

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

MANHATTAN CHOWDER 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 HERBS 18.50

Roasted half chicken, fresh herb and lemon marinade, basted served with black pearl rice medley.

CHAR BROILED FILET MIGNON 6oz 37

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

WILD CAUGHT SALMON 27

Pan-seared fresh salmon filet, Brussels 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, onions, carrots, fried won tons, fried shallots, tangerines, sautéed shrimp, roasted sweet red peppers, pickled ginger, edamame, bean sprouts, roasted peanuts, and cilantro, tossed with Kim's original dressing consisting of palm sugar Thai chili, fish sauce, oyster sauce, hoisin sauce and garlic.

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 fresh mint pesto on a sesame 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
<i>Avion Silver Tequila • Housemade Margarita Mix • Blood Orange Juice</i>	
IKE'S SMASH	13
<i>Aviation Gin • Lemonade • Blackberries</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>	
TEXAS TUMBLEWEED	10.50
<i>Dripping Springs Vodka • Peach Schnapps • Tea</i>	
ORIGINAL CHILTON	9.25
<i>Dripping Springs Vodka • Soda Water • Freshly Squeezed Lemon Juice</i>	
MARG-A-TINI	22
<i>Espolon Blanco Tequila • Cointreau • Housemade Margarita Mix • Olive Juice • Olives</i>	
WEST TEXAS BREEZE	11
<i>Aviation Gin • Pineapple Juice • Angostura Bitters</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	24
Prosecco di Treviso DOC AMI Italy, 89pt	32
Domaine Carneros Brut 17, Carneros 90pt	59
Ferrari Rose, 750ML	48

CHARDONNAY

Imagery, '21 California	12.25/33
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