

## 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**

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

**VEGETARIAN OPTIONS**

**GRILLED VEGETABLE STACK**

*fresh mozzarella with marinara (gf)*

\$24

**PASTA PRIMAVERA**

*linguine with sautéed vegetables and tomato cream sauce*

\$25

