Shrimp Cocktail $18
Grilled lemon, citrus cocktail sauce

Ahi Tuna Poke $18
Crispy tempura, avocado, sesame, tobiko caviar, taro chips, wasabi aioli, eel sauce

Jumbo Lump Crab Cakes $19
Piquillo pepper remoulade, lemon confit, herb salad

Crispy Duck Confit $16
Fingerling potato, pork belly, frisée, maple pumpkin butter

Brûléed Triple Cream Brie $16
Delice de Bourgogne, quince marmalade, candied pecans, Asian pear, pistou

Lobster Bisque $14
Butter poached lobster, sherry crème fraiche, chives, grilled sourdough croutons

Caesar Salad $12
Baby red romaine, shaved parmesan, focaccia croutons

The Wedge $12
Hydro Bibb lettuce, cherry tomatoes, crisp bacon, hard boiled egg, Danish blue cheese dressing

Roasted Beets & Marinated Burrata $14
Port infused cranberries, pistachios, fennel pollen, Texas olive oil, 25 year aged balsamic, micro basil

Stories Green Salad $13
Asian pear, Texas goat cheese, cornbread croutons, toasted walnuts, golden raisins, ginger apple vinaigrette

All seafood from sustainable sources
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Chef de Cuisine, Gerard Canales       Restaurant Manager, Brett Achilles
Chef's Creations

Sea Scallops $39
Chorizo, butternut squash & kale hash, green apple emulsion, sweet potato hay

Farmers Market Risotto $32
Autumn greens, roasted pumpkin, root vegetables, pecorino, garden herbs, mascarpone
enhance with seared scallop $7 each or grilled gulf shrimp $5 each

Chef's Filet $58
6oz prime filet, Texas prawns, duck fat fingerlings, poached asparagus, Stories Wagyu butter, lemon confit

Roasted Local Chicken $38
Portobello raviolis, wild mushrooms, black truffle cream, pecan pistou

Faroe Island Salmon $44
Sage & pine nut crust, brown butter, white bean ragout, baby spinach, black garlic gastrique

Chilean Seabass $50
Brown butter glaze, smoked duck breast, brussel leaves, candied citrus, whole grain mustard vinaigrette

Premium Cuts

SEAFOOD
Ahi Tuna $42
Chilean Seabass $45
Faroe Island Salmon $38

SAUCE
Béarnaise
Horseradish crème fraîche
Bordelaise
Green peppercorn and cognac
Sampler of 3 sauces $5

ROSEWOOD TEXAS WAGYU
Ribeye (16oz) $59
NY Strip (14oz) $57

CERTIFIED BLACK ANGUS
Prime Filet (8oz) $48
Cowboy Ribeye (20oz) $46
Lamb Porterhouse (15oz) $47
Berkshire Pork Chop (14oz) $45
Chef's Wild Game Selection $MKT

ENHANCEMENTS
Oscar style- béarnaise, lump crab, asparagus $10
Black truffle Wagyu butter- $5
Gorgonzola Wagyu butter $5
Seared scallop $7 ea.
Sautéd wild mushrooms $7
Grilled gulf shrimp $5 ea.

Vegetables

Roasted jumbo asparagus $12
Pink Himalayan salt, béarnaise

Roasted wild mushrooms $14
Garlic and shallot confit, herbs de Provence

Creamed spinach $13
Gruyère and parmesan cheese, toasted bread crumbs

Brussels sprouts $13
Smoked pork belly, cider gastrique

Starches

Stories’ potato puree $12
Plugrá butter, roasted garlic

House cut steak fries $10
Grana Padano, tarragon aioli, smoked paprika ketchup

Baked Idaho potato $10
Crispy bacon, aged cheddar, crème fraîche, chives

Lobster & crab mac and cheese $18
Cavatappi pasta, tomato, garlic, white wine cream

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