

W I S  B O N E
& F L Y N T



SHAREABLES

TRUFFLE FRITES - 14

Parmesan + Truffle Oil

BONE MARROW - 28

Roasted Garlic + Sourdough + Accoutrements

PB&J WINGS - 19

Spicy Peanut Sauce + Blackberry Coulis + Chopped Peanuts

SMOKED REDFISH EGGROLLS - 21

Smoked Redfish Belly + Mascarpone + Goat Cheese + Garlic Chive + Sriracha Honey

CRISPY PORK SOPES - 21

Handmade Corn Tortillas + Refried Beans + Pork Belly + Salsa Negra + Pickled Red Onion + Cotija Cheese

WAGYU MEATBALLS - 19

Marinara + Toasted Bread + Herb-Ricotta Cheese

BEEF TENDERLOIN SKEWERS - 24

Tenderloin + Chimichurri

CHARGRILLED BABY OCTOPUS - 20

Pickled Pearl Onion + Duck Fat Fingerling Potato + Arugula Crema + Calabrian Chili Oil

TRUFFLE CHEESE FONDUE - 25

Roasted Baby Carrot + Roasted Brussels Sprout + Sweet Pepper + Toast

CHARCUTERIE BOARD - 32

Prosciutto + Capicola + Soppressata + Chef-Selected Cheeses + Accoutrements



SALADS

FRIED HERB & GOAT CHEESE - 19

Spring Mix + Panko Herb Breading + Walnut-Balsamic Vinaigrette + Green Apple + Sun-Dried Tomatoes + Balsamic Glaze

WEDGE SALAD - 15

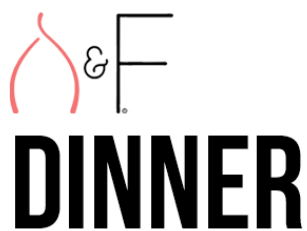
Iceberg Lettuce + Green Onion + Tomato + Crispy Pancetta + Blue Cheese Crumble + Blue Cheese Dressing

SHAVED BRUSSELS SPROUT SALAD - 15

Shaved Brussels Sprouts + Crispy Pancetta + Dried Cranberries + Pepitas + Blue Cheese Crumble + Apple Cider Vinaigrette

TRADITIONAL CAESAR SALAD - 15

Romaine Heart + Polenta Croutons + Caesar Vinaigrette + Parmesan
Add Chicken - 10 Add Shrimp - 12 Add Steak - 12 Add Salmon - 14



CHICKEN PICCATA - 35

Pan-seared Breast + Capers + White Wine Sauce + Sautéed Vegetables

CHEF J'S SHORT RIBS - 45

Slow Cooked Short Ribs + Butternut Squash Risotto + Texas Fungus Mushrooms + Barolo Sauce

BONE-IN PORKCHOP - 50

Maple & Bendt Bourbon Glaze + Smoked Sweet Potato Mash + Spicy Pecans + Broccolini

CHEF'S BUTCHER CUT - 65

Cut of the Day + Roasted Sweet Potatoes + Grilled Asparagus + Spinach + Veal Demi-Glace + Blue Cheese Crumble

CHICKEN LASAGNA - 38

Wild Mushrooms + Spinach + Smoked Gouda Cream Sauce

ALMOND TROUT - 39

Almond Breaded Trout + Grilled Asparagus + Fingerling Potatoes + Tomato Scampi Sauce

WISH BURGER - 30

Custom Blend Beef Patty Seared in Duck Fat + LPTO + Sharp White Cheddar + Brioche Bun + Truffle Fries + Vegetables or Onion Strings

SHRIMP FRA DIAVOLO - 37

Jumbo Shrimp + Calabrian Chile + Tomato + Garlic + Linguine

CRISPY CHICKEN THIGH - 29

Jalapeño Buttermilk Marinade + Crispy Fried Chicken + Spring Mix +
Walnut Vinaigrette + Sriracha Honey (Crispy Fried or Roasted thigh optional)

ATLANTIC SALMON - 34

Seared Salmon + Bourbon Ancho Glaze + Prosciutto Dressed Green Beans +
TX Fungus Mushroom Risotto

BLACKENED TILAPIA & CRAB CAKE - 35

Roasted Blackened Tilapia + Crab Cake + Roasted Vegetables +
Creole Mustard Honey Sauce

PESTO PASTA - 24

Creamy Pesto Sauce + Asparagus + Heirloom Cherry Tomato + Fresh Mozzarella +
Fresh Basil

SPAGHETTI & MEATBALLS - 28

Wagyu Meatballs + Spaghetti + Marinara



ADDITIONS

SIDES

Chef's Stack Potatoes - 9

Seasonal Vegetables - 8

Butternut Squash Risotto - 10

TX Fungus Mushroom Risotto - 10

TX Fungus Mushrooms - 12

Truffle Mac & Cheese - 12

DESSERTS

**Ask your server about our
seasonal featured desserts.**

COME RELAX AFTER DINNER IN

THE
AMBER
ROOM.®