

APPETIZERS

Beef & Barley • \$12 | Soup of the Day • \$12

San Daniele Prosciutto & Burrata | basil leaf & olive oil • \$20

Whipped Ricotta | w/ basil oil, Sicilian oregano & grilled pita • \$14

Wagyu Carpaccio* | “Cipriani style” • \$22

Crispy Calamari & Peppers | red & green jalapeño peppers • \$19

Jumbo Lump Crab Cake | whole grain mustard cream sauce • \$26

B&B Meatballs | red sauce • \$14

Tuna Tartare* | avocado, cucumbers, ponzu & wakame salad • \$22

King Crab | roasted, scampi style • \$42

Sizzling Thick Cut Bacon • \$14

Carpet Bagger On the Half Shell | 4 • \$24

Chef Tommy’s Bacon | blue cheese w/ truffle-infused honey • \$24

RAW BAR

Shellfish Tower • \$44/person

Includes 2 Oysters*, 1 Shrimp, ½ Lobster, Jumbo Lump Crab (2oz)

w/ King Crab • \$49/person

Oysters* | ½ dozen • \$19

Shrimp Cocktail | 4 pieces • \$24

Jumbo Crab Cocktail | 4oz • \$24

Lobster Cocktail | ½ • \$16 | whole • \$32

LUNCH SALADS

Add Protein

sliced filet* • \$18 | grilled chicken • \$8 | chilled shrimp • \$18

lump crab meat • \$18 | seared salmon • \$15

wasabi crusted tuna* • \$22

The B&B “Steak” House Salad | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette • \$24

BLT Salad | beefsteak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction • \$18

Mr. G’s Classic Caesar | parmesan tuile • \$14

Cobb Salad | hearts of palm, bacon, hard boiled egg, avocado & crumbled blue cheese • \$14

Mixed Greens • \$12

Tomato & Onion | Russian dressing • \$12

Iceberg Wedge | crumbled blue cheese • \$14

Crab Louie | hearts of palm, asparagus, tomato, boiled eggs, capers, avocado, green onions & jumbo lump crab • \$32



THE DELI COUNTER

(served w/ potato chips)

B&B Italian Special | on semolina hero, ham, salami, capicola, mortadella, provolone & roasted red peppers w/ balsamic vinaigrette • \$16

The Trinity | on baguette, B&B roast beef, turkey, deluxe ham, lettuce & tomato w/ mustard & mayo • \$16

The Yorkville | on onion roll, Hungarian salami, black forest ham, bologna, liverwurst, muenster cheese w/ sliced onion & mustard • \$14

The Sicilian | on baguette, sliced mozzarella, roma tomato, basil w/ olive oil & imported prosciutto • \$16

The Club Sandwich | bacon, house-roasted turkey, French ham w/ mayo • \$16

BLT | thick cut Applewood bacon w/ chipotle mayo • \$14

A5 Wagyu Katsu Sando • \$120

A5 Japanese Wagyu Ribeye, panko crusted, deep fried & served on buttered & crustless Japanese white bread w/ house-made Japanese BBQ “Tonkatsu sauce”. Served w/ zucchini fries.

HOT & CRUSTY

(served w/ steak fries)

Carpet Bagger Po’ Boy | N’awlins style • \$24

Crab Cake Sandwich | lettuce, tomato, remoulade • \$26

French Dip | sliced prime rib, French bread, creamy horseradish w/ au jus • \$24

Reuben | corned beef, sauerkraut, swiss cheese & Russian dressing • \$20

B&B BURGERS

(served w/ steak fries)

Hill Country Burger* | TX smoked sausage, pepper jack, BBQ mayo • \$18

Butcher Shop Burger* | white cheddar, Applewood smoked bacon, mayo • \$18

Truffle Burger* | 3 onion jam, truffle butter, truffle aioli • \$22

Carpet Bagger Burger* | the original • \$24

LUNCH CUTS

Filet Mignon* 8oz • \$46

Wagyu Skirt Steak | steak fries • \$44

Ribeye “Club Cut”* | lean & clean, au poivre sauce & truffle fries • \$42

Filet Medallions | w/ truffle fries & truffle aioli • \$36

TOPPINGS

Truffle Butter • \$5 | Au Poivre • \$5 | Oscar Style • \$16 | Carpet Bagger • \$16

Blue Cheese Crusted • \$4 | Foie Gras Diane • \$16 | Lobster Scampi • \$18

SUGGESTIONS

Snake River Farms Pork Chop | house smoked, pineapple BBQ sauce & glazed Granny Smiths • \$38

Strozzapreti Genovese | house-made pasta, basil pesto w/ pine nuts, fingerling potato & green beans • \$24

Bone-In Chicken Shank | natural juices, grilled lemon & cipollini onions • \$32

Brisket Ravioli | house-made ravioli, pork belly stuffing, mushroom marsala ragù • \$26

Rigatoni Alla Vodka | house-made pasta, smoked bacon & parmigiano reggiano • \$24

OCEAN

Pan-Seared Chilean Sea Bass • \$46

roasted butternut squash in a Cioppino broth

Wasabi Crusted Tuna* • \$48

coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette

Seared Scallops • \$38

w/ mushroom & cannellini ragù, sauce pernod

Pan-Seared Salmon* • \$42

wild mushrooms, snow peas & kale w/ citrus beurre blanc

SIDES | serves 2

B&B Fully Loaded Mashed • \$16

Garlic Whipped Potatoes • \$12

Lobster Whipped Potatoes • \$28

Hash Browns • \$12

Potato Au Gratin • \$14

B&B Mac & Cheese • \$16

Bacon Mac & Cheese • \$18

Lobster Mac & Cheese • \$32

Bacon & Lobster Mac & Cheese • \$34

Brussels Sprouts w/ bacon & garlic chili • \$16

Sautéed Mushrooms w/ shallots & garlic • \$14

Grilled Asparagus • \$16

Sautéed Spinach • \$14

Broccoli Florets • \$12

Classic Creamed Spinach • \$14

Corn Soufflé w/ rajas • \$14

Steak Fries • \$10

Onion Strings • \$10

WINE BY THE GLASS

BUBBLES

Bisol "Jeio" Prosecco Brut, Veneto, Italy N.V. • \$12

Jansz Rosé, Tasmania, Australia N.V. • \$15

Canard-Duchêne "Cuvée Léonie", Champagne N.V. • \$20

WHITES

Weingut Robert Weil Riesling, Rheingau, Germany • \$14

La Spinetta "Bricco Quaglia" Moscato d'Asti, Piedmont, Italy • \$14

Domaine Cherrier Sancerre Sauvignon Blanc, Sancerre, France • \$16

Cantina Terlan Pinot Grigio, Alto Adige, Italy • \$13

Lagar de Cervera Albariño, Rías Baixas, Spain • \$13

Domaine de la Meulière Chardonnay, Chablis, France • \$15

Stags' Leap Chardonnay, Napa Valley, California • \$14

Whispering Angel Rosé, Côtes de Provence, France • \$13

REDS

Van Duzer Vineyards Pinot Noir, Willamette Valley, Oregon • \$16

Pellegrini Pinot Noir, Russian River Valley, California • \$17

Lewis Wines Tempranillo, Texas • \$15

Paolo Scavino Nebbiolo, Langhe, Italy • \$19

Domaine Santa Duc Côtes du Rhône "Les Quatre Terres", Rhône, France • \$13

Luigi Bosca Malbec, Mendoza, Argentina • \$16

The Cleaver Red Blend, California • \$13

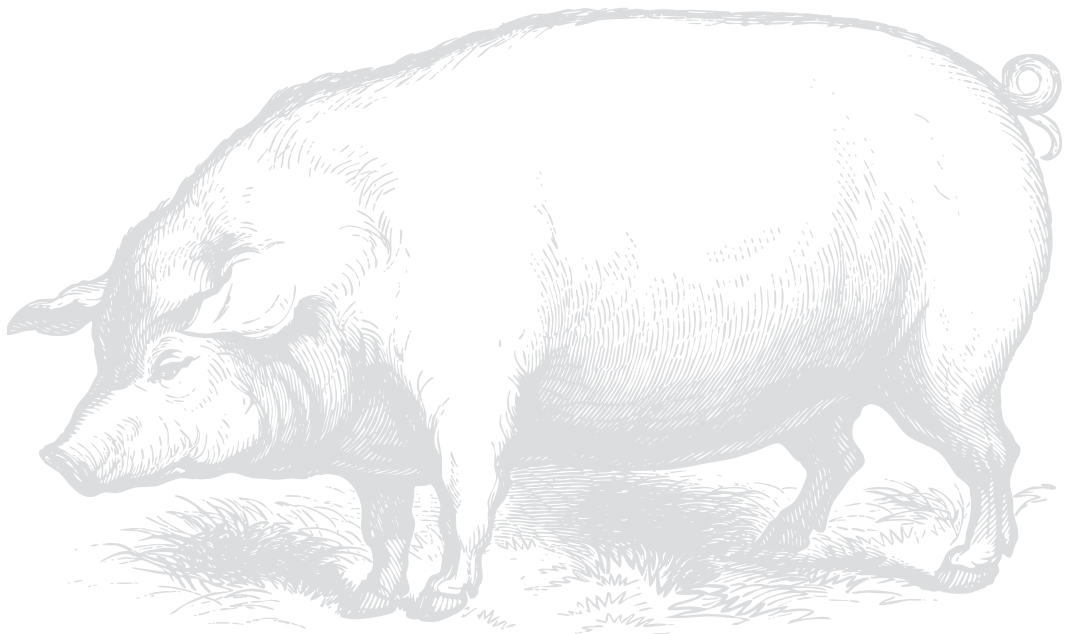
Château Greysac "Cru Bourgeois", Medoc, France • \$17

Tolaini "Al Passo", Tuscany, Italy • \$16

Jax "Y3" Cabernet Sauvignon, Napa Valley, California • \$15

Silver Ghost Cabernet Sauvignon, Napa Valley, California • \$19

Prisoner Red Blend, Napa Valley, California • \$25



Summer Rosé Specials

Tenuta delle Terre Nere Rosato Etna, Sicily, Italy 2019
\$16/glass | \$64/bottle

Muga Rosado Rioja, Spain 2020
\$18/glass | \$72/bottle

Lioco Indica Mendocino, California 2020
\$12/glass | \$48/bottle

Olema Xplore Rosé Provence, France 2018
\$10/glass | \$40/bottle

A.A. Badenhorst Secateurs Rosé Swartland, South Africa 2020
\$14/glass | \$56/bottle

Summer Cocktails

Summer in Jalisco • \$16
Blanco Tequila, Lime Juice, Fresh Cucumber Purée

The Daiquiri • \$16
Bacardi Rum, Lime Juice, Jalapeños

Spritz of All Times • \$15
Moscato, Deep Eddy Lime, Ginger Ale, Club Soda

That's Peachy Keen • \$15
Woodford Bourbon, Orange Juice, Lemon Juice, Peach Bitters

SIGNATURE COCKTAILS
(classic cocktails w/ a twist)

Doctor's Orders • \$14
Canadian Whiskey, Amaretto, House Amaro Blend

The Texican • \$14
Mezcal, Maraschino, Lime, Topo Chico, Habanero Salt

Honey Bee & Bee • \$16
Silverstar Honey Whiskey, Lemon Juice, Honey Simple Syrup

B&B Martini • \$18
Gin, Vodka, Lillet Blanc

19th Hole • \$12
Lemon Vodka, Iced Tea

B&B Bellini • \$14
Peach Soda, Sparkling Wine, Peach Vodka

Funkytown Smash • \$13
Acre Two Minnie Gin, Strawberries, Basil, Lemon Juice

COCKTAILS ON TAP

Trinity Mule • \$12
Vodka, Lime Juice, Ginger Beer

Derby Day Mule • \$12
Bourbon, Lemon Juice, Simple Syrup, Ginger Beer, Orange Bitters

The French Diplomat • \$16
French Gin, Cucumber Vodka, Elderflower Liqueur, Lime Juice

Under a Blood Orange Sky • \$15
Silver Tequila, Blood Orange Liquer, Lime Juice, Blood Orange Soda

Lone Star Limeade • \$14
Deep Eddy Lime, Strawberry Basil Simple Syrup, Club Soda