

APPETIZERS

DIVER SCALLOP & CRAB AGUACHILE 16
avocado, radish, cilantro, cucumber

BUTTERNUT SQUASH AND ROASTED PEAR SOUP 13
crisp duck confit, spiced pumpkin seeds, crème fraîche

BEEF CARPACCIO 17
aji panca emulsion, quail egg yolk, crispy garlic, chives, fleur de sel

TEXAS QUAIL AL MATTONE 13
grilled sweet garlic and stout sausage, fried chick pea and okra salad, cilantro pesto

STEAMED CLAMS 16
dashi broth, sweet onions, applewood smoked bacon, sugar snap peas

SALADS

BEET SALAD 11
Chioggia chips, candied almonds, blood orange, sherry vinaigrette, goat cheese

FOUNDATION ROOM 8
mixed greens, seasonal garden vegetables, red wine vinaigrette

CAESAR 9
baby romaine, parmesan tuile, crostini

GREEN PAPAYA 13
grilled shrimp, glass noodles, fresh herbs, crispy shallots

ENTRÉES

GARLIC BRONZED TEXAS REDFISH 31
creamed sweet potato and leek hash, guajillo puree, bacon

LAMB SHANK TAGINE 29
tender braised lamb, cous cous, apricot, zucchini, toasted pine nuts, braising jus

CRAB STUFFED DOUBLE CUT PORK CHOP 32
mascarpone gnocchi, cured tomatoes, tasso piquant

HERB-RUBBED HALF CHICKEN 26
roasted fingerling potatoes, rapini, pan jus

SEARED CAULIFLOWER STEAK 23
chick pea-eggplant ragoût, sweet potato curry

SHRIMP THAI CURRY 34 🎵
eggplant, cilantro, mint, toasted peanuts, served with jasmine rice

BRAISED SHORT RIB 28
sweet potato purée, pickled Granny Smith apple

DIVER SCALLOPS 34 🎵
pho broth, rice noodles, bean sprouts, Thai basil, cilantro, shaved carrots

CENTER CUT FILET 46
8 ounce Angus, brown butter parsnip purée and smoked-mushroom and porter ragoût

NEW YORK STRIP 45
14 ounce Angus, chili and parmesan dusted steak fries, blistered Brussels sprouts, pancetta and apple, true bordelaise

Vegetarian options available. Please ask your server for options.

🎵 House of Blues is proud to donate \$1.00 from the sale of these menu items to the House of Blues Music Forward Foundation, a nonprofit organization dedicated to supporting music education and creating opportunities for youth through music. Learn more at www.hobmusicforward.org.

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.