



HOT AND COLD APPETIZERS

JUMBO FRIED ONION RINGS.....	7.95	FRIED GREEN TOMATO & CRAB.....	8.95
SHRIMP COCKTAIL.....	13.95	HOT ARTICHOKE & CRAB DIP.....	10.95
SHRIMP REMOULADE.....	13.95	BUTTERMILK FRIED ASPARAGUS.....	8.95
GRIDDLED LUMP CRABMEAT CAKE.....	11.95	FRIED CALAMARI.....	9.95
TUNA CEVICHE MARTINI.....	10.95	LOBSTER BISQUE.....	6.95
TOMATO, BASIL, MOZZARELLA.....	9.95	SOUP OF THE DAY.....	5.95

TAVERN STYLE MEAT & CHEESE BOARDS

Board of 2 Item.....	10.95
Board of 3 Items.....	14.95
Board of 5 Items.....	19.95

*Crescenza-delicate, creamy white *Deep Ellum Blue-earthy and complex *Queso Blanco with Chiles & Epazote-zippy green chiles and refreshing epazote and herbs *Baby Belletoile-decadent triple cream, buttery, sweet and savory *Smoked Scamorza-mild and pecan smoked *Barely Buzzed- cheddar rubbed with ground coffee beans and lavender.* Smoked Gouda

*Red-Neck Cheddar- Texas Gold cheddar combined with St. Arnolds beer from Texas *Hopelessly Bleu- Texas Bleu *Genoa Salami, *Garlic Sausage, *Smoked Salmon, *Smoked Duck, *Duck and Pork Pistachio Pate'

SALADS

TOSSED SALAD.....	6.95	CAESAR SALAD.....	7.95
ICEBERG WEDGE.....	6.95	BLEU CHEESE SALAD.....	7.95
		Spring Mix, Tomato, Onion, Walnuts, Bleu Cheese	
THE M&M SALAD.....	8.95	AHI TUNA.....	11.95
Spring Mix, Goat Cheese, Walnuts, Tomato Wedges		Lightly seared and served on Seasonal Greens	
Herbed Crustini		with Mango, Pickled Ginger and Soy Lime Vinaigrette	
TOMATO, LUMP CRAB & AVOCADO.....	10.95	TAVERN SALAD.....	9.95
Toasted Tomatoes with Oregano Italian		Beefsteak Tomato, Red Onion, Asparagus with	
		crumbled aged Bleu Cheese and Vinaigrette	
		SALMON & SPINACH SALAD.....	10.95
		Grilled Salmon, Spinach, Roasted Peppers, Hearts of Palm, Goat Cheese, Bacon, Onion, Strawberries	
		Tossed with Honey Poppy Dressing	

Our Salad Dressings Are: Balsamic Vinaigrette, Aged Bleu Cheese, Ranch, Habanero Ranch, Black Pepper Parmesan, Oregano Italian, Honey Poppy

Add To Any Salad or Steak:	Shrimp.....	5.95	Lump Crab.....	6.95
	Chicken.....	2.95	Grilled or Smoked Salmon.....	5.95

ENTREES

We Specialize in Only the Finest Cuts, Grilled to Order
Served with choice of Potato and Vegetable of the Day

STEAKS AND CHOPS

CENTER CUT SIRLOIN 10 oz.....	22.95
FILET MIGNON 8 oz.....	30.95
VEAL CHOP 12 oz.....	34.95
BONE-IN FILET MIGNON 12 oz (Our Signature Steak).....	38.95
NEW YORK STRIP 16 oz.....	39.95
SURF & TURF (Center Cut Sirloin and Lobster Tail).....	39.95
PORTERHOUSE PORK CHOPS.....	19.95
RACK OF LAMB.....	29.95

SEAFOOD

GRILLED SALMON DIABLO (Lump Crab, Crawfish & Pico de Gallo).....	19.95
FRIED JUMBO SHRIMP (They Really Are Jumbo).....	24.95
GRILLED AVOCADO MAHI-MAHI.....	26.95
NORY AHI TUNA.....	27.95
PISTACHIO CRUSTED SNAPPER.....	31.95
FISH OF THE DAY.....	MKT
GULF SHRIMP SKEWER.....	24.95
SNAPPER LA MENIERE.....	28.95

OTHER SPECIALTIES

MEATLOAF LOUIS.....	11.95
ARTICHOKE CHICKEN BREAST (Artichoke Hearts, Bell Peppers & Capers).....	12.95
STUFFED CHICKEN BREAST.....	13.95
TAVERN SHRIMP & PASTA BOWL (Lemon-butter, Capers, Apple Wood Smoked Bacon).....	14.95
GAVIA LE TIGRRE (Peruvian Seafood Bouillabaise stew).....	25.95