

# Appetizers

## Crab Cakes

blue lump crab, chesapeake style, avocado lemon crema 19

## Meat & Cheese Board

curated small batch meats, farmstead cheeses with house pickles, olives, nuts, dried fruits 28 G

## Tenderloin Tips

blue cheese, bacon, tenderloin, whiskey demi 18

## Short Rib Poppers

bacon wrapped jalapenos, bbq short rib, cream cheese 15 G

## Artichoke & Sprout Dip

creamy sharp cheddar, brussels sprouts, artichokes, bacon, toasted naan bread 14 G

## Fried Green Tomatoes

classic southern fried topped with goat cheese, red pepper sauce, buttermilk dressing 14  
lump crab 9

## Refuge Sampler

crab cake, fried green tomato, deviled egg, grilled shrimp 24

## Wicked Shrimp

roasted in bayou pepper butter, hot pickled cabbage 17 G

## Crispy Calamari

olives, lemon, parmesan, sun-dried tomato aioli 18

## Candied Pork Belly

butternut squash, blueberries, peppercress 15 G

## Truffle Deviled Eggs

selection of summer garden pickles 11 G

## Poblano Zucchini Bisque

crispy corn tortilla hay 10



# Salads

## Orchard Salad

mixed petite greens, honey braised apple, feta cheese, almonds, blueberry balsamic vinaigrette 8/12 G

## Wedge Salad

iceberg lettuce, applewood smoked bacon, tomato, pickled red onion, blue cheese dressing 14 G

## Burrata

simply prepared with cherry tomatoes, olive oil, balsamic vinegar glaze, basil 14 G

## Caesar Salad \*

romaine lettuce, parmesan, croutons, classic dressing 8/12 G

## Salmon Bowl

honey glazed grilled salmon, fresh spinach tossed with quinoa, almonds, berries, dried fruit, cauliflower 25 G

## Chopped Salad

grilled chicken breast, iceberg lettuce tossed with bacon, avocado, tomato, cheddar, egg, blue cheese, green goddess dressing 21 G

## Texas Steak Salad \*

skillet seared tenderloin, mixed greens, tomatoes, red onion, roasted corn, redneck cheddar, tortilla straw, chipotle dressing 26 G

G-Gluten Free Availability

## The Butcher's Cuts

Steaks "Certified Black Angus" Texas pecan, hickory and oak fired grill, your choice of two sides

Filet Mignon 6oz 42

Filet Mignon 8oz 52

New York Strip 14oz 46

Ribeye 16oz 52

### Filet Refuge\*

petite filet mignon wrapped in roasted jalapeno, applewood smoked bacon, blue cheese gratin 50

## Seafood

### Red Snapper & Crab

skillet seared with cajun spices, red curry noodles 39

### Alaskan Halibut \*

roasted in olive oil & sea salt, asparagus risotto, ginger carrot butter 38

### Shrimp & Grits

gulf shrimp, andouille sausage, smokey parmesan grits 24

### Blackberry BBQ Salmon

grilled & glazed bacon, sweet potato, lima bean, corn succotash 31



## Entree

### Raspberry Chipotle Chicken

grilled chicken breast basted chipotle preserves, fresh raspberries, crumbled goat cheese, lemon risotto 28 G

### Coffee Rubbed Beef Brochette

beef tenderloin tips, espresso bbq glaze, smoked gouda macaroni & cheese 29

### Steak Burger \*

fresh ground from Jacob the butcher, brioche bun, rosemary grilled onions, applewood bacon, gouda cheese, house sauce, truffle parmesan fries 19

### 12 Hour Short Rib

braised ancho chili & malbec, over mashed potatoes, roasted root vegetables 37

### Refuge Prime Pork Chop

smoked bone-in pork chop, mashed potatoes, broccolini, dijon cream sauce 35 G

### Smoked Gouda Mac

smoked gouda sauce, cavatappi pasta, andouille sausage, bacon, cherry tomatoes, parmesan, breadcrumbs 22

## Sides

Roasted Asparagus G

Cauliflower Gratin

Sautéed Broccolini G

Roasted Brussels

Sprouts

French Fries G

Mushroom Risotto G

Sautéed Mushrooms G

French Green Beans

Mashed Potatoes

Smoked Gouda Mac

## Shareable Side for Two 9

### Enhancements 9

Bacon Wrapped Scallop

Jumbo Lump Crab

Grilled Shrimp

### Sauces 3

Whiskey Demi

Chimichurri

Roasted Garlic Butter

Blue Cheese Butter

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions