

# DINNER

5 PM - 10 PM

## Starters

### ROASTED CHIPOTLE CHICKEN

TORTILLA SOUP 14 (gf)

avocado, queso oxaca, grilled corn, smokey tomato relish

ROASTED BEETS 15 (gf)

paula's goat cheese, mixed green-arugula salad, spiced walnuts

TOMATO BURRATA 17

green goddess dressing, aged balsamic glaze, chili oil, crostini

SUPER LUMP CRAB CAKE 26

smashed guacamole, root vegetable salad, champagne tarragon vinaigrette, chipotle aioli

CLASSIC WEDGE SALAD 14

heirloom cherry tomatoes, red onions, applewood smoked bacon, blue cheese dressing

YELLOWFIN TUNA TOSTADAS 20 (gf)

yellow tortillas, avocado mousse, pico de gallo, lemon vinaigrette

SOUTHWEST SALAD small 9 large 16

cilantro jalapeno ranch dressing, smoked cheddar cheese, mix greens, jalapeno cornbread crouton, cherry tomatoes, pickled red onions, cucumbers, smoked pecans

TEXAS CAESAR SALAD small 9 large 15 (gf)

romaine lettuce, grilled chicory, aged cotija cheese, tortilla strips, smoky red chili dressing

add chicken to your salad 10

add salmon to your salad 12

add shrimp to your salad 14

## Sides

FLASH FRIED BRUSSELS 14

FRIED OKRA CHIPOTLE AIOLI 12

TRUFFLE FRIES 15

GRILLED JUMBO ASPARAGUS 15

YUCCA FRIES WITH CHIPOTLE MAYO 10

WHIPPED MASHED POTATOES 10

SAUTEED FOREST MUSHROOMS 18

LOADED MAC N CHEESE 14

ADD LOBSTER 22

ADD CRAB 18

## Mains

BOURBON SMOKED GRILLED BERKSHIRE PORKCHOP 45

mascarpone butternut squash puree, roasted brussel sprouts, mexican chorizo bechamel, pineapple chimichurri sauce

BACKYARD BBQ CHICKEN 26

whipped mashed potatoes, charred broccolini, apple marmalade, smoked tomato gravy

TEXAS STEAK & FRIES 36 (gf)

shoestring potato fries, grilled asparagus, chimichurri sauce

FLORIDA BLACKENED REDFISH A LA PLANCHA 38

on east texas seafood jambalaya and fried okra, green chili sofrito with lemon crab butter sauce

GRILLED JUMBO SHRIMP TAGLIATELLE PASTA 34

brussel leaves, heirloom cherry tomatoes, crispy bacon, denton asparagus, smoked trout roe

PISTACHIO CRUSTED BAY OF FUNDY SALMON 34 (gf)

on cauliflower puree, roasted heirloom carrot, confit fingerling potato, grilled broccolini with lemon butter sauce

ANCHO CHILI DR PEPPER BRAISED SHORT RIB 38

creamy jalapeno grits, sautéed corn / yellow squash, fried onions

## Vegetarian Menu

SWEET POTATO ENCHILADAS 24

fiesta salad, lemon vinaigrette, ranchero sauce, crispy tobacco onions

ORGANIC HOUSE SALAD small 7 large 12

cucumbers, tomatoes, pickled onions, carrots, house dressing

VEGGIE PASTA 24

zucchini, yellow squash, garlic cream sauce

### FROM THE BUTCHER TO YOUR PLATE

TEXAS AKAUSHI WAGYU NEW YORK STEAK 10oz 40

TEXAS AKAUSHI WAGYU RIBEYE 12oz 55

MIDWESTERN FILET 6oz | 45 8oz | 52

EXECUTIVE CHEF JOSE SOTO

SKY | CREEK

KITCHEN + BAR

\*20% gratuity will be added for parties of six or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.