

GRAND MET

CULTURE | COCKTAILS | CUISINE

STARTERS

Soup Du Jour Chef's Daily Creation Seasonal Garnish			Bowl 9, Cup 6
Market Salad Local Texas One Cut Greens & Frisee Shaved Carrots Pomegranate Arils Champagne Pear Vinaigrette Toasted Hazelnuts Goat Cheese Pickled Celery Root Pear Chips	GF	VA	18
Grand Caesar Baby Gem House Dressing Crispy Parmesan White Anchovy Roasted Tomato Grated Pecorino	GF		18
Beet Salad Pickled Beets Thyme Vinaigrette Black Garlic Soil Goat Cheese Shaved Candy Strip Beets Honey Foam		VA	16
Maple Miso Chilean Seabass Sunchoke Furikake Wasabi Tobiko Green Apple Yuzu Foam Kizami Herb Rice Crisp			23
Lomo Saltado Strip Loin Crispy Potato Heirloom Tomato Onion Aji Verde			23
Whipped Feta Grilled Focaccia Chili Butternut Apricot Jam Chili Pepitas Tempura Beech Mushroom Rosemary Oil		VG	19
Lump Crab Cake Frisee Salad Roasted Tomato Red Onion Remoulade Charred Lemon			29
Ahi Tuna Ahi Tuna Yuzu Kosho Aioli Cucumber Ponzu Wasabi Aioli Avocado Yuzu Kosho Cracker			25
Cast Iron Seared Scallops Red Cabbage Beurre Blanc Smoked Cabbage Fermented Beech Mushrooms & Fennel Cinnamon Figs & Apricot Preserve Citrus Gel Squid Ink Crisp			32
SIDES			
Local Texas One Cut Greens	-GF		8
Jasmine Rice	-GF		9
Charred Broccolini	VG	V	GF 12
Sautéed Texas Mushrooms	*VG	GF	12
Garlic Aioli Smashed Fingerling			12
Pomme Croquette			13
Asparagus Lemon Oil	*VG	GF	12
Chili Balsamic Brussels Sprout Blue Cheese Add On \$2	**		12

ENTREES

Pan Roasted Chilean Sea Bass Cauliflower Risotto Hot Pickled Cauliflower Preserved Lemon Gel Cured Kabocha Squash Brown Butter	GF		66
Campbell River Salmon Coconut Red Curry Kabocha Squash Crispy Rice Coconut Lime Gel Maitake Mushroom	GF		42
Prime C.A.B. NY Strip Charred Broccolini Honeynut Squash Sage Puree Butternut Potato Pave Brandy Au Poivre Jus			47
Prime C.A.B Filet Mignon Wild Mushroom & Black Truffle Purée Creamed Spinach Croquette King Trumpet Mushroom Crispy Tempura Leeks Bordelaise			59
Seared Bell & Evans Farm Chicken Breast Harissa Carrot Puree Smokey Sumac Brussels Sprouts Cherry Pepper Relish Feta Polenta Crouton Natural Chicken Jus			38
Harvest Bucatini Creamy Winter Squash Miso Sauce King Trumpet Mushroom Garlic Chip Crispy Sage	VG	VA	29
Vegetable Stir Fry Texas Mushrooms Broccolini Baby Bok Choy Onion Sweet Peppers Garlic Ginger Soy Jasmine Rice			27
Texas 12oz Berkshire Pork Tomahawk Apple Texas Whiskey Jus Caramelized Parsnip Puree Rainbow Swiss Chard Butternut Squash And Potato Pave			57
The Grand House Burger Fried Egg Bacon Jam Tomato Onion Lettuce House Made Pickles Cheddar Dijonnaise Empire Brioche -Choice of Side Salad or Fries Add - On Extra Beef Patty 9			25
Texas 14oz Black Angus Ribeye Char Grilled Bordelaise Compound Butter			70
PROTEIN ADD-ONS			
Chicken Breast			10
Tofu			8
NY Striploin			28
ASC Salmon			13
Scallops			30
Shrimp			15

GF = Gluten Free ^ = Vegan VG = Vegetarian ** = Gluten Free Available VA = Vegan Available

* = Consuming raw or undercooked meats, seafood or egg can increase your risk of food borne illness

All seafood items served are certified by Marine Stewardship Council for environmental sustainability. Large Parties 6 or more people are subject to a 20 percent automatic service charge. Limit 4 credit cards per table. Individual check totaling 100 dollars or more will also incur a 20 percent automatic service charge.