



FEARING'S

SIGNATURE COCKTAILS

Dean's Signature Margarita

*Dean's Hand Selected Santo Reposado Tequila,
Damiana Liqueur, Agave Nectar, Fresh Lime Juice, Salt Rim* | 24

The Trinity

*Stoli Ohranj Vodka, Grand Marnier,
Fresh Lemon Juice, Orange Infused Syrup, Sugar Rim* | 20

Southern Style

*Michter's Bourbon, Sorghum Syrup,
Peach Bitters, Chili Bitters* | 26

ROX Star

*ROXOR Gin, Apple Liqueur, Grenadine,
Fresh Lime Juice, Peychaud's Bitters* | 20

Jason's Mojito

*Stoli Elite Vodka, Blackberry Mint Syrup,
Fresh Lime Juice, Soda Water* | 25

Uptown Spring

*Basil Hayden Dark Rye, Cinzano Sweet Vermouth,
Fernet Brancamenta, Rhubarb Bitters* | 34

Zumba Sandia

*Villa One Blanco Tequila, Watermelon Liqueur,
Fresh Lime Juice, Agave Nectar,
Jalapeno/Serrano Tincture, Tajin Rim* | 22

Diablo Daiquiri

*Kuleana Nanea 2 Year Rum, Chili Syrup,
Blood Orange Puree, Fresh Lime Juice
Dash of Speakeasy Hot Sauce* | 22

No Borders

*Highland Park 12 year Scotch, Pedernales Tempranillo,
Lillet Blanc, Italicus, Grapefruit Bitters, Tonic* | 30

LOCAL BEERS

Dallas Blonde	10
Deep Ellum Brewing Company, IPA	10
Shiner Bock	9
\$Texas, New England Double IPA, 16oz	20
Texas Ale Project Blood Orange IPA	10
Temptress Imperial Milk Stout	14

WINES BY THE GLASS

Aperitifs

Lustau, Amontillado Sherry, Spain	8
Lustau, Oloroso Sherry, Spain	10
Lustau, Manzanilla Sherry, Spain	8

Sparkling

Villa Sandi Prosecco, Italy	14
Pierre Sparr Brut Rosé, Alsace	14
Nicolas Feuillatte Brut, Champagne	22
Billecart-Salmon, Champagne	40

White

NxNW Riesling, Columbia Valley	11
Llano Estacado Moscato, Texas	10
Pighin Pinot Grigio, Friuli	14
Coquerel Sauvignon Blanc, Napa Valley	15
Neyers Chardonnay, Sonoma	16
Ramey Chardonnay, Sonoma	20

Rose

Hampton Water, Languedoc	14
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Red

Elizabeth Rose Pinot Noir, Napa Valley	20
Mendel Malbec, Argentina	15
Pedernales Tempranillo, Texas	16
Peju Merlot, Napa Valley	18
Broadside Cabernet, Paso Robles	15
Trefethen Cabernet, Napa Valley	25

Dessert

Carmes Des Rieussec, Sauternes	30
Royal Tokaji Wine Co., Tokaji Aszu	25
Warre's LBV Port 2004	12
Fonseca 20-year Tawny Port	20
Kopke 40-year Tawny Port	50

STARTERS

Dean's Tortilla Soup

with South of the Border Flavors | 17

'MOTC' Lobster Taco

Yellow Tomato Salsa, Jicama/Carrot Salad with Smokey Citrus Vinaigrette | 28

Texas Caesar Salad

Grilled Radicchio, Baby Romaine, Pomegranate Seeds
and Grana Padano Cheese | 16

Yellow Fin Tuna and Field Corn Aquachile

Pickled Jicama, Watermelon, "Green Doctor" Cherry Tomatoes and Fried Corn Kernels | 24

Chilled Summer Tomato Gazpacho

Citrus Poached Rock Shrimp, Cucumber, Griddled Sour Dough
and Smoked Yellow Bell Pepper Coulis | 18

Texas Wagyu Beef Carpaccio

Roasted Onion Aioli, Pickled Yellow Beets, Aged Gouda, Tobacco Fried Shallots
and Black Summer Truffles | 26

Seared Hudson Valley Foie Gras

Cornmeal Hoe Cake, Peach Marmalade and Red Eye/Bacon Drizzle | 28

Barbequed Gulf Oysters 'Rockefearing'

on Jumbo Lump Crab, Applewood Smoked Bacon
and Cream Spinach | 22

House Salad 'Composee'

Jeff's Profound Farm Greens, Shaved Vegetables
with White Balsamic/Orange Vinaigrette and Hazelnut Drippings | 14

Southwest Sampler

-Griddled Jumbo Lump Crab Cakes with Chipotle Crema
-BBQ Short Rib Enchilada with Chorizo Queso Fundido
-Crispy Two-Bite Lobster Tacos with Avocado Relish | 29

MAIN COURSES

Maple/Black Peppercorn Soaked Buffalo Tenderloin
on Brazos Valley Jalapeno Grits, Tangle of Greens,
and Butternut Squash Taquito with Smoky Chili Sauce | 61

Basil/Mustard Crusted Nova Scotia Halibut
on Garden Vegetable Sautée with Tangy Buttermilk Sauce, Dill Oil
and Fried Shoe String Carrots | 57

BBQ Spiced Beef Filet & Chicken Fried Maine Lobster
on Loaded Whipped Potatoes and Soft Spinach Taco
with Smoked Tomato Gravy | 63

Carolina White Pheasant/Bacon Roulade
with Potato Gratin, Fried Cream Corn, Honey Butter Glazed Carnival Carrots
and Tart Cherry/Marjoram Mojo | 52

Pan Seared Eastern Shore Sea Scallops
“Linguine and Clams” with Roasted Red Pearl Onions, Charred Marinated Tomatoes
and Roman Salsa Verde | 59

Mesquite Grilled/Garlic Herb Marinated Lamb Rack
Fried Mexican Rice, Rum Grilled Pineapple, Crispy Chayote Squash and Achioté Salsa | 57

Achioté Glazed Broken Arrow Ranch Nilgai Antelope
over Mole Rojo with Braised Rabbit Enchilada, Chile Verde
and Heirloom Squash Variations | 58

MESQUITE FIRE GRILLED STEAKS

FOR THE TRUE TEXAS TASTE, MAKE IT MOPPED | 3

“A Bar N Ranch” Wagyu Tenderloin, 7oz | 63

“A Bar N Ranch” Wagyu NY Strip, 10 oz | 77

“A Bar N Ranch” Wagyu Ribeye, 16 oz | 89

~ Enhancements ~

Cognac Peppercorn Sauce | 3

Seared Foie Gras | 24

Chicken Fried Lobster

½ Tail | 14 Full Tail | 26

SHAREABLES

Mesquite Grilled Jumbo Asparagus | 14

Sautéed Local Mushrooms | 16

Red Chile Fried Brussels Sprouts
Honey/Soy Vinaigrette and Sweet Peppers | 16

Crispy Duck Fat Tater Tots
Roasted Garlic Aioli | 14

BBQ Brisket Mac N' Cheese
Caramelized Onions, Smoked Cheddar Foam | 17

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions