



Shares

CARNE GUISADA & TOSTONES authentic puerto rican beef stew, served with fried green plantain <i>GF/DF</i>	20
FIRE ROCK SHRIMP tempura, sesame brittle, green onion, bang bang sauce <i>NT</i>	21
SOURDOUGH BREAD served with garlic & rosemary butter <i>V</i>	9

CRAB CAKES cajun remoulade <i>SH</i>	16
PRAIRIE WINGS your choice of: bangkok, caribbean tamarind, hot honey or hot buffalo <i>GF/DF</i>	18

Soup & Salads

MANDARIN ORANGE SALAD mandarin segment, mixed greens, cucumber, watermelon radish, rice cracker, cherry tomato, ponzu dressing <i>GF/DF/VG</i>	14
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CAESAR SALAD romaine lettuce, smoked caesar dressing, parmesan cheese <i>V</i>	14
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BLACK & BLUE FILET SALAD beef tips, mixed greens, grated eggs, tomato, candied bacon, crispy shallots, cucumber, avocado, blue cheese crumbles & dressing	25
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SOUP OF THE DAY chef's soup of the day	CUP 9 BOWL 14
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Add Chicken +8 | Sliced Filet +12 | Salmon +14 | Shrimp +10 | Vegan Chicken +10

Handhelds

FISH PO' BOY catfish, shredded romaine, tomato, lime mayo, served with regular fries	26
CITRUS FRIED CHICKEN SANDWICH herb mix, cumin, arugula, pickle onion, tomato, provoline cheese citrus roasted garlic yogurt sauce, served with regular fries	20

HOUSTON SMASH BURGER brioche bun, caramelize onion, american cheese, lettuce, tomato, pickles, smash sauce, served with regular fries	20
<i>Make it Impossible- Plant based patty +6</i>	
Add Fried egg +3 Add Bacon +5	

Bowls

TEXAN POWER BOWL choice of: steak OR vegan chicken, sweet potato, roasted corn, bell peppers, chimichurri, pickled onion, freekeh, farro <i>DF</i>	26
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GULF BLACKENED BOWL choice of: shrimp OR salmon, freekeh, forbidden rice, broccolini, cherry tomato, cajun yogurt, pickled red onion, scallion	24
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Gulf

SPRING SNAPPER coconut pesto, cilantro rice, seared heirloom carrots, snappeas <i>GF/DF/TN</i>	44
CARIBBEAN SALMON sweet potato puree & caribbean chermoula style chermoula, served with sauteed asparagus <i>DF</i>	39

Prairie

LAMB RACK boursin herb polenta, sauteed field mushrooms, green peas, mojo verde <i>GF</i>	55
ARRACHERA STEAK & FRIES spanish sauce, shoestring fries <i>GF/DF</i>	45
CHICKEN PAPPARDELLE tomato cream, pesto sauce, herb gremolata crumbs <i>TN</i>	28
GUAJILLO CHICKEN QUESADILLA flour tortilla, monterrey & oaxaca cheese	19

Sides

GRILLED ZUCCINNI & SQUASH herb sauce <i>GF/DF/VG</i>	10
BRUSSEL SPROUTS roasted garlic citrus cream <i>GF/V</i>	10

CREAM OF SPINACH garlic bechamel, spinach, parmesan cheese <i>V</i>	12
SHOESTRING FRIES Upgrade: truffle +3 house seasoning +2	9

ALLERGENS: DF- DAIRY FREE GF - GLUTEN FREE SH - CONTAINS SHELLFISH TN- CONTAINS TREE NUTS V-VEGETARIAN VG-VEGAN

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw items. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs. A 20% automatic gratuity will be added to parties of 6+ guests. Local sales tax is already included.