



\$99 SIGNATURE EXPERIENCE

FIRST COURSE

CHOICE OF:

SEARED SIGNATURE BACON

Thick cut bacon with a sweet & spicy glaze

FRIED CALAMARI

Shiner Bock tempura battered calamari & red bell pepper

Cocktail pairing option: Watermelon Wrangler + \$12

SECOND COURSE

Bolillo Bread with Seared Signature House Butter

Seared Mini Romaine with Parmesan Vinaigrette Dressing

Endless House-Cut Truffle French Fries

CHOICE OF STEAK:

10oz Akaushi Wagyu NY Strip

6oz Akaushi Wagyu Filet + \$15

Steak add ons:

Red Wine Mushroom Reduction + \$6

Grilled Shrimp Hollandaise + \$12

CHOICE OF SIDE:

Truffle Mac & Cheese

Thai Chili Brussel Sprouts

Seasonal Vegetables

Wine pairing option: Pazzo Red Blend + \$17

THIRD COURSE

CHOICE OF:

Cheesecake with Fresh Berries

Chocolate Peanut Butter Pie

Midnight Chocolate Torte

Cocktail pairing option: Cowtown Carajillo + \$14



\$29 BRUNCH EXPERIENCE

FIRST COURSE

House-made biscuit served with cinnamon butter

Add a slice of Seared Signature Bacon + \$5
(thick cut bacon with a sweet & spicy glaze)

SECOND COURSE

CHOICE OF:

KING'S CUT BURGER

Two Akaushi Wagyu patties, Seared signature bacon,
egg cooked to order, white cheddar cheese,
burger sauce, brioche bun

RED EYE GRITS

Parmesan grits, Seared signature bacon and coffee sauce,
seared shrimp, chives, fried egg

LOADED STEAK FRIES

Hand-cut truffle french fries, Akaushi Wagyu steak bites, red
bell pepper, yellow onion, white cheddar cheese sauce

Cocktail pairing options:

Bloody Mary (make it spicy if you like) + \$9
Aperol or Hugo Spritz + \$11

20% of proceeds go to Lena Pope