

LUNCH 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

BURRATA & CAMPARI TOMATOES 9.50 WITH BALSAMIC

Fresh burrata on grilled ciabatta paired with roasted Campari tomatoes, white balsamic vinegar reduction, shaved prosciutto, and finished with pesto.

GARDEN VEGETABLE FRIES 11

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

BOATHOUSE BAKED OYSTERS (4) 13

Baked blue point oyster on bed of rock salt, topped with bacon cayenne butter serve with lemon and char-baked crostini.

SMOKED SALMON FETA DIP 11

Smoked salmon, herb garlic whipped feta, serve with crispy pita bread.

BUFFALO CAULIFLOWER 10.50

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

OYSTER ON THE HALF SHELL (4) 13

Mignonette Sauce, baked crostini.

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 spicy remoulade 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

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

Green Bean Almondine 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, beets, and sweet potatoes

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!

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.

ASIAN SHRIMP SALAD 17

Napa cabbage, green onion, onions, carrots, fried wontons, fried shallots, tangerines, sautéed shrimp, roasted sweet red peppers, pickled ginger, edamame, bean sprouts, roasted peanuts, and cilantro, tossed with Annie vinaigrette 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.

COMPOSED PARTY OF TWO 19

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

OFF THE CUTTING BOARD

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

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.

CUBANO 16

Tender pork shoulder, loads of melted swiss cheese, pickles, ham and spicy mustard. Toasted with butter and pressed to perfection.

LAMB KOFTA 16

Mediterranean seasoned ground lamb topped with Greek slaw, Toum sauce (yogurt, garlic, lemon sauce) wrapped in grilled thin flat bread.

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.

GRILLED CHICKEN SANTA FE 14

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

BRAISED SHORT RIB GRILLED CHEESE 17

Slow-braised beef topped with melted Gruyere, watercress, pickled onions, fig jam, on grilled sourdough.

RAVING ENTREES

OVEN ROASTED SAGE CHICKEN 18

Roasted half chicken, wild mushroom demi-Glace, and couscous.

CHARBROILED 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 & LITTLENECK CLAMS 19

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

HARISSA-ROASTED VEGETABLE & CHICKPEA BOWL 14

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

MUSHROOM LINGUINE CARBONARA 16

Crispy Italian pancetta, sautéed mushrooms, rosemary, tossed with linguine pasta, finished with creamy egg sauce and parmesan cheese.

CLASSIC FISH & CHIPS 24

Fresh Atlantic Cod in tempura beer batter, sea salt, serve with seasoned garlic steak fries and Remoulade sauce.

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		