



# The Grill

by Arfeen, Smith & Payne

## smaller bites



- BLACKENED AHI TUNA \$16
- JUMBO LUMP CRAB CAKES \$15
- BANGKOK SHRIMP \$15
- DRUNKEN GUMBO \$10
- COGNAC GLAZED FIELD MUSHROOM SOUP \$8

## greenery



- CLASSIC CAESAR SALAD \$8  
w/ grilled chicken \$12
- BISTRO STYLE WEDGE SALAD \$9  
baby iceberg lettuce, apple wood smoked bacon, and tiny tomatoes with bleu cheese dressing
- BABY SPINACH SALAD \$8  
strawberries, glazed walnuts, chevre & raspberry poppy seed vinaigrette

## fin & fowl



- PARMESAN CRUSTED CHILEAN SEA BASS \$37  
pan seared chilean sea bass with a parmesan crust, citrus beurre blanc, smashed gold potatoes & grilled asparagus
- BLACKENED TILAPIA PONTCHARTRAIN \$30  
fresh caught tilapia blackened w/ shrimp & crab pontchartrain sauce & jasmine rice
- MUSTARD CRUSTED ORGANIC CHICKEN BREAST \$28  
Served with Yukon Gold Potato Puree and Chef's Seasonal Vegetable

## of the range



- CHILI-CRUSTED GRILLED RACK OF LAMB \$36  
whole rack of lamb roasted and served with chimichurri sauce and jalapeno mint jelly
- TWIN Tournedos \$30  
'house cut' beef tenderloin with your choice of the following:
  - Oscar - jumbo lump crab meat, asparagus & béarnaise
  - Au Poivre - cognac mushroom reduction
  - Maytag - maytag bleu cheese bacon butter**\*\*\*ALL THREE \$36\*\*\***

BEEF RIB EYE \$39  
**\*\*Double 'R' Ranch Signature Brand\*\***

FILET MIGNON 6oz - \$30 10oz - \$38  
**\*\*Double 'R' Ranch Signature Brand\*\***

Gratuitous: Béarnaise • Diane • Bordelaise

## sweets \$7



- CLASSIC VANILLA BEAN CRÈME BRULÉ • GHIRARDELLI CHOCOLATE BROWNIE
- CHOCOLATE TRES LECHES CAKE • COCONUT PIE
- KEY LIME PIE



## fresh from chef terry bell



GRILLED OYSTERS \$15

Served on the halfshell \*Rockefeller style

FRIED OYSTER SALAD \$15

baby iceberg lettuce, avocado, neuskie bacon & corn meal dusted oysters  
in a smoked jalapeno ranch dressing

COBB SALAD \$24

mixed greens, tossed with blue cheese dressing & topped with grilled chicken, neuskie bacon, bleu  
cheese crumbles, heirloom tomatoes, hard cooked eggs and avocado

ASSORTED SATAY PLATTER \$16

gulf shrimp, beef tenderloin & chicken

SHRIMP COCKTAIL \$15

four (4) "U-12" poached shrimp, served cold with cocktail sauce

TENDERLOIN SPRING ROLL \$9

beef tenderloin, peppers, onions and three cheeses wrapped in a spring roll skin, fried  
& served with siriacha aioli and queso

ARTISAN CHEESE TASTING \$16

manchego, brazos van sorman & boursin cheeses, granny smith apples, dried fruit & candied walnuts

ASADO CROSTINI \$13

chili marinated tenderloin grilled on garlic crostini with chimichurri sauce

SMOKED SALMON CROSTINI \$17

caviar, chopped egg, shallots, capers, cornichons on garlic crostini

BEEF TENDERLOIN TIPS \$29

marinated tenderloin tips, sautéed with mushrooms and spinach in a red wine demi-glaze  
served w/ yukon mashed potatoes & seasonal vegetables

DRY AGED PORK PORTERHOUSE CHOP \$36

grilled & topped with a sundried cherry demi-glaze  
served w/ yukon mashed potatoes & seasonal vegetables

SEAFOOD PASTA \$31

gulf shrimp and lump crab meat tossed in a lemon cream sauce, served over fettuccini

20 oz. Double 'R' RANCH 28 DAY DRY-AGED BONE-IN RIB EYE \$59

served with fingerling potatoes and asparagus

MARKET FRESH FISH

*\*server will offer details*

WAYGU BEEF

*\*server will offer details*

BALSAMIC STRAWBERRIES \$9

served over cinnamon walnut cake & topped w/ house made whipped cream

NEW YORK STYLE CHEESE CAKE \$10

with fresh strawberry sauce