

Appetizers

Chicken Stracciatella Soup |

Tuscan Kale | Egg | Parmesan

Jumbo Shrimp Cocktail |

Lemon | Cocktail Sauce

Crispy Brussels Sprouts |

Bacon Lardon | Dr. Pepper Gastrique

Charred Shishito Peppers |

Pork Chicharon | Togarashi | Romesco

Ahi Tuna Tartare |

Avocado | Sesame Yuzu Dashi | Crispy Wontons

Tomato & Burrata |

Charred Tomato | Burrata Cheese | Arugula Pesto |
Garlic Bread

Charred Serrano Pepper Queso |

Pico de Gallo | Tortilla Chips

Lobster Flat Bread |

Crème Fraiche | Maine Lobster | Arugula Pesto |
Cremeni Mushroom | White Truffle Oil

Fried Gulf Shrimp |

Coleslaw | Parsley-Caper Tartar
Sauce



Salads

Heirloom Tomato Salad |

Texas Watermelon | Avocado | Cucumber | Arugula |
Frisée | Basil Oil | Aged Balsamic

Wedge Salad |

Grilled Slab Bacon | Cherry Tomato | Scallion |
Crumbled Gorgonzola | Blue Cheese Dressing

Walnut Apple Salad |

Granny Smith Apple | Craisins |
Apple Cider Vinaigrette

Tuscan Kale Salad |

Toasted Barley | Granny Smith Apple | Crumbled
Goat Cheese | Roasted Butternut Squash | Crispy
Chickpeas | Lemon Herb Greek Yogurt |
Harissa Pepper Vinaigrette

Grilled Baby Romaine Salad |

Texas Peaches | Cherry Tomatoes | Toasted
Pistachios | Crispy Parmesan | Gribiche |
Champagne Vinaigrette

Classics

Chicken Piccata |

Spaghetti | Arugula | Parmesan Cheese |
Caper White Wine

Sole Meunierè |

Roasted Potatoes | Garlic Green Beans |
Lemon Herb Sauce

Charred Filet Mignon |

Potato Gratin | Garlic Spinach | Shallot Jam

Chicken Fried Steak |

Whipped Potatoes | Buttered Broccoli | Glazed
Carrots | Country Gravy

44 Farms Angus Burger |

Char-Grilled 8oz 44 Farms Patty | Iceberg Lettuce |
Tomato | Red Onion | Pickle | Brioche Bun

Entrees

Pan Seared Chicken Breast |

Cauliflower Couscous | Confit Cherry Tomato |
Charred Patty Pan Squash | Goat Cheese Tempura
Squash Blossom | Chimichurri Aioli

Ricotta Agnolotti Bolognese |

Slow Cooked Tomatoes | Basil | Pecorino Romano |
Garlic Bread

Everything Crusted Salmon |

Smoked Horseradish Crème Cheese |
Cucumber Tomato Salad | Shaved Fennel | Dill
Oil

Rosewood Ranch Wagyu Ribeye |

Oregano Peppernade | Crispy Potatoes | Baby
Artichoke | Arugula Salad | Shaved Parmesan

Roasted Alaskan Halibut |

English Peas | Baby Carrots | Watercress Veloute |
Beech Mushroom | Potato Gnocchi

Executive Chef Nick Corrado

Executive Sous Chef Craig Schmidt

Sous Chef Jason Williams

Sous Chef Adam Jemmott

Wines By the Glass

Sparkling Wines

Brut | Jean-Charles Boisset | France NV |
Huates Gohardes Cremant de Loire Rose | France NV |
Bisson Vino Frizzante Glera | Italy 2015 |

White Wines

Chardonnay | Jean-Claude Boisset | France 2014 |
Chardonnay | Moshin Vineyards | Russian River Valley 2013 |
Pinot Grigio | Livon | Friuli-Venzia Giulia 2015 |
Riesling | Eroica | Columbia Valley 2015 |
Sauvignon Blanc | Matanzas | Napa Valley 2015 |

Red Wines

Cabernet Sauvignon | Five Vintners | Napa Valley 2014 |
Red Blend | Italics 16 Appellations | Napa Valley 2013 |
Malbec | Siete Fincas | Mendoza 2015 |
Merlot | Viña Cobos "Felino" | Mendoza 2013 |
Red Blend | Jax Y3 Taureau | Napa Valley 2015 |
Sangiovese | Sasso di Sole | Italy 2015 |
Tempranillo | Lleiroso | Crianza 2012 |

Beer

Amstel Light |
Buckler Non-Alcoholic |
Bud Light |
Convict Hill Oatmeal Stout |
Coors Light |
Dos Equis |

Duvel |
Michelob Ultra |
Miller Lite |
Shiner Bock |
Stella Artois |

Bourbon

Baker's 7 Yr |
Balcones Baby Blue |
Booker's |
Buffalo Trace |
Bulleit |
Eagle Rare 10 Yr |
Elmer T. Lee | 11 Four
Roses |
IW Harper |
Gentleman Jack |

High West American Prairie Reserve |
High West Rendezvous Rye |
Knob Creek |
Maker's Mark |
Maker's 46 |
Michter's Rye |
Sazerac Rye 6 Yr |
Templeton Rye |
Slaughterhouse |
Woodford Reserve |

Specialty Cocktails

Godfather Cocktail |

Dewar's White Label | Disaronno

Port Old Fashioned |

Woodford Reserved | 10-Year Tawny Port | Maple
Syrup | Angostura Bitters

Ticket to Cuba |

Flor de Caña 7yr Rum | Mint | Lime

Autumn Smash |

Deep Eddy Lemon Vodka | Maple Syrup |
Apple Juice | Basil

Gin Gin Mule |

Tanqueray | Lime | Ginger Beer | Mint

MCC Manhattan |

Bulleit Bourbon | Bitters | Sweet Vermouth | Tempus
Fugit Gran Classico

MCC Margarita |

Herradura Reposado | Gran Marnier | Cointreau |
Fresh Lime Juice | Lime