



pre theater menu

\$45

appetizers

(choice of)

texas peach salad,

marinated local peaches/ goat milk feta cheese/ cucumber/ baby arugala/
smoked popcorn/ peach vinaigrette

english pea and ricotta ravioli,

smoked garlic sauce / aged balsamic

texas gulf shrimp,

served with homemade grits with shrimp consommé, chives and chive oil

★ entrées

(choice of)

maple glazed bacon wrapped pork tenderloin,

stewed pears / fingerling roasties / liquid smoke

crispy gulf coast snapper

barley/ english peas

aromatic chicken,

a seared chicken breast served over himalayan rice
with roasted pearl onions haricot verts and and a chicken bordelaise sauce

***17 spiced prime strip (6 oz.),**

braised red endive / danish blue mash / sam houston bourbon

★ dessert

our culinary team prepares desserts daily

