

Armand Brunner EXECUTIVE CHEF

Bruno Davaillon CULINARY DIRECTOR



DINNER
MON-SUN 5PM

OYSTERS & CAVIAR*

Oysters on the Half Shell 20/39
Golden Ossetra Caviar 125
Dutch Siberian Baerii Caviar 85



APPETIZERS

Gazpacho 18
Chilled tomato soup, hazelnuts garnish

Charcuterie & Cheese 34 GF
Pickled veggies, mustard, fruit compote, honeycomb

Heart of Lettuce Salad 16 GF
shallot vinaigrette, herbs, radish

Burrata & Aubergine 24 GF
Grilled eggplants, zucchini, caper berries

Escargots de Bourgogne 18 GF
butter, garlic, parsley

Foie Gras Torchon 26 GF
marmalade, grilled sourdough

Beet Salad 19 GF
goat cheese, pistachio pesto, orange, frisée

Leek Salad Bistro Style 18 GF
Leeks in mustard vinaigrette, eggs, hazelnuts, frisée

Beef Tartare 26 GF
hand cut beef filet, condiments, garlic cream, chips

Cheese Soufflé 25 GF
twice baked, petite salade verte

Salmon Tartare 22 GF
cucumbers, herb creme fraiche

Shrimp & Avocado 22 GF
rock shrimp, avocado, french cocktail sauce

MAIN COURSES

Salmon Troisgros 44 GF
Troisgros style salmon, creamy sorrel sauce, mashed potatoes

Brown Butter Skate Wing 38 GF
capers, croutons, lemon brown butter, spinach, potatoes

Grilled Halibut 44 GF
Snap peas, fingerling potatoes, lemon beurre blanc, trout roe

Mussels Marinières 29 GF
pommes frites, white wine garlic and shallot sauce

Comté Ravioles 29
Lemon cream sauce, snap peas, asparagus, chives

Filet au Poivre 46 GF
6oz filet, green peppercorn sauce, pommes frites

Steak Frites 38 GF
prime hanger steak, Knox Sauce, pommes frites

Roasted Chicken Fricassée 38 GF
morel mushrooms cream, crispy potatoes, chives

NY Strip Tagliata 56 GF
sliced 10oz grilled NY strip, artichoke, arugula, cherry tomatoes, parmesan, pistou

Duck Confit 49 GF
mulard duck leg, broccolini, asparagus, parsnip purée, orange duck sauce

Knox Burger 23 GF
classic burger, cheddar cheese, fries

Burger au Poivre 26 GF
Swiss cheese, onions marmalade, fries

Prime Rib for 2
32oz Prime rib, bearnaise sauce, side salads and fries
\$185

SIDES

Pommes Frites *hand-cut daily* 8
Haricots Verts Almondine *toasted almond* 14
Braised Carrots *cumin, lemon, parsley* 12

Mashed Potatoes *Classic French-style pomme purée* 10
Brussels Sprouts *Fried, Shallot Vinaigrette.* 12
Brie & Truffle potatoes *crispy potatoes, brie, truffle* 22

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table
*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.



WINE BY THE GLASS

<i>white</i>		
Chateau Ragotiere	Muscadet, Loire Valley, FR	14
Barton & Guestier	Sauvignon Blanc, Sancerre, FR	23
Henri Perrusset	Chardonnay, Macon-Villages, FR	19
Hartford Court	Chardonnay, Russian River Valley, US	19
Oyster Bay	Sauvignon Blanc, Marlborough, NZ	13
Benvolio	Pinot Grigio, Friuli, IT	14
Francois Clarillon	Chardonnay, FR	19
<i>rosé</i>		
Hampton Water	Languedoc, FR	18
Château d'Estoublon 'Roseblood'	Provence, FR	14
<i>red</i>		
Trenel ‘Cuvee Rochebonne’	Gamay, Beaujolais, FR	14
Claude Manciat	Pinot Noir, Burgundy, FR	25
Chapelle d'Alienor	Merlot Blend, Bordeaux, FR	19
Brick & Mortar	Pinot Noir, Anderson Valley, US	16
The Quilt	Cabernet Sauvignon, Napa Valley, US	20
Orin Swift ‘Abstract’	Red Blend, St. Helena, US	24
Argiano ‘NC’	Super Tuscan, Tuscany, IT	16
Henry Lagarde	Malbec, Mendoza, AR	14
Domaine de la Jaufrette	Grenache Blend, Cote du Rhone	18
Cuvee Leah	Bordeaux Blend, FR	19
<i>sparkling</i>		
Lamarca	Brut, Prosecco, IT	14
Gruet ‘Sauvage’	Brut Rose, New Mexico, US	16
Chandon 'By the Bay'	Brut, Carneros, US	18
Gyejacquot	Brut, Champagne, FR	24

COCKTAILS ARTISANAUX

Lychee Martini	20
<i>Haku, Kanade Yuzu, Soju, lemon, lychee, hibiscus</i>	
Palomita	18
<i>Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave</i>	
Garden Soirée	19
<i>Green Chartreuse, St. Germain, cucumber cordial, lime</i> <i>*Choice of: Tito's Vodka, Roku Gin, or Lalo</i>	
Spicy Señorita	18
<i>Casa Noble Blanco, Highwest Bourbon, Jalisco, Pineapple, Serrano, agave</i>	
Peach Please	18
<i>Old Forester, St Germain, Lemon, El Cantinero Peach, Lamarca Prosecco</i>	
Smoked Bee	17
<i>Martin Miller Gin, Amaras Verde, chamomile, lemon, honey</i>	
Le Gentleman's Cola	18
<i>Makers Mark 46, Bulleit rye, Cynar, Coca Cola reduction, tiki bitters, angostura</i>	
Smoking Pig	24
<i>Cigar infused Whistlepig 10yr Rye, Diplomatico Reserva, Angostura, Mole, Coca cola reduction</i>	

NON-ALCOHOLIC COCKTAILS

Faux-Illinade Fraise	10	Hibiscus Palo-Nah	10	Watermelon Cooler	10
<i>Seedlip Grove 42, strawberry cordial, lemon, Topo Chico</i>		<i>Seedlip Grove 42, grapefruit, lime, hibiscus cordial, Topo Chico</i>		<i>Seedlip Grove, lime, El Cantinero. watermelon, Topo chico</i>	

*ON DRAFT

BEERS

*Voodoo Ranger IPA	7% abv	8	Miller Lite Pilsner	abv 4.2%	6
*Kronenbourg 1664	abv 5.5%	8	Yuengling Lager	abv 4.5%	7
*Pilsner Urquell	abv 4.4%	8	Heineken 0.0	non-alcoholic	6
*Revolver Blood & Honey	abv 7%	8			

ICED TEA

Hibiscus	7
Matcha Lemonade	7

RYE

Bulleit Rye	17
Piggyback Rye	18
Sir Davis Whisky	25
Whistlepig 10 yr	22
Angels Envy Rye	24
High West Midwinter	30

TEQUILA

Lalo	18
Casa Noble Blanco	17
Casa Dragones Blanco	20
Fortaleza Blanco	25
Don Julio 70	22
Don Julio 1942	55
Casamigos Blanco	18
El Tesoro Reposado	20
Clase Azul Repo	50
Clase Azul Ultra Anejo	
.5 oz - 75 1 oz - 150 1.5 oz - 225	

ALCOHOLS

VODKA

Ketel One	17
Grey Goose	17
Belvedere	18
Western Son	16
Titos	17

GIN

Aviation	19
Tanqueray	18
Roku	17
Martin Millers	17
Hendrick’s	18
The Botanist	18
Monkey 47	30

BOURBON

Bulleit	17
High West	17
Yellow Rose	17
Angels Envy	19
Bookers	25
Eagle Rare	20
Blantons	45
Pappy 12	90

COGNAC

Hennessy	20
Remy Martin 1738	22
Remy Martin XO	55
Louis XIII	
.5 oz - 200 1 oz - 400 1.5 oz - 600	

SCOTCH

Glenlivet 12 yr	20
Talisker 10yr	25
Johnnie Walker Black	18
Johnnie Walker Blue	80
Oban 14 yr	24
The Macallan	
12yr/15yr/18yr	24/45/100
Lagavulin 16yr	28

MEZCAL

Amaras Verde	18
Del Maguey Puebla	18
Casamigos Mezcal	20
Los 7 Misterios Doba Yej	17
Illegal Joven	17