

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

BUFFALO CAULIFLOWER 10.50

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

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 8.50

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 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 sautéed 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 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 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

KALE & GRILLED CHICKEN SALAD 14.50

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

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.

RAVING ENTREES

WILD CAUGHT SALMON 27

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

CHAR BROILED SWORDFISH 35

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.

PAN SEARED GROUPEL 35

Pan Seared Grouper 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

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

TAGLIATELLE WITH SAFFRON, SEAFOOD, MUSSELS AND CLAMS 37

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 36

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 18.50

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 15

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 crispy leeks.

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 Grand Marnier liqueur, broccolini slaw and fingerling potatoes.

RIBEYE STEAK 16oz 44

Char Grilled Certified Angus Beef ribeye steak with red wine demi-glace, served with roasted Campari tomatoes and sautéed green beans.

GRILLED COLORADO LAMB CHOPS 49

Succulent domestic lamb, mint-jus, and pesto, accompanied with pappardelle pasta. Raised on wild grasses, berries, and carrots, producing an evenly marbled delicate flavor.

PASS THE SIDES, PLEASE...

Roasted Garlic Fingerling Potatoes in Duck Fat 7

BBQ Braised Short Rib Mac-N-Cheese 9

Roasted Wild Mushrooms & Caramelized Onions 9

Roasted Garlic Parmesan Baked Potato Steak Fries 7.50

Wedged 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.

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>	
MARILYN'S KISS	12
<i>Dripping Springs Vodka • Pama • Pomegranate Juice • Lemonade</i>	
CRANBERRY MULE	10
<i>Deep Eddy's Vodka • Cranberry Juice • Ginger Beer</i>	
WRANGLER SUNSET	11
<i>Deep Eddy's Grapefruit • Watermelon Pucker • Cranberry Juice • Sprite</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>	
MARG-A-TINI	22
<i>Avion Anejo Tequila • Cointreau • Housemade Margarita Mix • Olive Juice • Olives</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			

GRAPES IN A GLASS

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)	23
Domaine Chandon, etoile Rose, Napa Valley, 93pt	95
Schramsberg Blanc de Blanc 67 '17 North Coast 92pt	75
Prosecco di Treviso DOC AMI Italy, 89pt 375ml	22
Prosecco di Treviso DOC AMI Italy, 89pt	32
Domaine Carneros Brut 17, Carneros 90pt	59
Ferrari Rose, 750ML	48

CHARDONNAY

Hess Select '19, Monterey (nr)	11.50/29
Sonoma-Cutrer '20/ Cutrer Vineyards 91 pt	18/43
Mer Soleil '19 Santa Lucia Highlands 91pt	46
Silverado '18/ Carneros 91pt	52
Reynolds Family '18/ Napa Valley (nr)	59
ZD'18 California 50th Anniversary 92pt	73
Newton Vineyard '18 Unfiltered, 94pt	96

SAUVIGNON BLANC

Drylands Marlborough '19, New Zealand 90pt	14/37
Cliff Leade '19/Napa Valley 90pt	17/53
Cakebread '20/ Napa Valley 90pt	62
Cottat Sancerre '18, France 90pt	47
Spottswoode '19 Napa/Sonoma, 94pt	75

MORE WHITES

Bartenura Moscato, Piedmont Italy 375ml (nr)	13
Louis Jadot '19 Chardonnay, Bourgogne (nr)	14/38
Dr Hermann H, Riesling '20 /Mosel 89pt	14/39
Miraval Rose '19 Cinsault, Blend, Provence France (nr)	40
Felluga, Pinot Gris '19, Italy 92pt	51
Hugel '17 Gewurztraminer, Alsace 89pt	48
Aqua Di Venus Pinot Grigio	11/35

CABERNET SAUVIGNON & CABERNET BLENDS

Hess Select '18, California 88pt	14.50/39
Austin Hope '20, Paso Robles 97pt	24/90
Newton Unfiltered, St. Helena '17, 94pt	121
Cain Concept '13/Napa Valley (nr), 91pt	93
Girard Artistry '18/ Napa Valley (nr)	85
Faust '18/ Napa Valley 90pt	87

Shafer One Point Five '17, Stag's Leap District 94pt	158
Kith & Kin '18/ Napa Valley, 89pt	72
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 '18/Napa Valley 91pt	102
Cain Five '16	165

MERLOT

St Francis Reserve '17, Sonoma 94pt	89
Duckhorn '18/ Napa Valley 91pt	24/71
Pepper Bridge '17/ 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	23/68
Etude Lyric '19/ Santa Barbara County 90pt	16/47
Domaine Carneros, '17 Napa Valley, 90pt	62
Belle Glos Clark & Telephone '19/ Santa Maria Valley 91pt	77
Penner Ash '17, Willamette Valley, Oregon 92pt	89
Brewer Clifton '20, Santa Rita Hills CA 95pt	67

MORE REDS

Frogs Leap Zinfandel '19 / Napa Valley 92pt	24/63
Three Ridge Valley '19, Zinfandel, Sonoma 93pt	58
The Prisoner '19 / California 92pt	78
Sor Ugo, Bolgheri Superiore '18 Super Tuscan, Italy 93pt	64
Newton "Puzzle" '17, Spring Mountain 95pt	230
Darioush Shiraz '16 / Napa Valley 94pt	148
Orin Swift, Abstract '19 / California 92pt	66

TEXAS HIGH PLAINS (NR)

McPherson Cellars, Sangiovese '18	38
McPherson Cellars, Chenin Blanc '18	28
Llano, 1836 Red '17 Llano,	48
Llano, 1836 White '17 Llano,	30
English Newsom Cellars '19 white, Picardan	28
English Newsom Cellars, '17 Estate Malbec	44
William & Chris Vineyards, Rose '20	15/36