

DINNER MENU

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

RAVE ON

AMERICAN CUISINE

SHARE ONE

SAUTÉED SEARED SCALLOPS 16
Served with curried cauliflower & apples, lemon vinaigrette, and bacon jam.

BUFFALO CAULIFLOWER 10.50
Beer tempura battered cauliflower tossed in buffalo sauce served on a bed of Maytag blue cheese sauce.

GARDEN VEGETABLE FRIES 11
Tempura battered sticks of mushroom, squash, onions, bell peppers, green beans tossed in roasted garlic and parmesan cheese served with spiced pimento dip.

SMOKED SALMON FETA DIP 11
Herb garlic whipped feta, smoked salmon, serve with crispy pita bread.

BOATHOUSE BAKED OYSTERS (4) 13
Baked oysters on bed of rock salt, topped with bacon cayenne butter serve with lemon and baked crostini.

OYSTERS ON THE HALF SHELL (4) 13
Mignonette sauce, lemon wedge, baked crostini.

JUMBO LUMP CRAB CAKE 17
Nuggets of sweet crabmeat, lightly coated in panko breadcrumbs, pan seared golden and garnished with a sautéed shrimp served with a spicy remoulade sauce.

BURRATA & CAMPARI 9.50
TOMATOES WITH BALSAMIC
Fresh burrata on grilled ciabatta paired with roasted campari tomatoes, white balsamic vinegar reduction, shaved prosciutto and finished with pesto.

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.

STEAMED CLAMS & 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 served with grilled ciabatta bread.

White - White wine, fresh garlic and lemon finished with unsalted butter and gremolata served with grilled ciabatta bread.

SOUP MADE FRESH

Cup or Bowl

TOMATO BASIL 5.50 | 7

BOHEMIAN BLACK BEAN 5.50 | 7

GAZPACHO & BURRATA (BOWL ONLY) 9

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 is made of hoisin, rice vinegar, black pepper, and sugar.

GRILLED CAESAR SALAD 10
Char-grilled romaine, freshly baked croutons, topped with an 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, thinly sliced pears, and crisp endive spears tossed in walnut vinaigrette, candied walnuts, and goat cheese.

SIDE SELECTION

Roasted Garlic Fingerling Potatoes 7
Cooked in duck fat.

BBQ Braised Short Rib Mac-N-Cheese 9

Garlic Parmesan Steak Fries 7.50
Wedged cut potatoes, 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 5

Au-Gratin Potatoes 7.50
Seven-layer potatoes, heavy cream, shredded parmesan cheese, eggs, fresh tarragon, and thyme.

LARGE SALADS

KALE & GRILLED HERB CHICKEN 15.50
Grilled herb marinated chicken breast, hand-torn kale, tomato, candied pecan, dried cranberry, radish, carrot, red cardinal grapes, Feta cheese, with Dianne dressing.

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.

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, and 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, and sautéed onions on a toasted Brioche bun. Our fresh ground patties consist of: ground chuck, short rib, and beef brisket. Accompanied by seasoned fries.

RAVING ENTREES

WILD CAUGHT SALMON 27
Choose from two styles of preparation: Pan-seared fresh salmon filet, Brussel sprouts, topped with a beurre blanc sauce.

PARMESAN CRUSTED SOLE 34
Jasmine rice and roasted corn, tomatoes, asparagus, crab, shrimp. finished with beurre blanc.

PAN SEARED MAHI MAHI 32
Served with jasmine rice, roasted tomatoes & sauce gribiche.

SPANISH PAELLA 37
A classic saffron-scented dish containing jasmine rice, fresh steamed clams, mussels, scallops, seared fish, chicken, Spanish chorizo and shrimp, finished with gremolata.

BRAISED SHORT RIB & PAPPARDELLE 37
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.

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.

OVEN ROASTED SAGE CHICKEN 18
Roasted half chicken, wild mushroom demi-Glace, and couscous.

FILET MIGNON 6oz/8oz 37/42
Certified Angus Beef tenderloin, red wine demi-glace, sautéed shishito peppers and oven blistered Campari tomato.

BONE-IN NEW YORK STRIP LOIN 14oz 48
Certified Angus beef, garnished with Lobster compound butter, shishito peppers, Campari tomato and a veal demi-glace.

BRAISED LAMB SHANK 29
Slow-braised bone-in 14oz lamb shank, topped with celery, potatoes, carrots and onions in tomato sauce served with couscous.

SCALLOPS PROVENCAL 36
East coast big and delicious pan seared sea scallops enhanced by a mix of tomato, Mediterranean olives, capers, garlic and onion. Parsley-ed white rice.

VEGETARIAN RAVIOLI 19
Handmade large ravioli, stuffed with grilled eggplant, zucchini, red pepper, yellow squash and Portobello served with beurre blanc, roasted plum tomato sauce and crispy crostini. Garnished with toasted pine nuts, Parmigiano Reggiano cheese, and crispy leeks.

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 (Can substitute Aviation Gin for Tito's Vodka)</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>	
THE DUCHESS	15
<i>Titos • Triple Sec • St. Germain • White Cranberry Juice</i>	
FATHER THYME	13
<i>Jim Beam • Simple Syrup • Cranberry Juice • Orange Juice • Ginger Beer</i>	
MARG-A-TINI	22
<i>Espolon Blanco Tequila • Cointreau • Housemade Margarita Mix • Olive Juice • Olives</i>	
GENTLEMENS' GIN	12
<i>Tanqueray • Amaretto • Angostura Bitters</i>	

BEER SELECTION

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

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

<i>Ferrari, Trentino Alto Adige Rose, Italy 375ml (nr)</i>	23
<i>Domaine Chandon, etoile Rose, Napa Valley, 93pt</i>	95
<i>Schramsberg Blanc de Blanc 67'17 North Coast 92pt</i>	82
<i>Prosecco di Treviso DOC AMI Italy, 89pt 375ml</i>	26
<i>Prosecco di Treviso DOC AMI Italy, 89pt</i>	39
<i>Domaine Carneros Brut 17, Carneros 90pt</i>	59
<i>Ferrari Rose, 750ML</i>	48

CHARDONNAY

<i>Imagery, '21 California</i>	13/33
<i>Sonoma-Cutrer '20/ Cutrer Vineyards 91 pt</i>	18/43
<i>Mer Soleil '19 Santa Lucia Highlands 91pt</i>	46
<i>Silverado '20/ Carneros 91pt</i>	52
<i>Reynolds Family '18/ Napa Valley (nr)</i>	63
<i>ZD'18 California 50th Anniversary 92pt</i>	73
<i>Newton Vineyard '18 Unfiltered, 94pt</i>	96

SAUVIGNON BLANC

<i>Mohua '20 Sauvignon Blanc Marlborough, New Zealand</i>	14/37
<i>Cliff Leade '21/Napa Valley 90pt</i>	19/65
<i>Cakebread '20/ Napa Valley 90pt</i>	68
<i>Craggy Range Martinborough 21' New Zeland</i>	48
<i>Spottswoode '19 Napa/Sonoma, 94pt</i>	75

MORE WHITES

<i>Bartenura Muscato, Piedmont Italy 375ml (nr)</i>	16
<i>Louis Jadot '19 Chardonnay, Bourgogne (nr)</i>	14/38
<i>Dr Hermann H, Riesling '20 /Mosel 89pt</i>	14/39
<i>Miraval Rose '18 Cinsault, Blend, Provence France (nr)</i>	49
<i>Felluga, Pinot Gris '19, Italy 92pt</i>	51
<i>Hugel '17 Gewurztraminer, Alsace 89pt</i>	48
<i>Aqua Di Venus Pinot Grigio</i>	11/35

CABERNET SAUVIGNON & CABERNET BLENDS

<i>Hess Select '18, California 88pt</i>	14.50/39
<i>Austin Hope '20, Paso Robles 97pt</i>	24/90
<i>Newton Unfiltered, St. Helena '17, 94pt</i>	121
<i>Cain Concept '13/Napa Valley (nr), 91pt</i>	93
<i>Girard Artistry '18/ Napa Valley (nr)</i>	85
<i>Faust '18/ Napa Valley 90pt</i>	89
<i>Shafer One Point Five '18, Stag's Leap District 94pt</i>	158
<i>Kith & Kin '18/ Napa Valley, 89pt</i>	76
<i>Palmaz '16/ Napa Valley, 92pt</i>	292
<i>Groth Reserve '16/ Oakville 93pt</i>	223
<i>Silver Oak '17/ Napa Valley 94pt</i>	242
<i>Caymus Special Selection '16/ Napa Valley 95pt</i>	337
<i>Vineyard 29 Cru '18/Napa Valley 91pt</i>	102
<i>Cain Five '16</i>	165

MERLOT

<i>St Francis Reserve '18, Sonoma 94pt</i>	89
<i>Duckhorn '18/ Napa Valley 91pt</i>	25/79
<i>Pepper Bridge '17/ Walla Walla Valley Washington 89pt</i>	69
<i>Emmolo '18/ Napa Valley 90pt</i>	79
<i>Twomey, Silver Oak '16/Napa Valley, 91pt</i>	122

PINOT NOIR

<i>Resonance '20 / Willamette Valley 94pt</i>	23/72
<i>Etude Lyric '19/ Santa Barbara County 90pt</i>	16/47
<i>Domaine Carneros, '17 Napa Valley, 90pt</i>	66
<i>Belle Glos Clark & Telephone '20/ Santa Maria Valley 91pt</i>	84
<i>Golden Eye '18 / Anderson Valley 93pt</i>	89
<i>Brewer Clifton '20, Santa Rita Hills CA 95pt</i>	73

MORE REDS

<i>Frogs Leap Zinfandel '19 / Napa Valley 92pt</i>	25/66
<i>Three Ridge Valley '19, Zinfandel, Sonoma 93pt</i>	58
<i>Bootleg '17 / Napa Valley 90pt</i>	76
<i>Sor Ugo, Bolgheri Superiore '18 Super Tuscan, Italy 93pt</i>	73
<i>Newton "Puzzle" '17, Spring Mountain 95pt</i>	230
<i>Darioush Shiraz '16 / Napa Valley 94pt</i>	148
<i>Bodyguard '17 / Napa Valley 94pt</i>	68

TEXAS HIGH PLAINS (NR)

<i>McPherson Cellars, Sangiovese '19</i>	38	<i>Llano, 1836 White '17 Llano</i>	30	<i>William & Chris Vineyards, Rose '20</i>	15/36
<i>McPherson Cellars, Chenin Blanc '19</i>	34	<i>English Newsom Cellars '20, Albarino</i>	28		
<i>Llano, 1836 Red '18 Llano</i>	55	<i>English Newsom Cellars '17, Estate Malbec</i>	44		