



# FEARING'S

## STARTERS

### Dean's Tortilla Soup

with South of the Border Flavors | 17

### Barbecued Shrimp Taco

with Mango/Pickled Red Onion Salad, Smoked Pecans  
and Cilantro-Lime Crema | 20

### Hay Smoked Yellowfin Tuna Tataki

with Watermelon Aguachile Broth, Avocado, Cucumber,  
Pickled Jicama and Ted's Chili Crunch | 22

### Lobster Coconut Bisque

with Thai Pork Dumpling, Sizzling Lemongrass Scented Fried Rice  
and Sweet Soy Caramel | 18

### Texas Wagyu Beef Carpaccio Elotes

with Roasted Onion Aioli, Pickled Summer Corn, Cotija Cheese,  
Tobacco Fried Shallots and Scallions | 22

### Marbled Hudson Valley Foie Gras "en Cake"

Grilled Peaches, Pistachio Crumble and Homemade Vanilla Yogurt Sauce | 26

### Texas Caesar Salad

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

### Barbequed Gulf Oysters 'Rockefearing'

on Jumbo Lump Crab, Applewood Smoked Bacon  
and Cream Spinach | 23

### 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 | 63

### Cast-Iron Striped Bass

on Pommes Puree with Morel/English Pea/White Pearl Onion Sauté,  
Dill/Crème Fraiche Sauce and Crispy Asparagus | 55

### BBQ Spiced Beef Filet & Chicken Fried Maine Lobster

on Loaded Whipped Potatoes and Soft Spinach Taco  
with Smoked Tomato Gravy | 64

### Sakura Pork Loin Schnitzel

on Herbed Goat Cheese Smear with Garlic Roasted Fingerling/Charred Broccolini  
and Pickled Watermelon Rind Sauce | 50

### Pan Seared Eastern Shore Sea Scallops

Citrus Ricotta Tortellini Pasta with Tangy Buttermilk Sauce,  
Artichoke/Sun Burst Patty Pan Sauté and Lobster/Tarragon Oil | 58

### Mesquite Grilled Australian Lamb Chops

on Summer Tomato/Burnt Cucumber Salad with Preserved Lemon Vinaigrette,  
Basil Pesto, Buttermilk Fried Okra and Agra Dolce Demi | 58

### Achiote 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

“R-C Ranch” Wagyu Tenderloin, 7oz | 65

“R-C Ranch” Wagyu NY Strip, 10oz | 81

“R-C Ranch” Wagyu Ribeye, 16oz | 95

A5 Wagyu Strip, Miyazaki, Japan 5oz | 120

#### *- Enhancements -*

Cognac Peppercorn Sauce | 3  
Black Truffle/Madeira Butter | 3  
Hollandaise Sauce | 3  
Chicken Fried Lobster  
½ Tail | 16 Full Tail | 30

### SHAREABLES

Mesquite Grilled Jumbo Asparagus  
with Hollandaise | 16

Sautéed Local Mushrooms | 16

Fried Brussel Sprouts  
Molasses Pickled Garlic, Sweetie Peppers | 16

Crispy Duck Fat Tater Tots  
Roasted Garlic Aioli | 16

Wagyu Chili Mac N’ Cheese  
with Smokey Cheese Sauce  
and Herbed Bread Crumbs | 20

\*\*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\*\*