

## Small Plates

<b>MAINE LOBSTER NACHOS</b>	<b>15</b>
<i>Black bean, guajillo salsa, guacamole</i>	
<b>ITALIAN CHEESE TOES</b>	<b>9</b>
<i>Puff pastry, sundried tomatoes, mozzarella &amp; prosciutto</i>	
<b>TAPAS PLATTER</b>	<b>29</b>
<i>Italian salami, Mediterranean olives, manchego &amp; sharp cheddar cheese, cheese toes, baguette, olive oil dipping sauce, grapes</i>	
<b>TAPITAS PLATTER</b>	<b>16</b>
<i>Italian salami, Mediterranean olives, manchego &amp; sharp cheddar cheese, grapes</i>	
<b>ASSORTED CHEESE PLATE</b>	<b>22</b>
<i>Chef's selection of assorted cheeses, dried fruit, marcona almonds, fig compote, baguette</i>	
<b>CHICKEN SLIDERS + TRUFFLE FRIES</b>	<b>13</b>
<i>Pretzel bun, honey mayo, truffle fries</i>	
<b>BBQ RIBS</b>	<b>15</b>
<i>Homemade with creamy potato salad</i>	
<b>MOULE FRITES</b>	<b>18</b>
<i>Mussels, San Marzano-vermentino seafood broth, truffle fries, crostini</i>	
<b>WAGYU BEEF TARTARE <sup>gf</sup></b>	<b>25</b>
<i>Caviar, farm fresh egg, truffle oil, crostini</i>	

## Salads

<b>ROASTED BEET SALAD <sup>gf</sup></b>	<b>10</b>
<i>Roasted beets, snow pea sprouts, goat cheese, heirloom tomatoes, fig-sherry vinaigrette</i>	
<b>AHI TUNA POKE <sup>gf</sup></b>	<b>20</b>
<i>Sushi grad ahi tuna, masago, avocado, sushi rice, wakame, togarashi</i>	
<b>MESCULUN SALAD <sup>gf</sup></b>	<b>9</b>
<i>Assorted mesculun from Comeback Creek, sundried tomatoes, maple roasted walnuts, lime vinaigrette</i>	
<b>ADD PROTEIN: <sup>gf</sup></b>	
3 jumbo shrimp	10
4 oz salmon filet	10
Chicken breast	7

## Big Plates

<b>SOUTHWESTERN BARBACOA QUESADILLAS</b>	<b>13</b>
<i>Jicama slaw, cilantro tomatillo-lime crema</i>	
<b>LOCAL AGED BURGER + TRUFFLE FRIES</b>	<b>15</b>
<i>Ground rib-eye, chuck &amp; NY strip from Matador Meats, pasilla mayo, gruyere cheese</i>	
<b>PHILLY STEAK PANINI</b>	<b>12</b>
<i>Sautéed ribeye, grilled onions, provolone, gourmet chips, grapes</i>	
<b>BANGKOK CHICKEN STIR FRY</b>	<b>18</b>
<i>Organic chicken breast, assorted Asian vegetables and greens, farm fresh egg, oyster sauce, basil</i>	
<b>FUSILLI SHORT RIB RAGOUT</b>	<b>22</b>
<i>Handmade pasta, short rib, arrabiatta, parmesan, fresh basil</i>	
<b>ROASTED POUSSIN <sup>gf</sup></b>	<b>23</b>
<i>Roasted spring chicken, new potatoes, haricot verts, parsley butter</i>	
<b>PAN SEARED SALMON <sup>gf</sup></b>	<b>25</b>
<i>Yao choy, cremini, heirloom tomatoes, roasted potatoes, lemon basil essence</i>	
<b>PRIME BONE IN RIBEYE <sup>gf</sup></b>	<b>60</b>
<i>17 oz. prime ribeye from Matador Meats, parsley potatoes, haricot verts, beef gravy</i>	

## Wood Fired Oven

<b>PIZZA MARGHERITA</b>	<b>13</b>
<i>Tomato sauce, basil, mozzarella</i>	
<b>PIZZA EL GUAPO</b>	<b>13</b>
<i>Prosciutto, salami, Catalan sauce, mozzarella, tomatoes, basil and garlic</i>	
<b>4 CHEESY FRIENDS</b>	<b>13</b>
<i>Mozzarella, goat cheese, white cheddar, ricotta, garlic, prosciutto, arugula, truffle oil</i>	
<b>HOMEMADE MEATBALL PIZZA</b>	<b>13</b>
<i>Meatball, marinara, oregano, basil, parmesan, mozzarella</i>	
<b>PEAR BLUE CHEESE FLATBREAD</b>	<b>12</b>
<i>Grilled pear, blue cheese, arugula, balsamic reduction</i>	
<b>CHICKEN ALFREDO FLATBREAD</b>	<b>12</b>
<i>Organic chicken, alfredo, parmesan, fried egg</i>	

## Sweet Plates

<b>CALLEBAUT POT DU CREME</b>	<b>8</b>
<i>Kahlua, homemade chocolate biscotti, cinnamon crème</i>	
<b>TEXICAN CHEESECAKE</b>	<b>10</b>
<i>Raspberry coulis and chocolate sauce</i>	
<b>SANGIOVESE TIRAMISU</b>	<b>10</b>
<i>Chocolate dust, espresso sauce</i>	
<b>MENAGE</b>	<b>8</b>
<i>Chocolate crust, amaretto ice cream, fudge sauce, whipped cream and toasted almonds</i>	
<b>CHOCOLATE VOLCANO</b>	<b>8</b>
<i>Molten chocolate cake, pistachio cream, vanilla bean gelato</i>	
<b>CARROT CAKE</b>	<b>8</b>
<i>Homemade, cream cheese frosting</i>	

## Drinks

<b>COSTA RICAN COFFEE</b>	<b>3</b>
<b>FRENCH PRESS COFFEE</b>	<b>9</b>
<i>Coasta Rican coffee – 3 cups</i>	
<b>MANGO ICED TEA</b>	<b>2</b>
<b>SOFT DRINKS</b>	<b>2</b>

### <sup>gf</sup> Gluten Free

Additional items can be prepared gluten free – please ask your server for more details

### Local purveyors:

Comeback Creek, Pittsburg, Texas  
Matador Meat Market, Plano, Texas

Ask your server for more details on joining our wine club!