

COLD HORS D'OEUVRES

JUMBO SHRIMP COCKTAIL

cocktail and remoulade sauce

\$20

JUMBO LUMP CRAB COCKTAIL

avocado and remoulade sauce

\$28

CLASSIC CRUDITÉ

served with shearn's french and creamy italian dressing

\$10

SEAFOOD TOWER

daily selection of oysters, shrimp cocktail, red snapper fish dip, hawaiian ahi poke, maine lobster tails

\$85

YELLOWTAIL CRUDO

with fresno peppers and cilantro lime ponzu

\$16

SMOKED GULF RED SNAPPER DIP

served with crudité, olives and fried pita bites

\$16

HAWAIIAN AHI POKE STACK

served with crushed avocado, fried wontons, fresno peppers

\$24

EAST COAST RAW COLD WATER OYSTERS

cocktail, mignonette and horseradish sauces

ask your server for daily selection

\$18 - half dozen • \$32 - dozen

HOT HORS D'OEUVRES

FRESH GULF CRAB CAKES

bacon, leeks, pepper crema and pickled tomatoes

\$24

ESCARGOT BOURGUIGNON

burgundy style in garlic herb butter

\$16

SEARED DIVER SCALLOPS

grilled watermelon gazpacho, chorizo, cilantro pepper relish

\$20

CLAMS DI' ASTI

littlenecks, sweet italian champagne, tomatoes, tarragon and garlic

\$15

SHRIMP DEJONGE

jumbo shrimp cooked in herb butter and marsala wine

\$18

SOUPS

FRENCH ONION

classic french onion soup with baguette and gruyere cheese

\$12

LOBSTER BISQUE

creamy bisque 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

\$12

STRAWBERRY SPINACH SALAD

pickled red onion, candied pecans, goat cheese, dark cherry balsamic

\$12

SEASONAL HOUSE

the freshest seasonal greens and garnishes

\$8

SHEARN'S CHOPPED SALAD

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

\$14

STEAKS & MORE

ALL STEAKS ARE CUT FROM PRIME ANGUS TEXAS CATTLE*
ALL STEAKS COME WITH THE VEGETABLE OF THE DAY*

6 OZ. FILET	\$50	28 OZ. PORTERHOUSE FOR TWO	\$108
8 OZ. FILET	\$65	16 OZ. RIBEYE	\$55
10 OZ. SKIRT STEAK	\$40		

with chimichurri and sunnyside quail eggs

DRY AGED SELECTIONS

22 OZ. PRIME NY STRIP, BONE IN
\$86

THE GYULAIS F1 20 OZ. HYBRID RIBEYE
\$132

*DEVELOPED BY LEGACY CUSTOM MEATS IN LAGRANGE, TX IT IS 100% CHAROLAIS FEMALE CATTLE BRED WITH A 100% WAGYU BULL TO GET THE PERFECT BUTTERY FULL FLAVORED AGED BEEFY PERFECTION. ALL ANIMALS ARE HORMONE AND ANTIBIOTIC FREE. GYULAIS CATTLE ARE GRASS FED AND GRAIN FINISHED, SPENDING A MINIMUM OF 400 DAYS ON FULL VEGETABLE RATION TO ACHIEVE THE UPMOST QUALITY IN FLAVOR AND TENDERNESS. LEGACY CUSTOM MEATS IS A FULLY INTEGRATED PROGRAM FROM THE FIELD TO THE TABLE.

ENHANCE YOUR STEAK

peppercorn sauce • herb demi-glace • bearnaise
\$5 each

flight of all three sauces \$10

stilton cheese gratin \$5 *sautéed wild mushrooms* \$5 *grilled or fried shrimp* \$10 *crab oscar* \$16

PRIME RIB

THURSDAY - SATURDAY
WHILE IT LASTS

12 OZ. QUEEN CUT \$48 • 16 OZ. KING CUT \$62 • 20 OZ. MOODY CUT \$72

with vegetable of the day, au jus and horseradish sauce

COLORADO LAMB LOIN CHOPS

with roasted vegetables and black garlic demi-glace
\$58

CONFIT GARLIC HERB CHICKEN

with roasted asparagus, baby carrots, potatoes and balsamic glaze
\$34

MEDITERRANEAN STUFFED PORK TENDERLOIN

with balsamic dijon glaze and roasted vegetable medley
\$36

DAILY FRESH SEAFOOD

GULF REDFISH AND JUMBO CRAB MEUNIER

with herb hollandaise and sautéed broccolini
\$50

PAN SEARED SCOTTISH SALMON

with wild mushroom risotto and grilled asparagus
\$42

SAUTÉED JUMBO GULF SHRIMP SCAMPI

with tomato, garlic butter, linguini
\$35

CRAB STUFFED GULF GROUPER

with grilled asparagus and tarragon beurre blanc
\$60

SIDES BIG ENOUGH FOR TWO OR FOUR

garlic mashed potatoes	\$10/\$14	house fried truffle potatoes with hawaiian sea salt	\$10/\$14
roasted vegetable medley	\$10/\$14	tempura cauliflower with spicy dragon sauce	\$10/\$14
cream of spinach	\$10/\$14	fried brussel sprouts	\$10/\$14
grilled asparagus	\$10/\$14	lobster mac and cheese	\$12/\$18
lobster mashed potatoes	\$12/\$18		

VEGETARIAN OPTIONS

GRILLED VEGETABLE STACK

with charred corn, smoked black beans, roasted fresno peppers and succotash tossed in spiced crema(gf)

\$28

PASTA PRIMAVERA

linguine with sautéed vegetables and tomato cream sauce

\$25

