

RAVE ON

AMERICAN CUISINE

SHARE ONE

SMOKED TROUT DIP 9.50

Smoked trout, cream cheese, capers, and cilantro oil served with mixed crackers & Belgium endive.

SHISHITO PEPPERS 7.50

Blistered Shishito peppers, garnished with crispy leeks and side of garlic ponzu sauce.

SZECHWAN STYLE PORK RIBS 11

Braised Kurobuta pork ribs basted with Szechwan sauce, served with sweet potato ribbons Szechwan sauce – Hoisin sauce, white miso, minced garlic and ginger, sake, soy sauce, sugar and sambal spice.

PORTOBELLO FRIES 9.50

Tempura battered sticks of mushrooms tossed in roasted garlic and parmesan cheese served with spiced pimento dip.

BUFFALO CAULIFLOWER 10.50

Tempura beer battered cauliflower, tossed in a buffalo sauce served on a bed of Maytag blue cheese sauce.

JUMBO LUMP CRAB CAKE 16

Chunks of sweet crabmeat, lightly coated in panko breadcrumbs, pan seared golden and garnished with grilled shrimp served with a white wine, lemon butter sauce.

SOUP MADE FRESH

Cup or Bowl

COCONUT CURRY BUTTERNUT SQUASH WITH CHICKEN 5 | 7

CHICKEN TORTILLA 5 | 7

TOMATO BASIL 5 | 7

BEGINNING SALADS

GRILLED CAESAR SALAD 9.50

A half head of char-grilled romaine, freshly baked croutons, topped with anchovy filet and shaved Parmigiano Reggiano cheese with our house made classic Caesar dressing.

COMPOSED LITTLE SALAD 8

Chunks of crumbled blue cheese, iceberg and butter lettuce, sweet red onions, roasted red peppers, candied walnuts, and Campari tomatoes. Dianne Dressing made of hoisin, rice vinegar, black pepper and sugar.

THE BEET GOES ON! 10

A nice arrangement of roasted tricolor beets, pears, and crisp endive spears tossed in walnut vinaigrette, and goat cheese.

LARGE SALADS

CHOPPED KALE & GRILLED HERB CHICKEN 14.50

Grilled herb marinated chicken breast, chopped kale, tomato, candied pecan, dried cranberry, radish, carrot, and red cardinal grapes, feta cheese, tossed with Dianne Dressing.

FLAT IRON STEAK SALAD 17.50

Grilled romaine hearts, flat iron Certified Angus Beef steak, sautéed asparagus, feta cheese and tomato topped with cilantro chimichurri and pickled onions.

RAVING ENTREES

14OZ BONE-IN FILET MIGNON 58

Certified Angus Beef filet mignon with red wine demi-glace, roasted asparagus and oven blister Campari tomato.

CAST-IRON SEARED 6OZ/8OZ FILET MIGNON 34/39

Iron skillet seared Certified Angus Beef tenderloin, red wine demi-glace, roasted asparagus and oven blistered Campari tomato.

16OZ RIBEYE STEAK 40

Grilled Certified Angus Beef ribeye steak served roasted Campari tomatoes, roasted asparagus.

COLORADO LAMB LOIN CHOPS 39

Herb crusted meaty lamb chops, mint-jus and Mediterranean couscous with pine nuts and dried cranberries. Domestic lamb raised on wild grasses, berries and carrots, producing an evenly marbled delicate flavor.

WILD CAUGHT SALMON 25.50

Pan-seared fresh salmon filet, Brussel sprouts, topped with white wine lemon butter sauce.

WILD RED SNAPPER 28

Cast-iron skillet seared red snapper, sage brown butter, served with a broccoli coleslaw tossed in Champagne vinaigrette.

OFF THE CUTTING BOARD

CHAR-GRILLED VEGETABLE CIABATTA 10.75

Grilled garden fresh eggplant, zucchini, yellow squash, red pepper layered between marinated mozzarella and tomatoes nicely arranged on mixed greens tossed in a champagne vinaigrette. Served on char-grilled rustic bread lightly brushed with EVOO. Accompanied by lightly seasoned house made Kennebec potato chips, beet chips and sweet potato chips.

RAVING CHEESEBURGER 14

Two all-beef patties, special sauce, lettuce, Vermont cheddar cheese, tomatoes, pickles, caramelized onions on a toasted Brioche bun. Our fresh patties consist of ground chuck, short rib, and beef brisket. Accompanied by crinkle cut fries.

OVEN ROASTED HALF CHICKEN WITH FRESH SAGE 16

Roasted half chicken, wild mushroom demi-glace, and a toasted walnuts and dried cranberry couscous.

BRAISED SHORT RIB & PAPPARDELLE 34

Bone-in short rib slowly braised for tenderness, accompanied with pappardelle pasta, tossed in fresh basil pesto and zesty roma plum tomato sauce. Fresh Parmigiano Reggiano cheese and toasted pine nuts.

VEGETARIAN RAVIOLI 17

Handmade large ravioli, stuffed with grilled eggplant, zucchini, red pepper, yellow squash and Portobello served over beurre blanc and roasted plum tomato sauce. Garnished with toasted pine nuts, Parmigiano Reggiano cheese, and fried basil.

PAN SEARED CHILEAN SEA BASS 38

Flakey Chilean Sea Bass, glazed with an earthy miso seasoned sauce. Layered with brown butter broccolini puree, Inharvest wild rice with dried cranberries.

PASS THE SIDES, PLEASE...

Au-Gratin Potatoes 7

Seven-layer potatoes, heavy cream, shredded parmesan cheese, eggs, fresh tarragon, and thyme.

Roasted Garlic Parmesan Baked Potato Steak Fries 7

Wedged cut, deep-fried and tossed in mellow roasted garlic, parmesan cheese, parsley, salt & black pepper.

Sautéed Brussel Sprouts 7

Accompanied by caramelized red onion and bacon.

Oven Roasted Harissa Cauliflower 9

A head of tender cauliflower with a Mediterranean medium spice rub.

Grilled Asparagus with Hollandaise 7

Corn Crème Brulee 7

Roasted corn in a rich light cream with a crispy top of caramelized sugar.

Crinkle-cut French Fries 4

18% Gratuity Added to Parties of 6 or More

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. Food prepared in our restaurant is produced on shared equipment and may contain the following ingredients: milk, fish, shellfish, eggs, wheat, soy, peanuts, sesame, and tree nuts. We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

FINELY CRAFTED COCKTAILS

BLOOD ORANGE MARGARITA	10
<i>Avion Silver Tequila • Housemade Margarita Mix • Blood Orange Juice</i>	
IMPALA MARGARITA	13.50
<i>El Mayor Reposado Tequila • Housemade Margarita Mix • Cointreau Grand Marnier</i>	
MEZCAL MARGARITA	14.50
<i>Convite Mezcal • Housemade Margarita Mix</i>	
POMEGRANATE MOJITO	14.50
<i>Bacardi Rum • Pama Liqueur • Pomegranate Juice • Simple Syrup</i>	
BLUEBERRY MOJITO	13.50
<i>Bacardi Rum • Simple Syrup • Fresh Blueberries • Syrup</i>	
BUDDY'S BLOODY MARY	14
<i>Dripping Springs Vodka • Housemade Bloody Mary Mix • Celery Two Shrimp • Bacon Strip • Olives</i>	
CLASSIC OLD FASHION	14.50
<i>Bulliet Bourbon • Angostura Bitters • Demerara Sugar • Bourbon Cherry</i>	
ORIGINAL CHILTON	9
<i>Dripping Springs Vodka • Soda Water • Freshly Squeezed Lemon Juice</i>	

BEER SELECTION

DOMESTIC BEERS	5.25	CRAFT	6.50
Miller Lite		Shiner Bock	
Coors Light		Shiner Light Blonde	
Coors Banquet		Deep Ellum IPA	
Michelob Ultra		Deep Ellum Dallas Blonde	
Bud Lite			
IMPORT	6.50	CIDER	6.50
Dos Equis Lager		Angry Orchid Crisp Apple	
Heineken			
Stella Artois		SELTZERS	6.50
Guinness Draught Stout		Truly Citrus Variety Pack	
		Truly Sparkling Berry Variety Pack	
		Tuly Sparkling Tropical Variety Pack	
TEXAS LUBBOCK LOCAL	10		
Two Docs			

WINE SELECTION

Wine score sourced from Wine Enthusiast, Robert Parker, Wine Spectator and Robert Suckling. Otherwise new release or noted (nr)a

SPARKLING

Ferrari, Trentino Alto Adige Rose, Italy 375ml (nr)	16
Bartenura Moscato, Piedmont Italy 375ml (nr)	12
Domaine Chandon, etoile Rose, Napa Valley, 93pt	95
Schramsberg Blanc de Blanc 67 '16 North Coast 92pt	70
Prosecco di Teviso DOC Italy, 89pt	27
Domaine Carneros Brut 16, Carneros 90pt	59

CHARDONNAY

Hess Select '18, Monterey (nr)	9/28
Sonoma-Cutrer '18/ Cutrer Vineyards 91 pt	16/37
Mer Soleil '17 Santa Lucia Highlands 91pt	43
Silverado '18/ Carneros 91pt	44
Reynolds Family '17/ Napa Valley (nr)	59
ZD'18 California 50th anniversary 92pt	73
Newton Vineyard '16 'Unfiltered, 94pt	95

SAUVIGNON BLANC

Drylands Marlborough, New Zealand 90pt	11/25
Provenance '16/ Carneros 90pt	15/43
Cakebread '18/ Napa Valley 90pt	59
Cottat Sancerre '18, France 90pt	44
Spottswoode '18 Napa/Sonoma, 94pt	75

MORE WHITES

Louis Jadot '17 Chardonnay, Bourgogne (nr)	13/33
Dr Hermann H, Riesling /Mosel 89pt	13/33
Miraval Rose '18 Cinsault, Blend, Provence France (nr)	37
Felluga, Pinot Gris '17, Italy 92pt	49
Hugel '17 Gewurztraminer, Alsace 89pt	48

CABERNET SAUVIGNON & CABERNET BLENDS

Hess Select '17, California 88pt	13/36
Austin Hope '18, Paso Robles 97pt	20/65
Newton Unfiltered, Yountville '16, 94pt	118
Cain Concept '11/Napa Valley (nr)	80
Girard Artistry '17/ Napa Valley (nr)	80
Faust '17/ Napa Valley 90pt	83
Shafer One Point Five '17, Stag's Leap District 94pt	158
Round Pond Kith & Klin '17/ Napa Valley, 89pt	69

Palmaz '16/ Napa Valley, 92pt	292
Groth Reserve '15/ Oakville 93pt	223
Silver Oak '15/ Napa Valley 94pt	242
Caymus Special Selection '16/ Napa Valley 95pt	337
Vineyard 29 Cru '16/Napa Valley 91pt	102

MERLOT

St Francis Reserve '16, Sonoma 94pt	89
Duckhorn '16 / Napa Valley 91pt	21/66
Pepper Bridge '15/ Walla Walla Valley Washington 89pt	64
Emmolo '17/ Napa Valley 90pt	75
Twomey, Silver Oak '16/Napa Valley, 91pt	122

PINOT NOIR

Patz & Hall '17 Sonoma Coast 93pt	21/60
Etude Lyric '16/ Santa Barbara County 90pt	13/30
Domaine Carneros, '17 Napa Valley, 90pt	59
Belle Glos Clark & Telephone '18/ Santa Maria Valley 91pt	75
Penner Ash '14, Willamette Valley, Oregon 92pt	87
Brewer Clifton 2016, Santa Rita Hills CA 95pt	66

MORE REDS

Frogs Leap Zinfandel '17 / Napa Valley 92pt	21/58
Ridge Three Valley '18, Zinfandel, Sonoma 93pt	21/53
The Prisoner '18 / Napa Valley 92pt	70
Poggio al Tesoro, "Il Seggio" '16 Super Tuscan, Italy 93pt	61
Newton "Puzzle" '16, Spring Mountain 95pt	230
Darioush Shiraz '16 / Napa Valley 94pt	143
Orin Swift, Abstract '18 / California 92pt	64

TEXAS HIGH PLAINS (NR)

McPherson Cellars, Sangiovese '18	31
McPherson Cellars, Chenin Blanc '17	25
Llano, 1836 Red '15 Llano,	44
Llano, 1836 White '17 Llano,	28
English Newsom Cellars '19 white, Picardan	28
English Newsom Cellars, '17 Estate Malbec	37
Burklee Hill Montepulciano '18 dry red	57
Burklee Hill Malbec '17, dry red	73