

# BISTRO

by

## HUBBELL & HUDSON

### start

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 • 10

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

**SEARED GULF SHRIMP TOAST**, Warm Artisan Baguette, Kimchi Brown Butter, Toasted Cashews, Mint, Cilantro, Serrano • 13

**PORK BELLY STEAM BUNS**, Sriracha Hoisin Sauce, Dill 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 Baguette • 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 • 8

Signature **WEDGE SALAD**, Iceberg Lettuce, Royal Stilton Blue Cheese Emulsion, Spiced Pecans, Applewood Smoked Bacon, Marinated Cherry Tomatoes, Chives • 11 **GF**

**CAESAR** Salad, Baby Spinach, Romaine Hearts, House Caesar Dressing, Parmesan Reggiano, Hard Boiled Eggs, Baguette Croutons • 8

Roasted **BEET SALAD**, Red & Yellow Beets, Granny Smith Apple, Whipped Goat Cheese, Wild Arugula, Toasted Almonds, Beet Vinaigrette • 12 **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**, Tenderloin Tips, Baby Spinach, Pork Belly Croutons, Toasted Pecan, Royal Stilton Blue Cheese, Pickled Red Onion, Ranch Dressing • 17 **GF**

### 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

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

### steak choose a meat & sauce

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

8 oz. Midwest 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. Midwest Reserve Black Angus

#### saucés

Black Truffle Butter **GF**

Miso Butter

Chimichurri **GF**

Peppercorn Brandy Demi **GF**

Signature H1 Steak Sauce

#### dry aged

14 oz. Bone-Out **ROSEWOOD RANCH**,  
Texas Raised Wagyu Above Prime Grade,  
Dry Aged 35 Days, **RIBEYE** • 79

### sides

**CHINESE GREEN BEANS** • 8

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

**BRUSSEL SPROUTS**, Parmesan • 9

### entree

#### LAND

**WAGYU BOLOGNESE**, Tenderloin Tips, Ragu,  
Italian Sausage, House Pappardelle Pasta • 25 **CS**

**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

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

**BRANZINO**, Mediterranean Sea Bass, 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**, Mussel Tomato Sauce,  
Nero Spaghetti, Bread Crumb Gratin • 28

..... Now Offering .....

## BUSINESS PRIX-FIXE LUNCH

..... Two Courses for \$19 .....

**CS** Dish contains soy

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**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