

# STARTERS

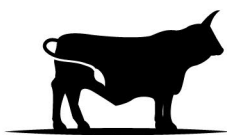
<b>SHRIMP COCKTAIL</b> <i>Jumbo shrimp, cocktail sauce</i>	20
<b>JUMBO LUMP CRABCAKES</b> <i>Jumbo blue crab, roasted corn elote, tajín, lemon tartar</i>	26
<b>BUFFALO CARPACCIO</b> <i>Caper, arugula, pickled onion, cilantro oil, mustard horseradish sauce</i>	25
<b>TUNA TARTARE</b> <i>Cucumber, avocado, toasted sesame, chives, baguette crouton, ginger lime sauce</i>	28

# SOUP & SALADS

<b>SEAFOOD GUMBO</b> <i>Shrimp, mahi-mahi, andouille sausage in a dark, rich broth</i>	14
<b>FRENCH ONION SOUP</b> <i>Sweet onions, crouton, gruyère, swiss, parmesan in a beef broth</i>	12
<b>SOUTHWEST CAESAR SALAD</b> <i>Romaine, tomato, avocado, parmesan, fried tortilla strips, chipotle caesar dressing</i> <b>ADD CHICKEN: 7      ADD SHRIMP: 8</b>	13
<b>WEDGE SALAD</b> <i>Iceberg lettuce, gorgonzola crumbles, chopped bacon, heirloom tomato, red onion, blue cheese dressing</i>	13
<b>ROASTED BEET CAPRESE</b> <i>Roasted beet, house-made mozzarella, arugula, vincotto, spiced pecans, basil vinaigrette</i>	17

# SIDES ( for 2 )

<b>GROWN UP MAC AND CHEESE   13</b>	<b>SMASHED ROASTED GARLIC POTATOES   10</b>	<b>BRUSSELS SPROUTS WITH BACON JAM   10</b>
<b>MUSHROOMS   12</b>	<b>GRILLED ASPARAGUS   12</b>	<b>CREAMED SPINACH   12</b>
<b>CHARRO BEANS   10</b>	<b>FRENCH FRIES   8</b>	<b>GRILLED VEGGIES   12</b>



**FOUR CORNERED**  
STEAKHOUSE

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

# STEAKS

**RIBEYE** 64  
14 oz.

**PORTERHOUSE** 74  
24 oz.

**FILET** 57  
7 oz.

**NEW YORK STRIP** 55  
14 oz.

**BONE-IN RIBEYE** 95  
22 oz.

**FILET** 69  
9 oz.

## ENHANCEMENTS & SAUCES

**SAUCE DIANNE  
(MUSTARD)** | 6

**COFFEE AND CRACKED  
PEPPERCORN** | 6

**CHARRED POBLANO  
COMPOUND BUTTER** | 6

**WILD MUSHROOM DEMI** | 6

**GORGONZOLA CRUST** | 6

**AU POIVRE** | 6

**BÉARNAISE SAUCE** | 6

**CHIMICHURRI** | 6

**GRILLED SHRIMP** | 6

**LOBSTER TAIL** | *Market Price*

# ENTRÉES

**UKU SNAPPER** 44  
*Sushi-grade snapper filet, roasted spaghetti squash, veracruz tomato sauce, jalapeño oil*

**STUFFED QUAIL HOPPIN' JOHN** 46  
*Quail stuffed with boudin, black-eyed pea, red pepper relish, bbq glaze*

**AIRLINE CHICKEN BREAST** 34  
*Dry brined, creamy smoked gouda polenta, lemon gremolata*

**LINGUINI PRIMAVERA (VEGETARIAN)** 24  
*Carrot, zucchini, yellow squash, broccoli, mushroom, sun dried tomato, red pepper, parmesan cheese, lemon zest, vegetable stock*

**BROILED LOBSTER TAILS** *Market Price*  
*8 oz. broiled tails, clarified lemon butter*

**BONE-IN PORK CHOP** 38  
*Maple bourbon glaze*

# DESSERTS

**CHOCOLATE TRUFFLE CAKE** 11.50  
*Fresh raspberries, dark chocolate mirror glaze, raspberry coulis, sauce rebecca*

**STRAWBERRY SHORTCAKE** 10.50  
*Macerated berries, sweet buttermilk biscuit, whipped crème fraiche, fresh mint, citrus zest*

**LEMON LAVENDER CHEESECAKE** 11.50  
*Rosemary ginger crust, dehydrated lavender, lavender crème*

**DERBY PIE** 10.50  
*Toasted pecans, local bourbon, dark chocolate, maple whip*

**VANILLA BEAN CRÈME BRULEE** 9.50  
*Classic custard, fresh berries*