

- TO START -

COLD

TIGER PRAWN COCKTAIL or SNOW CRAB CLAW COCKTAIL	Horseradish Cocktail Sauce	19.00
MILD SMOKED SCOTTISH SALMON	Lemon-Chive-Pepper Blini, Capers, Dill, Bermuda Onion	17.50
TARTARE OF AHI TUNA	Lightly Spiced with Soy, Chili and Ginger, Avocado, Ginger, Wonton	17.50
COMPRESSED MAINE LOBSTER SALAD	Lemon Aioli, Crushed Avocado, Petit Greens	22.50
TOMATO BURRATA	Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto	15.75
CARPACCIO BRESAOLA	Wild Arugula Salad, White Balsamic, Parmesan	17.00

WARM

TEMPURA CALAMARI	Miso Mustard Dressing, Coriander, Peanuts, Scallions, Organic Greens	16.50
CRAB CAKE	Lump Blue Crab, Crushed Avocado, Chipotle Aioli	16.00
STEAMED BLACK MUSSELS	Parsley, Garlic, White Wine, Chili Flakes, Grilled Baguette	15.75
BRUSCHETTA	Triple Brie, Lingonberry Jam, Speck Prosciutto, Pear, Baguette	16.25
HUDSON VALLEY FOIE GRAS (4OZ)	Brioche, Local Strawberry Thyme Pepper Jam, Saba	28.00
SOUP OF THE DAY	Recited Daily	10.50

- SALADS -

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE	15.50
Honey Toasted Walnuts, Aged Balsamic Reduction, Belgian Endive	
CALIFORNIA RIVIERA	13.50
Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Kalamata Olives, Greek Feta	
BAYSIDE HOUSE	13.50
Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette	
CHOPPED HEART OF ROMAINE	13.50
Parmesan Dressing, Shaved Parmesan, Focaccia Croutons	
TUSCAN MELON SALAD	14.75
Barrel Aged Feta, Citrus, Mint, Red Onion, Prosciutto Crumble	
CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	21.00
Condiments and Grilled Baguette	
CHARCUTERIE & CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	28.00
Condiments and Grilled Baguette	

HOUSTON STRONG
TEX MEX INSPIRED MENU

A PORTION OF SALES FROM THIS MENU WILL BE DONATED TO THE DISASTER RELIEF FUND

\$50

FIRST COURSE
TEX-MEX SALAD

Romaine, Cucumber, Black Beans, Summer Corn, Tomato, Pepitas, Feta

OR

CRAB CAKE

Avocado, Chipotle Aioli

MAIN COURSE
PRIME TOP SIRLOIN STEAK

Smoked Chili Garlic Fries, Roasted Green Chili Aioli

OR

KUROBUTA PORK CHOP

Skilled Potatoes, Green Beans, "B1" BBQ Sauce

OR

"SHRIMP AND GRITS"

Large Prawns, Aged Cheddar Grits, Tomato, Chorizo

DESSERT
Choose from our Dessert List

- PASTA - RISOTTO - GNOCCHI -

PENNE CHICKEN	22.50
Chicken Breast, Forest Mushrooms, Shallots, Parsley, Parmesan	
FUSILLI SAUSAGE	22.50
Spicy Italian Sausage, Charred Peppers, Tomato, Basil, Parmesan	
LINGUINE SCAMPI	26.50
Jumbo Tiger Prawns, San Marzano Tomato Marinara	
RISOTTO SHRIMP	26.50
Jumbo Tiger Prawns, Sugar Snap Peas	
RAGU OF COLORADO SPRING LAMB	23.50
Tossed with House Made Potato Gnocchi, Parsley, Parmesan	

- HOUSE SPECIALTIES -

BLACKENED PACIFIC WILD SWORDFISH	33.50
Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Greens	
SOY GLAZED ORGANIC SCOTTISH SALMON	31.75
Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce	
SEARED WILD DIVER SCALLOPS	39.50
Lobster Mashed Potatoes, Asparagus, Roasted Marcona Almond Romesco	
WILD MUSHROOM CRUSTED ALASKAN HALIBUT	43.75
Three Lily Potatoes, Green Asparagus, Riesling Sauce	
 OVEN ROASTED SHELTON FARM CHICKEN BREAST	 26.75
Wilted Spinach, Soft Polenta Gratin, Lemon Sauce	
OVEN ROASTED RACK OF LAMB	39.75
Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce	
GRILLED LOIN OF VENISON	39.75
Pan Roasted Potato Gnocchi, Red Anjou Pear, Baby Bok Choy Ginger Cranberry Coulis, Spiced Red Wine Reduction Sauce	
10oz. TOP SIRLOIN "CULOTTE" STEAK	29.75
Blue Cheese Potato Fondu, Red Wine Reduction, Asparagus	
8oz. CENTER CUT FILET MIGNON	44.75
Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables	
12 oz NEW YORK "STEAK FRITES"	43.75
Béarnaise Reduction Sauce, Wilted Spinach, Parsley Fries	
14oz. RIB-EYE STEAK	46.75
Béarnaise Reduction Sauce, Broccolini, Roasted Potatoes	

- SIDES -

Lemon Risotto	\$8.00	Risotto with Sugar Snap Peas	\$8.00
Polenta Gratin	\$8.00	Grilled Asparagus & White Balsamic Dressing	\$10.00
Maine Lobster Mashed Potatoes	\$15.00	Baby Bok Choy with Ginger Ponzu	\$10.00
House Made Potato Gnocchi & Parmesan	\$8.00	French Fries with Parsley and Sea Salt	\$7.00

- THREE COURSE MENU \$67.00 -

COMPRESSED MAINE LOBSTER SALAD

Lemon Aioli, Crushed Avocado, Petit Greens

OR

TARTARE OF SASHIMI GRADE YELLOWFIN TUNA

Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps

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CENTER CUT FILET MIGNON

Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

OR

WILD MUSHROOM CRUSTED ALASKAN HALIBUT

Three Lily Potatoes, Green Asparagus, Riesling Sauce

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CHOOSE ANY DESSERT FROM OUR LIST

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE