



~ APPETIZERS ~

Carpaccio of C.A.B. All Natural Kobe Beef  
Shaved Asiago, White Truffle Oil & Aged Soy Sauce  
10.50

Tuna, Tuna, Tuna Three Ways  
Seared, Marinated & Sashimi Style  
9.00

Texas Star White Prawn Cocktail  
Vegetable Confetti ~ Tomato Horseradish Sauce  
10.50

Tataki of Venison Rib-Eye  
Organic Black Currant & Apple Glaze  
10.00

Crispy Fried Dungeness Crab Cake  
Edamame "Succotash"  
10.50

Fried Calamari ~ Wakame & Pickled Ginger Salad  
Wasabi Aioli  
9.00

~ SOUPS & SALADS ~

White Corn Soup  
Ragout of Rock Shrimp & Avocado Streaker  
7.00

Onion Soup Gratinée  
Sourdough & Gruyere Cheese Croutons  
7.00

"Round" of Baby Iceberg Lettuce  
Shaft's Blue Cheese Dressing  
8.25

*Mixed Greens & Bread ~ Tuscan Style*  
Red Wine Mustard Vinaigrette  
8.25

Royal Oak Caesar Salad ~ Prepared Tableside  
10.00

*Director of Restaurants: Bashar Elkhail*  
*Executive Chef: Peter Pahk*