

5:00 pm

To Start

- CRISPY BRUSSELS SPROUTS (g)** **\$8**
mirin garlic chile drizzle, citrus & scallions
- CHARCUTERIE & CHEESE BOARD (g)** **\$17**
curated selection from the chef
- BOURBON BROWN SUGAR BEEF TIPS** **\$16**
seared prime beef, pickled fresh horseradish, horseradish cream, grilled tribeca bakery sourdough
- SMOKED FRIED OYSTERS, ½ DOZEN** **\$14**
pickled shallot dipping sauce, classic cocktail sauce
- JAPANESE FRIED CHICKEN BITES** **\$12**
creamy miso dipping sauce
- SMOKED NIMAN RANCH BEEF SHORTRIB** **\$14**
pickled mustard seeds, soy gastrique mild habanero sticky rice.

Soup & Salad

- SMALL BATCH SOUP** **CUP \$4 | BOWL \$6**
made daily
- SMOKED PECAN GOAT CHEESE SALAD (g)** **\$11**
mixed greens, thyme red wine vinaigrette, baby tomatoes
- HEADLINERS CAESAR** **\$9**
sourdough croutons, grilled cherry tomatoes, parmesan reggiano
- HOUSE SALAD (g)** **\$10**
mixed greens, red pears, bell blanche cheese, champagne vinaigrette, toasted pistachios

RON FORD PLATTER

(FORTWOPEOPLE)

12 oz. grilled prime ribeye, jalapeño jack cheese, 4 boiled & 4 fried jumbo gulf shrimp, & french fries, hyde park sauce, red sauce & ketchup

four people- add 4 boiled & 4 fried shrimp
six people- add 8 boiled & 8 fried shrimp

Main

- 6-OUNCE BEEF TENDERLOIN (g)** **\$55**
niman ranch prime beef, red wine creole mustard butter, whipped bleu cheese yukon gold potatoes, seasonal vegetables
- 12-OUNCE RIBEYE STEAK FRITES (g)** **\$52**
charbroiled niman ranch prime beef, crispy giant steak fries, cilantro chimichurri sauce, seasonal vegetables
- GOVERNOR SHIVERS CHICKEN FRIED STEAK** **\$33**
made in house with beef tenderloin, creamy peppercorn gravy, yukon gold mashed potatoes, seasonal vegetables
- SAUTEED GULF REDFISH** **\$36**
roasted vegetable sweet potato hash, grilled cherry tomato pine nut vinaigrette, baby greens
- TARRAGON-DILL GRILLED SALMON** **\$30**
saffron & roasted tomato broth, toasted pearl couscous, seasonal vegetables
- JUMBO LUMP BLUE CRAB CAKES** **\$29**
oyster cracker crust, orange-chipotle beurre blanc, seasonal vegetables
- HERB & CITRUS CHICKEN PICCATA** **\$27**
caper-meyer lemon pan sauce, roasted vegetable sweet potato hash, crispy kale

This establishment prepares food in accordance with health code policies

so please be advised that ordering & consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.