

## SALADS

FRESH BURRATA	11	COMPRESSED WATERMELON	8
Texas Peach, Arugula, Prosciutto		Crisp Pancetta, Crumbled Goat Cheese, Micro Herb Salad, Ver Ju Vinaigrette	
NICKLAUS HOUSE SALAD	5	CAESAR SALAD	8
Butter Bibb, Crumbled Danish Bleu Cheese, French Vinaigrette		Romaine Hearts, Parmesan Tuile, Baby Heirloom Tomatoes Confit, Croutons	
CARLTON WOODS WEDGE	8		
Baby Gem Iceberg, Bacon, Tomatoes, Egg, Danish Bleu Cheese			

## ENTREÉS

*All entrées served with mixed vegetable bundle*

COCONUT CRUSTED SHRIMP	28	CHICKEN BREAST SCALLOPINE	24
Pineapple Chutney, Jicama Slaw, Grilled Vegetable Orzo		Fettuccini, Artichoke-Mushroom Beurre Blanc	
FRESH CATCH OF THE DAY	MP	BLACK ANGUS FILET OF BEEF	28/36
Fettuccini, Spot Prawn, & King Crab Cioppino		Garlic Mashed Potatoes, Maître d'hôtel Butter, Onion Straws & Demi Glaze (6 oz or 10 oz)	
APPLE CIDER CURED PORK RIB CHOP	32	16 oz. BONE-IN VEAL CHOP	38
Potato Risotto, Sherry Mushroom Cream		Morel Cognac Cream Sauce, Roasted Garlic Mashed Potatoes	
PRIME BONELESS 16 oz RIBEYE	48	CHIPOTLE BBQ BEEF SPARE RIB	28
Garlic Mashed Potatoes, Caramelized Shallots, Demi Glacé, Beurre Noisette		French Fries, Bleu Cheese Cole Slaw	



## STARTERS

CREOLE SEAFOOD GUMBO

8

CHOPPED SHRIMP-AVOCADO COCKTAIL

15

LOBSTER CORN DOG

Celeriac Remoulade

8

MANGO CHIPOTLE TUNA TARTARE

Plantain Chips

9

DUCK CONFIT FLATBREAD

Kumquat Jam, Arugula, House-Made Ricotta Cheese

12

## SIDES

ASPARAGUS

6

BROCCOLI

6

SAUTÉED MUSHROOM MEDLEY

8

GARLIC MASHED POTATOES

6

LOADED BAKED POTATO

6

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs  
can increase your risk of foodborne illness.*