



APPETIZERS

- Beef & Barley • \$12 | Soup of the Day • \$11
- San Daniele Prosciutto & Mozzarella di Bufala | basil leaf & olive oil • \$18
- Whipped Ricotta | w/ basil oil, Sicilian oregano & grilled pita • \$12
- Wagyu Carpaccio | “Cipriani style” • \$19
- Crispy Calamari & Peppers | red & green jalapeño peppers • \$19
- Jumbo Lump Crabcake | whole grain mustard cream sauce • \$24
- B&B Meatballs | red sauce • \$14
- Tuna Tartare | avocado, cucumbers, ponzu & wakame salad • \$19
- King Crab | roasted, scampi style • \$38
- Sizzling Thick Cut Bacon • \$14
- Carpet Bagger On the Half Shell | 4 • \$22
- Chef Tommy’s Bacon | blue cheese w/ truffle-infused honey • \$24

RAW BAR

- Shellfish Tower • \$38/person
- Includes 2 Oysters, 1 Shrimp, ½ Lobster, Jumbo Lump Crab (2oz)
- w/ King Crab (4oz) • \$49/person
- Oysters | half dozen • \$19
- Shrimp Cocktail | 4 pieces • \$22
- Jumbo Crab Cocktail | 4oz • \$22
- Lobster Cocktail | half • \$12 | whole • \$24

LUNCH SALADS

Add Protein

- sliced filet • \$16 | grilled chicken • \$7 | chilled shrimp • \$15
- lump crab meat • \$12 | seared salmon • \$13
- wasabi crusted tuna • \$18
- The B&B “Steak” House Salad | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette • \$22
- BLT Salad | beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction • \$18
- Mr. G’s Classic Caesar | parmesan tuile • \$12
- Cobb Salad | hearts of palm, bacon, hard boiled egg, avocado & crumbled blue cheese • \$12
- Mixed Greens • \$10
- Tomato & Onion | Russian dressing • \$10
- Iceberg Wedge | crumbled blue cheese • \$12
- Crab Louie | hearts of palm, asparagus, tomato, boiled eggs, capers, avocado, green onions & jumbo lump crab • \$28

THE DELI COUNTER

(served with potato chips)

- B&B Italian Special | on semolina hero, ham, salami, capicola, mortadella, provolone & roasted red peppers w/ balsamic vinaigrette • \$14
- The Trinity | on baguette, B&B roast beef, turkey, deluxe ham, lettuce & tomato w/ mustard & mayo • \$12
- The Yorkville | on onion roll, Hungarian salami, black forest ham, bologna, liverwurst, muenster cheese w/ sliced onion & mustard • \$11
- The Sicilian | on baguette, sliced mozzarella, roma tomato, basil w/ olive oil & imported prosciutto • \$14
- The Club Sandwich | thick cut bacon, house-roasted turkey, french ham w/ mayo • \$14
- 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 with steak fries)

- Carpet Bagger Po’ Boy | N’awlins style • \$22
- Crab Cake Sandwich | lettuce, tomato, remoulade • \$22
- French Dip | sliced prime rib, French bread, creamy horseradish w/ au jus • \$24
- Reuben | corned beef, sauerkraut, swiss cheese & Russian dressing • \$18

B&B BURGERS

(served with steak fries)

- Hill Country Burger | TX smoked sausage, pepper jack, bbq mayo • \$16
- Butcher Shop Burger | white cheddar, applewood smoked bacon, mayo • \$16
- Truffle Burger | 3 onion jam, truffle butter, truffle aioli • \$19
- Carpet Bagger Burger | the original • \$24

FILETS

- Filet Mignon 8oz • \$42
- Truffle Butter • \$46 | Au Poivre • \$46 | Oscar Style • \$54 | Carpet Bagger • \$54
- Blue Cheese Crusted • \$45 | Foie Gras Diane • \$54 | Lobster Scampi • \$54

LUNCH CUTS

- Wagyu Skirt Steak | steak fries • \$38
- Ribeye “Club Cut” | lean & clean, au poivre sauce & truffle fries • \$38
- Filet Medallions | w/ truffle fries & truffle aioli • \$34

SUGGESTIONS

- Snake River Farms Pork Chop | house smoked, pineapple BBQ sauce & glazed Granny Smiths • \$36
- Strozzapreti Genovese | house-made pasta, basil pesto w/ pine nuts, fingerling potato & green beans • \$22
- Bone-In Chicken Shank | natural juices, grilled lemon & cipollini onions • \$28
- Brisket Ravioli | house-made ravioli, pork belly stuffing, mushroom marsala ragù • \$24
- Rigatoni Alla Vodka | house-made pasta, smoked bacon & parmigiano reggiano • \$22

OCEAN

- Pan-Seared Chilean Sea Bass • \$44
- roasted butternut squash in a Cioppino broth
- Wasabi Crusted Tuna • \$42
- coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette
- Seared Scallops • \$32
- w/ mushroom & cannellini ragù, sauce pernod
- Pan-Seared Salmon • \$36
- wild mushrooms, snow peas & kale w/ citrus beurre blanc

SIDES | serves 2

- B&B Fully Loaded Mashed • \$14
- Garlic Whipped Potatoes • \$11
- Lobster Whipped Potatoes • \$22
- Hash Browns • \$11
- Potato Au Gratin • \$14
- Steak Fries • \$10
- Classic Creamed Spinach • \$13
- Corn Soufflé w/ rajas • \$12
- Onion Strings • \$10
- Brussels Sprouts w/ bacon & garlic chili • \$14
- Sautéed Mushrooms w/ shallots • \$13
- Grilled Asparagus • \$14
- Sautéed Spinach • \$12
- Broccoli Florets • \$10
- B&B Mac & Cheese • \$14
- Bacon Mac & Cheese • \$16
- Lobster Mac & Cheese • \$29
- Bacon & Lobster Mac & Cheese • \$32

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

FTX.REV10.27.2020.

WINE BY THE GLASS

BUBBLES

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

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

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

Perrier Jouët Belle Epoque, Champagne N.V. • \$45

WHITES

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

Domaine Cherrier 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

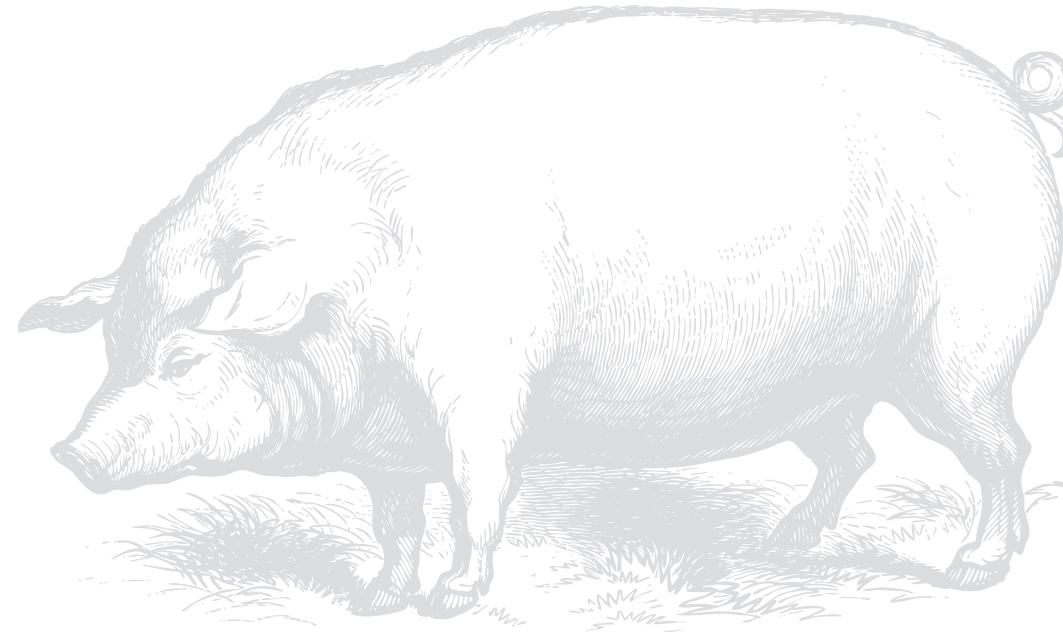
Château Marsau, Côtes du Francs, France • \$19

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

Substance Cabernet Sauvignon, Columbia Valley, Washington • \$13

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

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



Spice It Up With Our NEW Fall Cocktails!



Hard Apple Cider Mimosa | Brandy, Cider,
Sparkling Wine • \$12

Persephone Martini | Gin, Fig Purée,
Pomegranate Liqueur, Apple Spice Ginger Liqueur,
Lemon Juice, Rhubarb Bitters • \$16

Funkytown Fog | Rum, Earl Grey Syrup, Cream • \$14

Fall Fashioned | Bourbon, Pumpkin
Spice Syrup & Angostura Orange Bitters • \$14

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

Sazerac v1.0 • \$12

Brandy, Peychaud's Bitters, Absinthe

Z-Pak • \$14

Scotch, Ginger, Lemon, Honey

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

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 • \$14

French Gin, Cucumber Vodka, Elderflower Liqueur, Lime Juice

Under a Blood Orange Sky • \$14

Silver Tequila, Blood Orange Liqueur, Lime Juice, Blood Orange Soda

The Final Straw • \$16

White and Over Proof Rums, House Amaro Blend, Strawberry, Mint

Clearfork Spritz • \$14

Aperol, Sparkling Wine