

COLD HORS D'OEUVRES

JUMBO SHRIMP COCKTAIL
cocktail and remoulade sauce

\$20

JUMBO LUMP CRAB COCKTAIL
avocado & remoulade sauce

\$28

CHARCUTERIE BOARD

sliced charcuterie meats, artisan cheese, fresh fruit, artisan toasted bread, fig jam

\$20

HOT HORS D'OEUVRES

FRITTO MISTO

shrimp, cauliflower, zucchini with korean spicy aioli

\$20

ESCARGOT BOURGUIGNON

burgundy style in garlic herb butter

\$20

SEARED SCALLOPS

shaved apple, herb salad, pickled red onion, evo, lemon

\$20

HATCH PEPPER CRAB CAKE

jumbo lump crab, hatch pepper and sweet corn sauté

\$26

SHRIMP DEJONGE

jumbo shrimp cooked in herb butter and marsala wine

\$18

SHEARN'S FLATBREAD

*bourbon bbq sauce, gruyere, wild mushroom and caramelized onion,
with brisket and mini arugula salad*

\$18

SOUPS

FRENCH ONION

*classic french onion soup with baguette
and gruyere cheese*

\$12

LOBSTER BISQUE

*creamy bisque made with maine lobster
and a touch of sherry*

\$12

SALADS

BABY ICEBERG SALAD

maytag blue cheese dressing, heirloom tomatoes and crispy bacon

\$14

CLASSIC CAESAR

spanish anchovies, parmesan crisp

\$14

STRAWBERRY SPINACH SALAD

pickled red onion, candied pecans, feta, dark cherry balsamic

\$15

SEASONAL HOUSE

the freshest seasonal greens and garnishes

\$10

SHEARN'S CHOPPED SALAD

*mixed greens, frisee, tomato, stilton blue cheese, eggs, bacon, southern sweet vidalia
dressing with a honey croissant*

\$14

STEAKS & MORE

ALL STEAKS ARE CUT FROM PRIME ANGUS TEXAS CATTLE*

6 OZ. FILET	\$50	28 OZ. PORTERHOUSE FOR TWO	\$105
8 OZ. FILET	\$60	16 OZ. RIBEYE	\$55

ENHANCE YOUR STEAK

espangole sauce • herb demi-glace • hollandaise
\$5 each

flight of all three sauces \$10

stilton cheese gratine \$5 *sautéed mushrooms* \$5 *grilled shrimp* \$10 *crab oscar* \$16

HOUSE SMOKED OKLAHOMA FARMS 16 OZ. PORK CHOP

with dr. pepper bbq sauce and roasted vegetable medley

\$36

NZ RACK OF LAMB

with roasted vegetables and rosemary demi-glace

\$60

PAN SEARED AIRLINE CHICKEN BREAST

with caramelized onion, sautéed spinach and tomato cream sauce

\$31

VEAL PARMESAN

tender veal cutlets breaded with parmesan, mozzarella, marinara gratin with grilled asparagus

\$38

DAILY FRESH SEAFOOD

GULF FLOUNDER AND JUMBO CRAB MEUNIÈRE

with herb hollandaise and sautéed broccolini

\$48

PROSCIUTTO WRAPPED SCALLOPS

with wild mushroom risotto, grilled asparagus and tarragon lemon sauce

\$50

BLACKENED GULF RED SNAPPER

with hollandaise and sautéed broccolini

\$46

SAUTÉED JUMBO GULF SHRIMP SCAMPI

with tomato, garlic butter, linguini

\$35

PAN SEARED SCOTTISH SALMON

with wild mushroom risotto and grilled asparagus

\$42

SIDES BIG ENOUGH FOR TWO OR FOUR

<i>buttermilk potato puree</i>	\$10/\$14	<i>white cheddar and bacon mac and cheese</i>	\$10/\$14
<i>roasted vegetable medley</i>	\$10/\$14	<i>house fried truffle potatoes with hawaiian salt</i>	\$10/\$14
<i>cream of spinach</i>	\$10/\$14	<i>sautéed spinach with caramelized onions</i>	\$10/\$14
<i>grilled steamed asparagus</i>	\$10/\$14	<i>fried brussel sprouts</i>	\$10/\$14
<i>lobster mashed potatoes</i>	\$12/\$18	<i>lobster mac and cheese</i>	\$12/\$18

VEGETARIAN OPTIONS

GRILLED VEGETABLE STACK

fresh mozzarella with marinara (gf)

\$24

PASTA PRIMAVERA

linguine with sautéed vegetables and tomato cream sauce

\$25

