



BUTCHER PLATE SPECIALS

Monday

Swordfish Ribeye . \$49

*cajun spice w/ wild mushrooms, spinach,
cippolini onions, citrus beurre blanc*

Tuesday

Alaskan King Crab Legs . \$65/LB

hot or cold, drawn butter

Wednesday

Bone-in Filet . \$65

topped w/ sautéed crab meat, chimichurri, red pepper coulis

Thursday

Osso Buco . \$48

braised veal shank w/ truffle potato purée

Friday

Chicken Fried Wagyu . \$72

Texas Wagyu filet w/ sage sausage gravy

Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

HTX.REV.03.02.18