

BISTRO

by

HUBBELL & HUDSON

start

Vietnamese **BRUSSEL SPROUTS**, Fish and Soy Caramel, Fines Herbes, Roasted Peanuts, Fresno Chili, Mint • 9 **CS**

Akaushi Texas Wagyu **MEATBALLS**, Rustic Tomato and Beef Sauce, Shaved Almond, Green Olives, Artisan Sour Dough Toast • 12

MUSHROOM TOAST, Local Wild Mushrooms, Mushroom and Kale Duxelles, In-House Ricotta, Sourdough, Watercress • 11

AVOCADO FRIES, Corn Batter, Harissa Aioli, Moroccan Spices, Mint • 8

Chicken Fried **TEXAS QUAIL**, Hong Kong Gastrique, Parmesan and White Cheddar Potatoes, Radish, Cilantro Pesto • 14 **CS**

Dozen Gulf **OYSTERS**, On The Half Shell, Thai Chili Cocktail Sauce, Mignonette, Fresh Lemon • 19 **GF**

Blistered **SHISHITO PEPPERS**, Miso Aioli • 7 **CS**

Bistro **CRAB CAKE**, Jumbo Lump Blue Crab, Tomato Concasse, Arugula, Lemon Zest, Beurre Blanc, Pickled Fennel, Fines Herbes • 13

GULF SHRIMP TOAST, Shrimp Two Ways, Kimchi Brown Butter, Artisan Baguette, Toasted Cashews, Mint, Cilantro, Serrano • 13

PORK BELLY STEAM BUNS, Sriracha Hoisin Sauce, House Pickles, Cilantro • 9

DEVILED EGGS & FRIED OYSTERS, Black Forest Ham, Kimchi Hot Sauce, Pickled Green Beans • 13

Seared **FOIE GRAS**, Brioche French Toast, Blood Orange, Truffle Honey, Watercress • 21

CHEESE & CHARCUTERIE BOARD, Artisan Cured Meats, Rotating Artisan Cheeses, Chicken Liver Mousse, House Made Ricotta Cheese, Truffle Honey, Toasted Baquette • 17

soup

Signature **FRENCH ONION**, Aged Provolone, Baby Swiss, Baguette Croutons • 9

Signature Maine **LOBSTER BISQUE** with **JUMBO LUMP CRAB**, Italian Tomato Oil, Fennel Pollen • 13 **GF**

salad

Bistro **GREEN SALAD**, Wild Mixed Greens, Fresh Tomatoes, English Cucumber, Parmesan Reggiano, Balsamic & Herb Vinaigrette, Baguette Croutons • 7 / 10

Signature **WEDGE SALAD**, Iceberg Lettuce, Royal Stilton Blue Cheese Emulsion, Spiced Pecans, Applewood Smoked Bacon, Marinated Cherry Tomatoes, Chives • 8 / 12 **GF**

CAESAR 2.0 Salad, Baby Spinach, Romaine Hearts, House Caesar Dressing, Parmesan Reggiano, Red Onion, Hard Boiled Eggs, Baguette Croutons • 6 / 9

Roasted **BEET SALAD**, Red & Yellow Beets, Granny Smith Apple, Whipped Goat Cheese, Wild Arugula, Toasted Almonds, Beet Vinaigrette • 8 / 12 **GF**

AVOCADO AND GRAPEFRUIT SALAD, Arugula, EVOO, Pistachio • 11 **GF**

JERK CHICKEN Chopped Salad, Grilled Hearts of Palm, Feta, Crispy Chickpeas, Avocado, Roasted Bell Pepper, Radicchio, Fresh Mint, Red Wine Emulsion • 15 **CS**

Jumbo Lump **BLUE CRAB COBB** Salad, Local Mixed Greens, Cherry Tomatoes, Applewood Smoked Bacon, Avocado, Cucumber, Brioche Croutons, Hard Boiled Egg, Red Wine Emulsion • 18

STEAK SALAD, Akaushi Flat Iron Steak, Baby Spinach, Pork Belly Croutons, Toasted Pecan, Royal Stilton Blue Cheese, Pickled Red Onion, Ranch Dressing • 17 **GF**

steak choose a meat & sauce

8 oz. HeartBrand Ranch® Akaushi Texas Wagyu **FLAT IRON** • 29

8 oz Midwestern Reserve Black Angus **FILET** • 42

8 oz HeartBrand Ranch® Akaushi Texas Wagyu **FILET** • 54

Side by Side **FILET TASTING** • 52

4 oz HeartBrand Ranch® Akaushi Texas Wagyu & 4 oz Midwestern Reserve Black Angus

Side by Side **CHEF'S CUT TASTING** • 55

6 oz Midwestern Reserve Black Angus, Dry Aged &

6 oz Midwestern Reserve Black Angus, Wet Aged

dry aged

14 oz. Bone-Out HeartBrand Ranch®, Dry Aged 60 Days, Akaushi Texas Wagyu **NEW YORK STRIP** or **RIBEYE** (*Ask server for cut*) • 85

14 oz. Bone-Out Midwestern Reserve Black Angus, Dry Aged 30 Days, **RIBEYE** • 69

saucés

Black Truffle Butter **GF**

Miso Butter

Chimichurri **GF**

Peppercorn Brandy Demi **GF**

Signature H1 Steak Sauce

sides

CAULIFLOWER, Curry, Mint • 8 **GF**

Cashew **BASMATI RICE**, Roasted Garlic Butter, Scallions, Cilantro • 6 **GF**

ASPARAGUS, Brown Butter, Balsamic Reduction, Almonds • 10 **GF**

House Fermented Kimchi **MASHED POTATOES** • 8

TRUFFLE FRIES • 6

Wild **MUSHROOMS** • 9 **GF**

Signature **MAC & CHEESE** • 9

Vodka Corn Battered **ONION RINGS** • 6

entree

LAND

WAGYU BOLOGNESE, Akaushi Flat Iron, Ragu, Italian Sausage, House Pappardelle Pasta • 25 **S**

PEKIN DUCK BREAST, Charred Kohlrabi Purée, Orange Glazed Carrots, Chimichurri Sauce • 38 **CS**

Signature **RAMEN**, Tonkotsu Ramen Noodles, Scallions, Shiitake Mushrooms, Artichokes, Slow Poached Egg, Sriracha Pork Belly, House Made Ramen Broth • 19 **CS**

All Natural, Oven Roasted **CHICKEN BREAST**, Truffle Risotto, Jumbo Asparagus, Prosciutto • 25

BEEF SHORT RIBS, Port Demi Braised, House Fermented Kimchi Mashed Potatoes, Browned Butter, Shishito Peppers • 39

Signature Akaushi Wagyu **BISTRO BURGER**, Brioche Bun, Aged Cheddar Cheese, Applewood Smoked Bacon, Iceberg Lettuce, Oven Dried Tomatoes, Served with Salt & Pepper Fries • 17

SEA

Gulf **RED SNAPPER PONTCHARTRAIN**, Blue Crab, Brown Shrimp, Fingerling Potatoes, Shiitake Mushrooms, Red and Yellow Bell Peppers, Roasted Garlic • 40 **GF**

East Coast **SEA SCALLOPS**, Wild Mushrooms, Mushroom Risotto, Baby Spinach, Garlic Chips • 29 **GF**

CRAB & TRUFFLE PASTA, Brioche Parmesan Gratin • 29

Skuna Bay, Chili-Rubbed **SALMON**, Cashew Basmati Rice, Avocado Relish, Sunchoke Chips • 29 **GF**

BRANZINO, Mediterranean Seabass, Norfolk Brown Butter, Toasted Almonds, Queen Olives, Pimento, Pumpkin Seeds, Butternut Squash Ravioli • 36

Patagonian **TOOTHFISH**, Thai Tom Yum Broth, Shiitake Mushrooms, Carrot, Mint, Fennel, Onion, Fingerling Potatoes • 42 **GF**

Red Wine Braised **OCTOPUS**, Bone Marrow & Mussel Tomato Sauce, Nero Spaghetti, Breadcrumb Gratin • 28

sandwich

AVAILABLE AT LUNCH ONLY 11AM-3PM

Jerk **CHICKEN** Club, Applewood Smoked Bacon, Avocado, Baby Swiss Cheese, Oven Dried Tomatoes, Bibb Lettuce, Chili Mayo, Brioche Bun, French Fries • 15 **CS**

PRIME RIB Sandwich, Arugula, Port Caramelized Onion, Brie Cheese, Horseradish Mayo, Brioche Bun, French Fries • 19

STEAK, Chimichurri Marinated Sirloin, Harissa Aioli, Oven Dried Tomatoes, White Balsamic Onions, Arugula, Toasted Baguette, French Fries • 16

Signature **GRILLED CHEESE**, Aged Cheddar, American Cheese, Goat Cheese, Heirloom Tomato & Roasted **TOMATO & BASIL SOUP**, Rendered Bacon, Chervil • 12

..... Now Offering
BUSINESS PRIX-FIXE LUNCH
..... Two Courses for \$19

CS Dish contains soy

20171129.V279

GF Dishes suitable for our guests with gluten intolerance. Salads can be prepared without croutons. While we strive to provide accurate information, our ingredients change from time to time, **our kitchen is NOT gluten free and cross contact may occur.**

Consuming raw or under-cooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Some dishes may contain nuts, raw or under-cooked ingredients. Please let us know of any food allergies.
SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES