

# 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 burrata 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 and crispy leeks.

### SMOKED TROUT DIP 10

Smoked trout, cream cheese, capers, and cilantro chimichurri with mixed crackers & Belgian endive.

### JUMBO LUMP CRAB CAKE 17

Nuggets of sweet crabmeat, lightly coated in panko breadcrumbs, pan seared golden and garnished with sautéed shrimp served with a beurre blanc 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.

### BUFFALO CAULIFLOWER 10.50

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

## 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

Crumbled blue cheese, iceberg and butter lettuce, sweet red onions, roasted red peppers, candied walnuts, and seasonal tomatoes. Dianne dressing made of hoisin, rice vinegar, black pepper and sugar.

### GRILLED CAESAR SALAD 10

Char-grilled romaine, freshly baked croutons, topped with anchovy fillet 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.

## RAVING ENTREES

### OVEN ROASTED HALF CHICKEN WITH FRESH SAGE 18.50

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

### CHAR BROILED FILET MIGNON 6oz 37

Certified Angus Beef tenderloin, red wine demi-glace, Sautéed Green Beans 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 15

Crispy Italian pancetta, beurre blanc sauce tossed with linguine pasta.

### HARISSA-ROASTED VEGETABLE & CHICKPEA BOWL 14

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

### LINGUINE & LITTLENECK CLAMS 19

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

## LARGE SALADS

### KALE & GRILLED HERB CHICKEN 15.50

Grilled herb marinated chicken breast, hand torn 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, sautéed 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, finished 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.

## 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 15

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.

### ORGANIC LAMB BURGER 15

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 char-grilled rustic bread with pesto aioli.

## 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 5

### Fresh Fried Chips 4

Idaho, Beet and Sweet Potato

### BBQ Braised Short Rib Mac-N-Cheese 9

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

Avion Silver Tequila • Housemade Margarita Mix • Blood Orange Juice

## IKE'S SMASH 13

Aviation Gin • Lemonade • Blackberries

## MARILYN'S KISS 12

Dripping Springs Vodka • Pama • Pomegranate Juice • Lemonade

## CRANBERRY MULE 10

Deep Eddy's Vodka • Cranberry Juice • Ginger Beer

## WRANGLER SUNSET 11

Deep Eddy's Grapefruit • Watermelon Pucker • Cranberry Juice • Sprite

## TEXAS TUMBLEWEED 10.50

Dripping Springs Vodka • Peach Schnapps • Tea

## ORIGINAL CHILTON 9.25

Dripping Springs Vodka • Soda Water • Freshly Squeezed Lemon Juice

## MARG-A-TINI 22

Espolon Blanco Tequila • Cointreau • Housemade Margarita Mix • Olive Juice • Olives

## WEST TEXAS BREEZE 11

Aviation Gin • Pineapple Juice • Angostura Bitters

# 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 24

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 '20/ 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

Mohua'20 Sauvignon Blanc Marlborough, New Zealand 14/37

Cliff Leade '19/Napa Valley 90pt 18/57

Cakebread '20/ Napa Valley 90pt 62

Craggy Range Martinborough 21' New Zeland 43

Spottswoode '19 Napa/Sonoma, 94pt 75

## MORE WHITES

Bartenura Moscato, Piedmont Italy 375ml (nr) 16

Louis Jadot '19 Chardonnay, Bourgogne (nr) 14/38

Dr Hermann H, Riesling '20 /Mosel 89pt 14/39

Miraval Rose '18 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 '18, 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 '17/ 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 '18, Sonoma 94pt 89

Duckhorn '18/ Napa Valley 91pt 25/79

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 '20/ Santa Maria Valley 91pt 77

Penner Ash '20, 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 '19 38

McPherson Cellars, Chenin Blanc '19 28

Llano, 1836 Red '18 Llano, 48

Llano, 1836 White '17 Llano, 30

English Newsom Cellars '20, Albarino 28

English Newsom Cellars '17, Estate Malbec 44

William & Chris Vineyards, Rose '20 15/36