



Gulf & Prairie

Shares

SEAFOOD MAC & CHEESE bay shrimp, andouille sausage, crawfish mornay sauce <i>D/G/P/SH</i>	19
CRISPY CALAMARI chipotle aioli <i>G</i>	21
PRAIRIE WINGS your choice of flavors: hot or garlic parmesan <i>G</i>	18
CHIPS & SALSA corn tortilla chips served with fire roasted salsa *add guacamole +4	10
CAULIFLOWER BUFFALO BITES crispy cauliflower tossed in buffalo sauce, served with ranch <i>G</i>	16

Soup & Salads

SALAD BAR available monday - thursday 11am-2pm	25
SOUP OF THE DAY chef's soup of the day	14
ARUGULA WATERMELON SALAD heirloom, greens, arugula, macerated watermelon, roasted pepitas, flamed jalapeno, feta, mint, citrus vinaigrette	14
CHICKEN CAESAR SALAD grilled chicken, garlic croutons, parmesan <i>G</i>	23
BLACK & BLUE FILET SALAD mixed greens, grated eggs, tomato, candied bacon, crispy shallots, cucumber, avocado, blue cheese crumbles & dressing <i>G</i>	25

Add

chicken +8 | sliced filet +12 | salmon +14 | shrimp +10

Bowls

*all bowls are served with tomatoes, avocado pickled onions, rice, quinoa,
and a side of warm pita*

CHURRASCO STEAK BOWL mixed greens with sweet potato, rice, chimichurri dressing <i>G</i>	25
SPICY MISO SALMON BOWL shredded carrots, cilantro, rice, herbed quinoa, gochujang, miso vinaigrette <i>G</i>	24
PORTABELLA STEAK BOWL steamed broccoli, shredded carrots, green onions, rice, sweet chili dressing <i>G</i>	23
MEDITERRANEAN CHICKEN BOWL grilled chicken, kalamata olives, roasted chickpeas, crumbled feta, herbed quinoa, tzatziki sauce, honey, harissa vinaigrette <i>D/G</i>	23

*ALLERGENS: D- DAIRY G- GLUTEN SH - CONTAINS SHELLFISH
RF - RAW FISH P - CONTAINS PORK NT- CONTAINS NUTS*

Consuming raw or undercooked meats, seafood, shellfish, oysters, 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.

Handhelds

BLACKENED FISH SANDWICH blackened snapper, chipotle-lime slaw, pickled onions, dill mustard aioli, house pickles <i>G</i>	26
GRILLED CHICKEN SANDWICH remoulade, swiss cheese, mix greens tossed in balsamic glaze <i>G</i>	19
HOUSTON SMASH BURGER brioche bun, caramelized onion, american cheese, lettuce, tomato, pickles, smash sauce, served with fries <i>G</i> <i>make it plant based: +6</i> add egg +3 add bacon +5	20

Gulf

GULF SNAPPER fingerling potatoes, grilled broccolini, crawfish cream sauce <i>SH/D</i>	44
SHRIMP QUESADILLA flour tortilla, shrimp, quesadilla blend cheese, guacamole, salsa & crema <i>D/G/SH</i>	19
SHRIMP & DIRTY RICE blackened shrimp, louisiana dirty rice, andouille sausage, angus beef, cajun cream <i>D/G/P/SH</i>	39
SEARED SALMON saffron squash risotto, grilled broccolini, chermoula sauce	39

Prairie

FIRE ROASTED CHICKEN confit fingerling potatoes, garlic parmesan cream sauce <i>D</i>	39
CHURRASCO STEAK FRITES served with shoestring fries, chimichurri sauce	45
8OZ FILET MIGNON potato pave, orange glazed carrots, cherry demi <i>D</i>	62
CAJUN CHICKEN PASTA campanelle, andouille sausage, red onion, roasted tomatoes, parmeasan cheese <i>G/D/P</i>	28

Sides

ROASTED GARLIC MASH	12
ORANGE GLAZED CARROTS	10
SHOESTRING FRIES	9
GRILLED BROCCOLINI	12