



DINNER MENU

MAINS

MARY'S ORGANIC FRIED CHICKEN & BELGIUM WAFFLE

pickled cabbage, hot honey

PAN SEARED SALMON*

vegetable sticky fried rice, crab butter sauce

PAN ROASTED BRANZINO*

tomato & Calabrian chili vinaigrette, lemon, pea shoots

MISO GLASED SEA BASS*

ginger, spinach, scallion

MAINE LOBSTER TEMPURA

stir-fried vegetables, sushi rice, sticky soy

CHILI ROASTED CAULIFLOWER

corn tortillas, tomatillo salsa, queso fresco, avocado sauce, lime, cilantro

DRY AGED BEEF BOLOGNESE

parpadelle, pecorino

BONE-IN PORK CHOP

romesco, cherry jus

ROASTED COLORADO RACK OF LAMB

minted natural jus

STEAKS

CENTERCUT RIBEYE* 16oz 67

44 Farms Cameron, Texas

BONE-IN RIBEYE* 24oz 95

44 Farms Cameron, Texas

BONELESS NY STRIP* 26oz 92

44 Farms Cameron, Texas

BONE-IN SIRLOIN* 22oz 79

44 Farms Cameron, Texas

FILET MIGNON * 10oz 72

WR Farm Hastings, Nebraska

HANGER STEAK* 10oz 49

WR Farms Hastings, Nebraska

PRIME 32 DAY DRY AGED BONE-IN NY*

26oz 92

Flannery Beef San Rafael, CA

WAGYU, NEW YORK* 14oz 85

Rosewood Ranch, Ennis Texas

"EMMITT'S" TOMAHAWK 40oz 210

Pat LaFrieda Meats North Bergen, New Jersey

+ PERFECT FOR 2 TO SHARE +

STEAK ADD ONS

LOBSTER TAIL 6oz | TWIN TAILS 49 70

GARLIC SHRIMP (3) 12

CRAB OSCAR 25

BLUE CHEESE CRUST 4

SAUCES 4

Bordelaise | Bearnaise | Cowboy Butter | Truffle Butter
Horseradish Crema | Chimichurri | E22 House Steak Sauce

Remy VSOP Cream Sauce

SIDES TO SHARE

CREAMY MASHED POTATOES

+ 9 bacon, sour cream, chive, cheddar, +19 sautéed lobster in garlic butter

SKIN ON TRUFFLE PARM FRIES

WILD MUSHROOMS

rosemary, garlic, cognac

MAC-N-CHEESE

orecchiette, cheddar, breadcrumbs

+ 19 sautéed lobster in garlic butter

PATATAS BRAVAS

crispy potatoes, smoked paprika & lime aioli

SAUTÉED ASPARAGUS

truffle hollandaise

SPINACH

sautéed or creamed

SAUTÉED CAULILINI

"baby cauliflower" lemon, chili crisp

RAW BAR

HAMACHI CARPACCIO*

crispy garlic, jalapeno, cilantro, scallion, ponzu, sesame

SMALL SEAFOOD TOWER* 75

½ lobster | 2 jumbo shrimp | 6 oysters | tuna tartare

LARGE SEAFOOD TOWER* 135

full lobster | 4 jumbo shrimp | 12 oysters | tuna tartare

OYSTERS ON THE HALF*

6 per order, mignonette, cocktail sauce, horseradish, tobassco

JUMBO SHRIMP COCKTAIL

3 per order, cocktail, horseradish

KING FISH CRUDO*

ginger citrus dressing, avocado puree

ROLLS

EMMITT ROLL*

tuna, king salmon, hamachi, avocado, serrano, eel sauce

MANGO TANGO*

salmon, avocado, mango salsa, yuzu tobiko, cilantro

BOAT IN THE DESERT* 95 145

Small is good for 4-6 guests | Large is good for 7-10 guests
Chef Antwan's generous selection sushi rolls | sashimi | nigiri

THE TUDDY*

cucumber, shrimp, unagi, avocado, eel sauce

BIG TIME*

tempura lobster, kanikama, yuzu aioli, tobiko

VEGGIE ROLL

cucumber, avocado, yama gobo, seaweed salad

CRISPY RICE*

tuna, spicy mayo, eel sauce, chive

BLING BLING*

spicy yellowtail, shrimp tempura, asparagus, avocado, eel sauce

SPICY TUNA*

cucumber, green onion

CALIFORNIA*

kanikama, avocado, cucumber

SHRIMP TEMPURA

cucumber, eel sauce

SALMON*

avocado, sesame seeds

HAMACHI & GREEN ONION*

wasabi

NIGIRI

NIGIRI COMBO*

1 pc each tuna, salmon, hiramasa, hamachi

HIRAMASA* 2pc

SALMON* 2pc

SHRIMP* 2pc

TUNA* 2pc

SASHIMI

SASHIMI COMBO*

3 pc each tuna, salmon, hiramasa, hamachi

HAMACHI* 3 pc

TUNA* 3 pc

SALMON* 3 pc

RICE BOWLS

SPICY TUNA BOWL*

avocado, cucumber, furikake, nori, sriacha, citrus, ponzu, shiso

CHIRASHI*

tuna, salmon, hamachi, shrimp, tamago, assorted vegetable, furikake

STARTERS

BREAD SERVICE

pull apart dinner roles, butter

CREOLE SHRIMP 25

cajun spices, confit shallots

TUNA TARTARE*

soy, sesame, ginger, chili, crispy furikake chips

SURF & TURF SLIDERS*

shrimp, Asian slaw, dry aged beef, cheddar, lettuce, tomato, Emmitt's Sauce

TRUFFLED STEAK

TARTARE*

caper, egg, Dijon, wild mushrooms

ROASTED BONE MARROW

cowboy butter, pickled shallots, torn herbs, toast

SPICY TUNA TATAKI*

black pepper seared, crispy shallots

OYSTERS' TEXAFELLER*

jalapeno, bacon, spinach, hollandaise

CRISPY BRUSSELS &

BACON

balsamic, lemon, parmesan

CRISPY CAULIFLOWER

sweet chili aioli, sesame seeds, cilantro

CRAB GUACAMOLE

tortilla chips, heirloom tomato salsa

JUMBO LUMP CRAB CAKE

sautéed asparagus, old bay remoulade

+ 25 make it a double

SOUP & SALADS

FRENCH ONION SOUP

veal broth, Remy VSOP, gruyere, sourdough croutons

BURRATA & HEIRLOOM

TOMATO

saba vinaigrette, basil, crostini

CAESAR SALAD

brioche croutons, parmesan

+ 16 hanger steak, 9 chicken breast, 17 ahi tuna, 13 grilled salmon, 10 shrimp

SPINACH SALAD

honey mustard dressing, bacon, egg, baby tomatoes, crispy onions, brioche croutons

WEDGE SALAD

iceberg, smoked bacon, tomato, roquefort, chives

+ 16 hanger steak, 9 chicken breast, 17 ahi tuna, 13 grilled salmon, 10 shrimp

EXECUTIVE CHEF
@THEANTWANELLIS