

Appetizers

Seafood Platter

jumbo lump crab cakes, applewood smoked bacon wrapped scallops, shiner bock battered shrimp, mixed greens, smoked onion remoulade sauce 29

Cheese & Charcuterie Board

mezzaluna fontina, aged gouda, grand cru reserve, red spruce 4yr cheddar, buttermilk blue affinée prosciutto, housemade salami, and pickled vegetables 28

Tenderloin Tips

blue cheese, bacon, tenderloin, whiskey demi 18

Comeback Shrimp

tempura fried shrimp, southern comeback sauce, spring mix with a lemon vinaigrette 18

Artichoke & Sprout Dip

creamy sharp cheddar, brussels sprouts, artichoke hearts, applewood smoked bacon, toasted naan bread 14

Fried Green Tomatoes

goat cheese, red pepper sauce, cilantro ranch, mixed greens 12
add crab remoulade topping 7

Jumbo Lump Crab Cakes

smoked onion remoulade sauce, shallots, fine herbs, mixed greens 18

Fried Calamari

loligo squid, marinara, lemon, fried mediterranean vegetables, parmesan cheese 17

Pork Belly 3 Ways

blue cheese crusted, sous vide, and maple bourbon glazed, garlic crostini, mixed greens 16

Bruschetta Prosciutto

Flatbread

béchamel, marinated tomatoes, prosciutto, arugula, balsamic glaze, parmesan 17

Black and Blue Flatbread

blue cheese, tenderloin, chimichurri, caramelized onion, arugula, parmesan 17

Truffle Deviled Eggs with

Pork Belly Crouton

it's in the name 12



Soups and Salads

Chicken & Andouille

Sausage Gumbo 10

Roasted Corn Chowder 10

Refuge Salad

spring mix, toasted almonds, mushrooms, cucumbers, red onions, julienne carrots, raspberry vinaigrette 6/12

Wedge Salad

crisp iceberg lettuce, tomatoes, avocado, blue cheese crumbles, applewood smoked bacon, blue cheese dressing 12

Caesar Salad

romaine lettuce, parmesan, focaccia croutons 6/12

Southern Cobb Salad

mixed greens, grilled chicken, avocado, tomatoes, chopped eggs, applewood smoked bacon, blue cheese crumbles, honey garlic house dressing 19

Texas Steak Salad

spring mix, diced tomatoes, diced cucumber, julienne red onions, roasted corn, cheddar cheese, sliced beef tenderloin, fried tortilla chips, chipotle ranch 21

add chicken 4 shrimp 9 salmon 12 steak 14

Seafood

Red Snapper with Lump Crab
basil-pesto linguine, wilted spinach and onion, topped with beurre blanc sauce 28

Bourbon Ginger Glazed Salmon
egg fried rice, topped with pickled carrot-onion slaw 27

Chilean Seabass
parmesan risotto, grilled asparagus, lemon butter sauce 45

New Orleans Shrimp & Grits
roasted red pepper grits, house made smoked andouille, shrimp, new orleans style bbq sauce 18

Steaks

Texas pecan, hickory and oak fired grill your choice of two sides

Bone-In Ribeye 20 oz 58

Ribeye 16 oz 52

New York strip 14 oz 44

Filet 6 oz 38

Filet 10 oz 50

Refuge Steak Board
roasted garlic & rosemary fingerling potato, maple brussels sprouts, sirloin flat, chimichurri sauce 30

steaks come with a natural wood grilled char - ask server if you would like steak prepared without char

Sides

Roasted Asparagus
Cauliflower Gratin
Sautéed Broccoli
Roasted Brussels Sprouts

French Fries
Mushroom Risotto
Sautéed Mushrooms
Haricot Verts with Garlic Chili

Garlic Mashed Potatoes
Baked Three Cheese Mac

Shareable Sides for 9

Enhancements 9
Applewood Smoked Bacon
Wrapped Scallop
Jumbo Lump Crab
Grilled Shrimp

Sauces 3
Whiskey Demi
Roasted Garlic Butter
Blue Cheese Butter
Chimichurri

Entreés

The Yardbird
marinated & blackened chicken breast topped with bacon, onions, melted pepper jack cheese sauce with roasted red pepper-cheddar grits 26

Refuge Prime Pork Chop
smoked 16oz bone-in pork chop, cannellini beans, sautéed broccolini, dijon cream sauce 33

French Cut Lamb Chops
frenched lamb chops, mushroom risotto, haricot verts, whiskey demi 30

Refuge House-Made Burger
tenderloin, ny strip and ribeye house blend, lettuce, tomatoes, onion, applewood smoked bacon, cheddar cheese, pickles, bbq sauce, french fries 17

Chicken Fried Ribeye
buttermilk breaded ribeye steak, mashed potatoes, bacon-jalapeño gravy 26

Chicken & Bacon Pasta
grilled chicken, bacon, mushrooms, tomatoes tossed with cavatappi pasta in a red pepper sauce with creamy gruyère cheese 22

Maple Leaf Farms Duck Breast
seared duck breast, mushroom risotto, roasted baby carrots, whiskey demi 28

Braised Short Rib
roasted baby carrots, cipollini onions, mashed potatoes, bourbon bbq demi 29

