

# 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 8.00

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 10.00

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.

### 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 SQUASH WITH CHICKEN 5.50 | 7**

## 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 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, thin sliced pears, and crisp endive spears tossed in walnut vinaigrette, candied walnuts and goat cheese.

## PASS THE SIDES, PLEASE...

### Green Bean Almondine with Bacon 8

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

### Seasoned French Fries 4

### Fresh Fried Chips 4

Idaho, Beet and Sweet Potato

### BBQ Braised Short Rib Mac-N-Cheese 10

### Roasted Baby Carrots 8

## OFF THE CUTTING BOARD

Craft sandwiches accompanied by lightly seasoned house made Kennebec potato, sweet potato and beet chips

### 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.

### RAVING CHEESEBURGER 14

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

## 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, with Dianne dressing.

### ASIAN SHRIMP SALAD 17

Napa cabbage, green onion, carrots, fried wontons, tangerines, grilled shrimp, roasted sweet red peppers, pickled ginger, edamame, bean sprouts, and cilantro, tossed with Annie vinaigrette dressing consisting of aged red wine vinegar, soy sauce, sugar and vegetable oil.

### FLAT IRON STEAK SALAD 19

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

### COMPOSED PARTY OF TWO 19

Pan-seared fresh salmon filet with fresh hollandaise paired with an iceberg and butter lettuce mix, composed with blue cheese, sweet red onions, roasted red peppers, candied walnuts, Campari tomatoes, with Dianne dressing.

### ORGANIC LAMB BURGER 14

Freshly ground Lamb, Bibb lettuce, grilled onions, aged Vermont cheddar cheese, topped with bacon BBQ aioli on a sesame potato bun.

### GRILLED CHICKEN SANTA FE 14

Grilled chicken, roasted Hatch green chili peppers, sour cream, mushrooms, avocado, jalapeno jack cheese on grilled sourdough bread.

### ITALIAN BEEF 16

Thin slices of savory roasted beef with oregano, basil, and garlic tomatoes, topped with mild Italian peppers and melted mozzarella cheese on a toasted French baguette with pesto aioli.

## RAVING ENTREES

### OVEN ROASTED SAGE CHICKEN 18

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

### CHAR BROILED FILET MIGNON 6OZ 36

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

### WILD CAUGHT SALMON 27

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

### LINGUINE CARBONARA 14

Crispy Italian pancetta, white wine tossed with linguine pasta and creamy sauce of egg, garlic and Italian Parmigiano Reggiano.

### HARISSA-ROASTED VEGETABLE & CHICKPEA BOWL 14

Black pearl medley, harissa sauce tossed with sweet potato, zucchini, roasted chickpeas, and grilled eggplant.

### LINGUINE & LITTLENECK CLAMS 18

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

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

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

# BEER SELECTION

<b>DOMESTIC BEERS</b>	<b>5.50</b>	<b>CIDER</b>	<b>6.50</b>
Miller Lite		Angry Orchid Crisp Apple	
Coors Light		<b>TEXAS LUBBOCK LOCAL</b>	<b>10</b>
Coors Banquet		<b>Two Docs</b>	
Michelob Ultra		Chilton Gose	
Bud Light		Buddy Hoppy IPA	
<b>IMPORT</b>	<b>6.75</b>	<b>CRAFT</b>	<b>6.75</b>
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