

RAVE ON

AMERICAN CUISINE

Our fresh seafood is flown in from M.F. Foley Fish Company, Boston Mass, and Santa Monica Seafood, California.
Ask about today's fresh fish source....!

SHARE ONE

BURRATA & CAMPARI TOMATOES WITH BALSAMIC 9.50

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

SHISHITO PEPPERS 8

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 10

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

JUMBO LUMP CRAB CAKE 17

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.

STEAMED CLAMS AND MUSSELS 19

10 mussels / 5 clams (just clams, add \$5 for 5 more)

Choose from two styles of preparation:

Red - A slightly spicy tomato stew of steamed mussels, clams and fennel with a hint of saffron. Toasted Ciabatta bread

White - White wine, fresh garlic and lemon finished with unsalted butter and gremolada. Toasted Ciabatta bread

SZECHUAN STYLE PORK RIBS 14

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

SOUP MADE FRESH

Cup or Bowl

TOMATO BASIL 5.50 | 7

BOHEMIAN BLACK BEAN 5.50 | 7

COCONUT CURRY BUTTERNUT 5.50 | 7

SQUASH WITH CHICKEN

BEGINNING SALADS

COMPOSED LITTLE SALAD 9

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 10

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! 11

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 27

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 28

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 36/40

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.

OVEN ROASTED HALF CHICKEN WITH FRESH SAGE 18

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

OFF THE CUTTING BOARD

CHAR-GRILLED VEGETABLE CIABATTA 12

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.

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 44

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

COLORADO LAMB RACK 58

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

PASS THE SIDES, PLEASE...

Roasted Garlic Parmesan Baked Potato Steak Fries 7.50

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

Sautéed Brussels Sprouts 7.50

Accompanied by caramelized red onion and bacon.

Green Bean Almondine 8

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

Corn Crème Brulee 7.50

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

Seasoned French Fries 4

Au-Gratin Potatoes 7.50

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

Roasted Garlic Fingerling Potatoes in Duck Fat 7

BBQ Braised Short Rib Mac-N-Cheese 10

Roasted Baby Carrots 8

Roasted Wild Mushrooms & Caramelized Onions 10

Cauliflower Polonaise 8

Buttery toasted panko crumbs, parsley, chopped hard cooked egg.

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	10.50
<i>Avion Silver Tequila • Housemade Margarita Mix • Blood Orange Juice</i>	
IMPALA MARGARITA	13.75
<i>El Mayor Reposado Tequila • Housemade Margarita Mix • Cointreau • Grand Marnier</i>	
MEZCAL MARGARITA	14.75
<i>Convite Mezcal • Housemade Margarita Mix</i>	
CRANBERRY MULE	10
<i>Deep Eddy's Vodka • Cranberry Juice • Ginger Beer</i>	
FATHER THYME	11
<i>Jim Beam • Orange Juice • Cranberry Juice • Thyme • Ginger Beer</i>	
BUDDY'S BLOODY MARY	14.50
<i>Dripping Springs Vodka • Housemade Bloody Mary Mix • Celery One Shrimp • Bacon Strip • Olives</i>	
ORIGINAL CHILTON	9.25
<i>Dripping Springs Vodka • Soda Water • Freshly Squeezed Lemon Juice</i>	
KAHLUA HOT CHOCOLATE	10.25
<i>Ghirardelli's Chocolate • Kahlua • Mini Marshmallows • Drizzled Chocolate & Caramel</i>	

BEER SELECTION

DOMESTIC BEERS	5.50	CIDER	6.50
Miller Lite		Angry Orchid Crisp Apple	
Coors Light		TEXAS LUBBOCK LOCAL	10
Coors Banquet		Two Docs	
Michelob Ultra		Chilton Gose	
Bud Light		Buddy Hoppy IPA	
IMPORT	6.75	CRAFT	6.75
Dos Equis Lager		Shiner Bock	
Yuengling		Deep Ellum IPA	
Stella Artois		Deep Ellum Dallas Blonde	
Guinness Draught Stout			

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	17
Prosecco di Treviso DOC AMI Italy, 89pt	32
Domaine Carneros Brut 16, Carneros 90pt	59

CHARDONNAY

Hess Select '18, Monterey (nr)	11/29
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	13/29
Cliff Leade '19/Napa Valley 90pt	16/48
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)	13
Louis Jadot '17 Chardonnay, Bourgogne (nr)	13/33
Dr Hermann H, Riesling '17 /Mosel 89pt	14/36
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	23/80
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	23/66
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	14/44
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
Sor Ugo, Bolgheri Superiore '18 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