

RAVE ON

AMERICAN CUISINE

SHARE ONE

BURRATA & COMPARI 9.50 TOMATOES WITH BALSAMIC

Fresh mozzarella on grilled ciabatta paired with roasted compari tomatoes, white balsamic vinegar reduction, shaved prosciutto and finished with pesto.

SHISHITO PEPPERS 7.50

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

PORTOBELLO FRIES 9.50

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

SMOKED TROUT DIP 9.50

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

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

TOMATO BASIL 5 | 7

CHICKEN TORTILLA 5 | 7

COCONUT CURRY BUTTERNUT SQUASH WITH CHICKEN 5 | 7

BEGINNING SALADS

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.

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.

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 18.50

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

RAVING ENTREES

WILD CAUGHT SALMON 26

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

CHAR BROILED SWORDFISH 34

Tender and moist Swordfish served with black bean relish. Fresh cilantro flavored Jade rice mix of bamboo and basmati rice, colorful split garbanzo beans, wheat berries, lentils and daikon radish seeds.

MAHI MAHI 26

Char broiled Mahi Mahi flavored with briny capers, fresh tomato concasse in a white wine butter sauce. Served with broccolini coleslaw and finished with gremolada.

FILET MIGNON 6OZ/8OZ 35/39

Iron skillet seared Certified Angus Beef tenderloin, red wine demi-glace, sautéed green beans and oven blistered Campari tomato.

TAGLIATELLE WITH SAFFRON, SEAFOOD, MUSSELS AND CLAMS 35

Wide Italian pasta tossed with steamed clams, mussels, scallops, finned fish and shrimp in a saffron tomato broth, finished with gremolada and crispy crostini.

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.

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 seasoned fries.

OVEN ROASTED HALF CHICKEN WITH FRESH SAGE 17

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

VEGETARIAN RAVIOLI 18

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.

KUROBUTA PORK CHOP 38

Exceptionally juicy and tender pork chop basted with a zesty house made honey, apricot BBQ sauce. Served with stewed dried apricots in Grande Marnier liqueur, broccolini slaw and fingerling potatoes.

RIBEYE STEAK 16OZ 42

Grilled Certified Angus Beef ribeye steak served roasted Campari tomatoes, sautéed green beans.

PASS THE SIDES, PLEASE...

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.

Green Bean Amandine 8

Sautéed fresh green beans with diced bacon, toasted almonds and a splash of apple cider vinegar.

Corn Crème Brulee 7

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

Seasoned French Fries 4

Grilled Asparagus 7

Au-Gratin Potatoes 7

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

Roasted Garlic Fingerling Potatoes in Duck Fat 7

18% Gratuity Added to Parties of 6 or More

FINELY CRAFTED COCKTAILS

BLOOD ORANGE MARGARITA 10

Avion Silver Tequila • Housemade Margarita Mix • Blood Orange Juice

IMPALA MARGARITA 13.50

El Mayor Reposado Tequila • Housemade Margarita Mix • Cointreau • Grand Marnier

MEZCAL MARGARITA 14.50

Convite Mezcal • Housemade Margarita Mix

POMEGRANATE MOJITO 14.50

Bacardi Rum • Pama Liqueur • Pomegranate Juice • Simple Syrup • Soda Water

BLUEBERRY MOJITO 13.50

Bacardi Rum • Fresh Blueberries • Simple Syrup • Soda Water

BUDDY'S BLOODY MARY 14

Dripping Springs Vodka • Housemade Bloody Mary Mix • Celery
One Shrimp • Bacon Strip • Olives

ORIGINAL CHILTON 9

Dripping Springs Vodka • Soda Water • Freshly Squeezed Lemon Juice

BEER SELECTION

DOMESTIC BEERS 5.50 TEXAS LUBBOCK LOCAL 10

Miller Lite

Coors Light

Coors Banquet

Michelob Ultra

Bud Light

IMPORT 6.75

Dos Equis Lager

Heineken

Stella Artois

Guinness Draught Stout

CIDER 6.50

Angry Orchid Crisp Apple

Two Docs

Chilton Gose

Buddy Hoppy IPA

CRAFT 6.75

Shiner Bock

Shiner Light Blonde

Deep Ellum IPA

Deep Ellum Dallas Blonde

SELTZERS 6.50

Truly Citrus Variety Pack

Truly Sparkling Berry Variety Pack

Truly Sparkling Tropical Variety Pack

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) 18

Domaine Chandon, etoile Rose, Napa Valley, 93pt 95

Schramsberg Blanc de Blanc 67 '17 North Coast 92pt 70

Prosecco di Treviso DOC AMI Italy, 89pt 375ml 16

Prosecco di Treviso DOC AMI Italy, 89pt 32

Domaine Carneros Brut 16, Carneros 90pt 59

CHARDONNAY

Hess Select '18, Monterey (nr) 10/29

Sonoma-Cutrer '19/ Cutrer Vineyards 91 pt 17/38

Mer Soleil '18 Santa Lucia Highlands 91pt 43

Silverado '18/ Carneros 91pt 44

Reynolds Family '18/ Napa Valley (nr) 59

ZD'18 California 50th anniversary 92pt 73

Newton Vineyard '17 'Unfiltered, 94pt 95

SAUVIGNON BLANC

Drylands Marlborough '19, New Zealand 90pt 12/28

Provenance '18/ Carneros 90pt 16/44

Cakebread '19/ Napa Valley 90pt 59

Cottat Sancerre '19, France 90pt 44

Spottswoode '19 Napa/Sonoma, 94pt 75

MORE WHITES

Bartenura Muscato, Piedmont Italy 375ml (nr) 12

Louis Jadot '17 Chardonnay, Bourgogne (nr) 13/33

Dr Hermann H, Riesling '17 /Mosel 89pt 14/33

Elk Cove '19, Pinot Gris, Willamette Valley 92pt 14/33

Miraval Rose '19 Cinsault, Blend, Provence France (nr) 37

Felluga, Pinot Gris '18, Italy 92pt 49

Hugel '17 Gewurztraminer, Alsace 89pt 48

CABERNET SAUVIGNON & CABERNET BLENDS

Hess Select '17, California 88pt 14/37

Austin Hope '19, Paso Robles 97pt 22/78

Newton Unfiltered, St. Helena '17, 94pt 118

Cain Concept '12/Napa Valley (nr), 91pt 90

Girard Artistry '18/ Napa Valley (nr) 80

Faust '17/ Napa Valley 90pt 83

Shafer One Point Five '17, Stag's Leap District 94pt 158

Kith & Kin '18/ Napa Valley, 89pt 69

Palmaz '16/ Napa Valley, 92pt 292

Groth Reserve '16/ Oakville 93pt 223

Silver Oak '16/ Napa Valley 94pt 242

Caymus Special Selection '16/ Napa Valley 95pt 337

Vineyard 29 Cru '17/Napa Valley 91pt 102

MERLOT

St Francis Reserve '17, Sonoma 94pt 89

Duckhorn '17/ Napa Valley 91pt 22/66

Pepper Bridge '15/ Walla Walla Valley Washington 89pt 64

Emmolo '18/ Napa Valley 90pt 75

Twomey, Silver Oak '16/Napa Valley, 91pt 122

PINOT NOIR

Patz & Hall '17 Sonoma Coast 93pt 22/62

Etude Lyric '16/ Santa Barbara County 90pt 13/40

Domaine Carneros, '17 Napa Valley, 90pt 59

Belle Glos Clark & Telephone '19/ Santa Maria Valley 91pt 75

Penner Ash '17, Willamette Valley, Oregon 92pt 87

Brewer Clifton '17, Santa Rita Hills CA 95pt 66

MORE REDS

Frogs Leap Zinfandel '18 / Napa Valley 92pt 21/58

Three Ridge Valley '19, Zinfandel, Sonoma 93pt 53

The Prisoner '18 / California 92pt 70

Poggio al Tesoro, "Il Seggio" '16 Super Tuscan, Italy 93pt 61

Newton "Puzzle" '17, Spring Mountain 95pt 230

Darioush Shiraz '16 / Napa Valley 94pt 143

Orin Swift, Abstract '19 / California 92pt 64

TEXAS HIGH PLAINS (NR)

McPherson Cellars, Sangiovese '18 31

McPherson Cellars, Chenin Blanc '18 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

William & Chris Vineyards, Rose '20 13/34