

KAVIARI CAVIAR

Accompaniments: Capers, Red Onions, Parsley, Egg White & Yolk
Crème Fraîche, Buckwheat Blinis

OSCIÈTRE* 135/OZ

KRISTAL* 170/OZ

OSCIÈTRE GOLD* 250/OZ

SOUPS

PULLED ROASTED ORGANIC CHICKEN 13
Swiss Chard | Spätzle

ROASTED TOMATO & BASIL SOUP 14
Basil Oil | Grilled Cheese Croutons

ROASTED CREAMY CAULIFLOWER SOUP 16
Brown Butter | Toasted Pinenuts | Chervil Oil | Brioche Croutons

BEGINNINGS

EAST COAST OYSTERS* (DF, GF) 26
Pomegranate Mignonette

CRAB CAKE 28
Jumbo Lump Blue Crab | Celery Root-Apple Slaw | Remoulade | Micro Greens

TUNA POKE* (DF) 25
Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

TEXAS TRIO 19
Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

BLISTERED SHISHITO PEPPERS (DF) 18
Crispy Garlic | Ponzu | White Soy | Lemon

PEPPER CRUSTED BEEF CARPACCIO* 24
Filet | Parmesan Foam | Capers | Parsnip Chips | Basil | Pickled Onions | Mustard Aioli

SHRIMP COCKTAIL (DF, GF) 26
U12 Gulf Shrimp | Cocktail Sauce | Horseradish

SNAPPER CRUDO* (DF) 26
Oranges | Fennel | Radish | Avocado | Tamarind Agua Chile

FLATBREADS

"WHITE PIZZA" FLATBREAD 21
Ricotta Cheese | Mozzarella Cheese | Artichokes | San Marzano | Basil | Kale | Calabrian Chili

NUESKE'S BACON AND GRUYÈRE CHEESE 23
Smoked Bacon | Caramelized Onions | Gruyère | Crème Fraîche | Green Onion

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SUSHI

SPICY TUNA ROLL* (DF) 21

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

CALIFORNIA ROLL (DF) 22

Blue Crab | Masago | Avocado | Cucumber

LAVA ROLL (DF) 26

Lobster | Blue Crab | Shrimp | Avocado | Su Miso Sauce

FIRECRACKER ROLL 24

Gulf Shrimp Tempura | Avocado | Spicy Tuna | Masago

FRESH HARVEST ROLL (DF, GF) 18

Avocado | Cucumber | Asparagus | Carrot | Red Pepper

BLOOM LOBSTER ROLL (DF) 36

Tempura Lobster Tail | Jumbo Lump Blue Crab | Wild Caviar | Avocado

Eel Sauce | Spicy Mayo | Aji Amarillo

TORO JALAPEÑO* (DF) 23

Bluefin Tuna Belly | Jalapeño | Fried Garlic | Yuzu | Micro Cilantro

A5 TATAKI* (DF, GF) 35

Premium Japanese Wagyu | Enoki Mushrooms | Truffle Oil | Yuzu | Aji Amarillo

SASHIMI ROLL 26

Tuna | Hamachi | Salmon | Cucumber | Micro Greens | Spicy Ponzu

LE CAJUN 27

Spicy Tuna | Blue Crab | Cream Cheese | Blackened Salmon

Spicy Aioli | Eel Sauce

THE CATTLE* (DF) 29

Texas Akaushi | Avocado | Enoki Mushroom | Crispy Garlic | Barbecue Miso | Scallions

PEPPERCORN TUNA* (DF) 26

Pepper Tuna | Spicy Salmon | Avocado | Scallions

SURF & TURF* (DF) 31

Snow Crab | Texas Akaushi | Avocado | Garlic Butter | Chimichurri

SPIDER TEMAKI (2 PIECES)* (DF) 17

Fried Soft Shell Crab | Avocado | Asparagus | Masago

SASHIMI (4 PIECES)* (DF, GF) 22

Salmon | Tuna | Hamachi

NIGIRI (2 PIECES)* (DF, GF) 13

Tuna | Hamachi | Salmon

NIGIRI SAMPLER* (5 PIECES) 32

Tuna | Hamachi | Salmon | A5 | Toro

GREENS

WINTER GREEN HARVEST SALAD (GF) 17/20

Granny Smith Apple | Stilton | Candied Pecans | Shredded Fennel | Seed Brittle

White Balsamic Vinaigrette

MARKET VEGETABLE SALAD (GF) 20/22

Mixed Greens | Grilled Corn | Black Beans | Roasted Zucchini

Cherry Tomatoes | Beets | Avocado | Lime | Balsamic Agave Vinaigrette

CHOPPED CAESAR & BABY KALE 16/20

Baby Romaine | Torn Garlic Croutons | 24 Month Aged Parmesan

Pink Peppercorn-White Anchovy Dressing

ROASTED SQUASH & QUINOA SALAD (GF) 18/22

Spinach | Arugula | Butternut Squash | Pumpkin Seeds | Feta Cheese

Blood Orange Vinaigrette

BAKED BUCHERON GOAT CHEESE SALAD 23

Roasted Beets | Harvest Blend | Red Onion | Radishes | Thyme | Cherry Tomatoes

Prosciutto | Balsamic Vinaigrette | Sourdough Toast

ADDITIONS TO ANY SALAD

Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16

Pan Seared Skuna Bay Salmon 20

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HANDHELDS

Served with Choice of our House Blended Greens, Crispy Fries or House Potato Chips

TURKEY CLUB (DF) 24

House Smoked Organic Turkey | Thick-Cut Bacon | Tomatoes | Bibb Lettuce
Lemon-Garlic Aioli

HONEY CHICKEN SALAD 22

Chicken Breast | Walnuts | Dried Cranberries | Apples | Celery
Oralia's Croissant

THE POST OAK BEEF BURGER* 24

Aged White Cheddar | Maple-Bacon Jam | House Pickles | House Brioche Roll

CROQUE MONSIEUR ON PAIN DE MIE 23

Rosemary Ham | Bechamel | Gruyère Cheese

SPINACH GRILLED VEGGIE WRAP 20

Portobello | Zucchini | Eggplant | Cherry Tomatoes | Sweet Peppers | Hummus
Kalamata Olives | Feta Cheese

MAINS

TUNA NIÇOISE* (DF, GF) 30

Seared Ahi Tuna | Niçoise Olives | Toy Box Tomatoes | Green Beans | Quail Eggs
Olive Oil Confit Potatoes | Mixed Greens | Red Wine Vinaigrette

BROWN BUTTER CHICKEN PICATTA 34

Capers | Heirloom Tomatoes | Grilled Artichokes | Fettuccini | Lemon Butter

STEAK FRITES* 45

Pan Roasted Filet Mignon | Fries | House Salad | Barbecue Butter

GRILLED IBERIAN OCTOPUS (DF, GF) 38

Marble Potatoes | Romesco | Kalamata Aioli | Radishes | Chorizo | Scallions

HONEY MUSTARD GLAZED SKUNA BAY SALMON (GF) 40

Haricot Vert | Blistered Tomatoes | Corn Relish | Red Ruby Grapefruit Beurre Blanc

BUTTERNUT SQUASH TORTELLINI 28

Mascarpone | Chestnut Gremolata | Sage Butter | Goat Cheese

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DESSERTS

TEXAS PAWNEE PECAN PIE 17

Brown Butter Crust | Bourbon Pecan Filling | Tonka Bean Chocolate Caramel
Burkett Pecan Cream

THE HIVE 17

Salted Brown Sugar Meringue | Carrot Coconut Sorbet | Spice Cake
Blood Orange Gel

SARRASIN 16

Pineapple Cake | Buckwheat Mousse | Pear Cider Compote | Cereal Puff
Almond Buckwheat Ice Cream

IDUNN 16

Buttery Flaky Pie Crust | Braeburn Apples | Salted Caramel | Crème Fraîche Vanilla Ice Cream

MON CHÉRI 19

Cherry Cheesecake | Ginger Bavarian Crème | Hazelnut-Almond Crumble | Chocolate Sponge
Citrus Crème Anglaise

LE ROYAL AU CHOCOLAT 17

Chocolate Mousse | Hazelnut Dacquoise | Crispy Praline | Cocoa Nibs Tuile

ICE CREAMS AND SORBETS

One Scoop 9 | Two Scoops 13 | Three Scoops 17



We're committed to supporting sustainable, locally-sourced ingredients from family farmers, ranchers, fishermen and artisanal purveyors.

HOMESTEAD GRISTMILL
SLOW DOUGH BREAD CO.
HOUSTON DAIRYMAIDS
CHEF'S GARDEN
TEXAS RUBY RED GRAPEFRUIT
SKUNA BAY SALMON
DESERT CREEK HONEY
SAINT ARNOLD BREWING COMPANY
NUESKE BACON
THE BREADMAN BAKING COMPANY