



STARTERS

Steak Tartare

prime filet | sunny side up egg | bacon | parmesan tuile | crostini

Classic Deviled Eggs (GF)

topped with caviar

Crab Cake

jumbo lump crab meat | hollandaise sauce

Gulf Coast Mushrooms (GF)

large mushroom caps | lump crab meat | mozzarella cheese | garlic cream sauce

Oysters Manuel

lightly breaded sautéed oysters | spicy cajun lime sauce

House Smoked Salmon

served with traditional condiments

Escargot Bourguignon

garlic butter sauce | garlic toast

Avocado Blue Crab Tower (GF)

layered avocado | lump crab meat | red pepper oil

SOUPS & SALADS

Lobster Bisque

lobster garnish topping | splash of cognac

Louisiana Seafood Gumbo

fresh fish | baby shrimp | hardy vegetables | white rice

Soup du Jour

cup bowl

House Salad (V) (GF)

mixed greens | carrots | tomatoes | crumbled blue cheese | house special blend dressing

Caesar Salad

romaine lettuce | parmesan cheese | herb croutons | classic caesar dressing

Magnolia Root Vegetables (V) (GF)

grilled romaine | roasted gold & red beets | gruyere | sherry vinaigrette

Warm Goat Cheese Salad (V)

mixed bitter greens | candied pecans | apple cider vinaigrette

[IT IS OUR PLEASURE TO CREATE ANY SPECIAL MEAL REQUEST]

— PCOH CLASSICS —

all PCOH Classics come with vegetable and starch du jour

Snapper Lafayette

pan seared snapper | jumbo lump crab meat | butter sauce

PAIRS WITH MER SOLEIL CHARDONNAY, CENTRAL COAST, 2014

Prime Rib with Au Jus (GF)

cut to order | prepared with classic texas seasonings

PAIRS WITH PONZI TAVOLA PINOT NOIR, OREGON, 2015

Chateaubriand (GF)

[serves 2]

prime beef grilled on an open flame | béarnaise & bordelaise sauce

PAIRS WITH ALTAMURA CABERNET SAUVIGNON, NAPA VALLEY, 2013

FORK & KNIFE

Pan Seared Chilean Seabass (GF)

mixed squash ribbons | marinated cherry tomato | liquid reduction

PAIRS WITH MER SOLEIL CHARDONNAY, CENTRAL COAST, 2014

Texas Rack Of Lamb

mint & pea risotto | baby carrots | lamb jus

PAIRS WITH DUCKHORN VINEYARDS MERLOT, NAPA VALLEY, 2013

The Undecided (GF)

filet mignon & broiled australian lobster tail | asparagus | fingerling potatoes

PAIRS WITH ALTAMURA CABERNET SAUVIGNON, NAPA VALLEY, 2013

Chef's Taster Trio

three diverse petite cuts | selected by the chef

PAIRS WITH DEL DOTTO CAVES BLEND, NAPA VALLEY, 2013

Lobster Ravioli

lobster meat | herb ricotta | roasted garlic cream | toasted bread crumbs

PAIRS WITH MER SOLEIL CHARDONNAY, CENTRAL COAST, 2014

Herb Marinated Airline Chicken Breast (GF)

braised mustard greens | roasted mixed beets | sherry au jus

PAIRS WITH SONOMA CUTRER CHARDONNAY, SONOMA COAST, 2015

Grilled Scallops

goat cheese cranberry risotto | rosemary demi

PAIRS WITH DOMAINE DELAPORTE, SANCERRE, 2015

FROM THE BUTCHER SHOP

all butcher shop items come with a choice of one side and choice of sauce

sauce: bordelaise, bearnaise (GF), peppercorn, PCOH steak sauce

Double Center Cut Pork Chop

New York Strip 14oz

Prime Beef Filet 8oz

Bone in Ribeye 14oz

Prime Ribeye 14oz

Wagyu Filet 6oz

Veal Chop 12oz

All Meats Are Butchered In House and Aged 21 Days

SIDES ORDERS

Asparagus | Sautéed Spinach | Roasted Brussels Sprouts

Creamy Au Gratin Potatoes | Truffle Parmesan Steak Fries

House Fries | Onion Rings | Baked Potato with condiments

Vegetable du Jour | Starch du Jour

Sweet Potato Fries

Crab & Andouille Mac /Cheese

*(V) = Vegetarian (GF) = Gluten Free

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness