

# The Promenade

ALL-DAY | 10:30AM-11PM

**TORTILLA SOUP 7.50**

QUESO FRESCO | AVOCADO | CRISPY TORTILLA STRIPS

**HOUSE CAESAR 8.50**

GARLIC CROUTONS | PARMESAN CHEESE

**HEIRLOOM TOMATO & STONE FRUIT SALAD 9.75**

CHARRED STONE FRUIT | PROSCIUTTO | PETITE GREENS | OREGANO VINAIGRETTE

**CHIPOTLE TURKEY CLUB 11.00**

APPLEWOOD BACON | LEAF LETTUCE | TOMATOES | AVOCADO | MULTI-GRAIN BREAD

**CAJUN-GRILLED CHICKEN SANDWICH 12.50**

ARTISAN CIABATTA | JALAPEÑO RANCH | PROVOLONE | LETTUCE | GREENHOUSE TOMATO

**HOUSE BURGER ON BRIOCHE 13.75**

7oz. PATTIE | LETTUCE | RED ONIONS | GREENHOUSE TOMATOES | HOUSE PICKLES

**PECAN-SMOKED CHICKEN WINGS 11.50**

APPLEWOOD BACON-BBQ SAUCE OR FRANK'S ORIGINAL | JALAPEÑO & APPLE SLAW

**GULF SHRIMP TACOS 16.50**

AVOCADO | CILANTRO | PICKLED ONIONS | CHIPOTLE CREMA

**BBQ BRISKET PIZZA 14.50**

APPLEWOOD BACON-BBQ SAUCE | CILANTRO | ROASTED CORN

**PEPPERONI PIZZA 13.50**

HOUSE-MADE TOMATO SAUCE | MOZZARELLA CHEESE | PEPPERONI

**CREOLE-GRILLED CHICKEN PASTA 16.75**

GARGANELLI PASTA | CREOLE CREAM SAUCE | YUZU | PARMESAN

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**WARM BROWNIE SUNDAE 8.00**

VANILLA ICE CREAM

**PECAN PIE 8.00**

BOURBON CARAMEL | WHIPPED CREAM

**CHOCOLATE & BANANA BREAD PUDDING 8.00**

CARAMEL | CHOCOLATE

CONSUMING RAW OR UNDERCOOKED MEATS | POULTRY | SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

# The Promenade

DINNER | 5PM-11PM

## SEAFOOD GUMBO 12.50

AROMATIC RICE | OYSTERS | SHRIMP | CRAB

## TORTILLA SOUP 7.50

QUESO FRESCO | AVOCADO | CRISPY TORTILLA STRIPS

## HOUSE CAESAR 8.50

GARLIC CROUTONS | PARMESAN CHEESE

## HEIRLOOM TOMATO & STONE FRUIT SALAD 9.75

CHARRED STONE FRUIT | PROSCIUTTO | PETITE GREENS  
OREGANO VINAIGRETTE

## BABY BIBB WEDGE 10.25

HEIRLOOM TOMATOES | CRISPY PORK BELLY  
BLEU CHEESE CRUMBLES | PICKLED ONIONS

## GULF SHRIMP TACOS 16.50

AVOCADO | CILANTRO | PICKLED ONIONS | CHIPOTLE CREMA

## WOOD-FIRED GULF COAST OYSTER 20.00

CAJUN GARLIC BUTTER | PARMESAN CHEESE | LEMON | FRESH HERBS

## BLISTERED SHISHITO PEPPERS 10.00

SPICY AIOLI | HOUSE CREOLE SEASONING | LIME

## BURRATA 14.00

HEIRLOOM TOMATOES | PROSCIUTTO | GRILLED CROUSTADE | SALSA VERDE

## CHARCUTERIE 22.00

ALWAYS CHANGING LOCAL CHEESE SELECTION | CURED MEATS | LOCAL HONEY  
GRILLED BREAD | SMOKED PECANS | HOUSE-PICKLED VEGGIES

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## 14oz. BONE-IN GRILLED RIBEYE 46.00

## 12oz. THICK-CUT NEW YORK STRIP 40.00

## 8oz. FILET MIGNON 48.00

### SERVED WITH

TEXAS CHEVRE POTATO PURÉE | BROWN BUTTER BEANS | LOCAL PEPPER JELLY JUS | CHARRED TOMATOES ON THE VINE

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## PAN-SEARED FREE-RANGE CHICKEN BREAST 26.00

SWEET POTATO PURÉE | BEANS | MARBLE POTATOES | CABERNET JUS

## PAN-SEARED TEXAS REDFISH 28.00

KAFFIR-CORN PURÉE | WILTED GREENS | CRAB BOIL POTATOES | CITRUS-TOMATO VINAIGRETTE

## CRAWFISH & TASSO PASTA 22.00

GARGANELLI PASTA | CREOLE CREAM SAUCE | YUZU | PARMESAN

## SHRIMP & GRITS 24.00

GULF SHRIMP | PARMESAN GRITS | CRISPY PORK BELLY | TOMATOES | SHELLFISH NAGE

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## WARM BROWNIE SUNDAE 8.00

VANILLA ICE CREAM

## PECAN PIE 8.00

BOURBON CARAMEL | WHIPPED CREAM

## CHOCOLATE & BANANA BREAD PUDDING 8.00

CARAMEL | CHOCOLATE

CONSUMING RAW OR UNDERCOOKED MEATS | POULTRY | SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS