

BROILED ALASKAN KING CRAB **+4**
2 GRILLED JUMBO GULF SHRIMP

STEAKS

DRY AGED, BONE IN USDA CERTIFIED ANGUS PRIME

32 OZ. 30 DAY PORTERHOUSE.....**98**
28 OZ. 30 DAY COWBOY CUT RIBEYE.....**89**
20 OZ. 60 DAY NY STRIP.....**69**

WET AGED

CENTER CUT FILET MIGNON

6 OZ.....**42**
8 OZ.....**54**

16 OZ. BONE-IN.....72
with brown butter, garlic, shallot, and thyme

14 OZ. NY STRIP USDA PRIME.....**48**
16 OZ RIBEYE USDA PRIME.....**56**

WAGYU

4 OZ. JAPANESE A5 SHORT LOIN.....**79**
ADDITIONAL OUNCE **19**
8 OZ. AUSTRALIAN KIWAMI NY STRIP.....**110**
ADDITIONAL OUNCE **13**

TOPPINGS

LOBSTER TAIL.....**22**
BONE MARROW.....**18**
OSCAR.....**16**
3 SHRIMP.....**12**
FOIE GRAS.....**17**
2 SCALLOPS.....**12**
ALASKAN KING CRAB.....**28**
BLUE CHEESE CRUMBLES.....**6**
BUTTER POACHED LUMP CRAB.....**15**
TRUFFLE BUTTER.....**20**

SAUCES

CHIMICHURRI.....**3**
ROAST SHALLOT PINOT DEMI.....**3**
BEURRE BLANC.....**3**
BÉARNAISE.....**3**
AU POIVRE.....**3**
HORSERADISH CREAM.....**3**

RARE
COOL RED CENTER

MEDIUM RARE
WARM RED CENTER

MEDIUM
WARM PINK CENTER

MEDIUM WELL
HOT PINK CENTER

WELL DONE
NO PINK

SEAFOOD

SLASH & BURN RED SNAPPER

GRILLED AT 1400°F AND FINISHED WITH CHIMICHURRI SAUCE **36**

SEARED YELLOWFIN TUNA

TOPPED WITH GINGER YUZU EMULSION **38**

BROWN BUTTER SEARED SCALLOPS

SIX U10 SCALLOPS SEARED AND BASTED WITH BROWN BUTTER, GARLIC, SHALLOT, AND THYME **36**

WHOLE MARKET FISH

GRILLED, FRIED, OR BLACKENED MKT

SIMPLY GRILLED GROUPE

WITH CHAMPAGNE LEMON BEURRE BLANC **38**

MANGO & CAVIAR TUNA

SEARED OR SASHIMI STYLE TOPPED WITH MANGO & TOBIKO CAVIAR SALSA AND PONZU SAUCE **50**

SIDES

FAMILY STYLE — SERVES 2-4 PEOPLE **10 EA.** OR **2 FOR 18**

POTATO & ONION AU GRATIN
BRUSSEL SPROUTS WITH BACON & GOLDEN RAISINS
SAUTÉED ASPARAGUS WITH BÉARNAISE
MORNAY CREAMED SPINACH AU GRATIN
TRUFFLED SWEET CORN WITH FRIED EGG
SAUTÉED MADEIRA MUSHROOMS

YUKON GOLD MASHED POTATOES
SAUTÉED SPINACH
STEAK FRIES OR SKINNY FRIES
TRADITIONAL — GARLIC BUTTER — TRUFFLED
MAC & CHEESE
OLD SCHOOL — LOBSTER **+8** — JALAPEÑO