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**FEARING'S**

## WINES BY THE GLASS

### Aperitifs

Lustau, Amontillado Sherry, Spain	8
Lustau, Oloroso Sherry, Spain	10
Lustau, Manzanilla Sherry, Spain	8

### Sparkling

Villa Sandi Prosecco, Italy	14
Michelle Brut Rosé, Columbia Valley	14
Nicolas Feuillatte Brut, Champagne	22
Billecart-Salmon, Champagne	40

### White

NxNW Riesling, Columbia Valley	11
Llano Estacado Moscato, Texas	10
Pighin Pinot Grigio, Friuli	14
Coquerel Sauvignon Blanc, Napa Valley	15
Neyers Chardonnay, Sonoma	16
Ramey Chardonnay, Sonoma	20
Fuedi di San Gregorio, Campania	20
La Scolca Gavi dei Gavi, Piedmont	32

### Rose

Hampton Water, Languedoc	14
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### Red

Elizabeth Rose Pinot Noir, Napa Valley	20
Mendel Malbec, Argentina	15
Pedernales Tempranillo, Texas	16
Peju Merlot, Napa Valley	18
Broadside Cabernet, Paso Robles	15
Trefethen Cabernet, Napa Valley	25
Casa Madero, Cabernet, Valle de Parras	32

### Dessert

Carnes Des Rieussec, Sauternes	30
Royal Tokaji Wine Co., Tokaji Aszu	25
Warre's LBV Port 2004	12
Fonseca 20-year Tawny Port	20
Kopke 40-year Tawny Port	50

## SIGNATURE COCKTAILS

### Dean's Signature Margarita

*Dean's Hand Selected Avion Anejo Tequila,  
Damiana Liqueur, Agave Nectar, Fresh Lime Juice, Salt Rim* | 22

### Flower Child

*Absolut Elyx Vodka, Pear Purée  
Sparkling Rosé, Orange & Peach Reduction, Fresh Lemon Juice* | 20

### No.2: Electric Boogaloo

*Empress 1908 Gin, Italicus Rosolio,  
Cointreau, Absente Absinthe, Fresh Lemon Juice* | 24

### The "Old" Voice

*Heaven's Door Double Barrel Whiskey, Alessio Vermouth Chinato,  
Maple Syrup, Orange & Angostura Bitters* | 26

### Jason's Mojito

*Stoli Elite Vodka, Blackberry Mint Syrup,  
Fresh Lime Juice, Soda Water* | 25

### GIN-ger Smash

*ROXOR Gin, Green Apple Puree, Texas Honey, Sage,  
Fresh Lemon Juice, Ginger Sugar Rim* | 22

### The Green Knight

*Highland Park 12-year Scotch, Fernet Brancamenta,  
Suze, Buzz Button Tincture* | 30

### Diablo Daiquiri

*Plantation 5-year Rum, Arbol Chile Syrup,  
Blood Orange Puree, Fresh Lime Juice  
Dash of Speakeasy Hot Sauce* | 20

## LOCAL BEERS

Dallas Blonde	10
Deep Ellum Brewing Company, IPA	10
Shiner Bock	9
\$Texas, New England Double IPA, 16oz	20
Texas Ale Project Blood Orange IPA	10
Tempress Imperial Milk Stout	14

## STARTERS

### Dean's Tortilla Soup

with South of the Border Flavors | 16

### 'MOTC' Lobster Taco

Yellow Tomato Salsa, Jicama/Carrot Salad with Smokey Citrus Vinaigrette | 28

### Texas Caesar Salad

Grilled Radicchio, Baby Romaine, Pomegranate Seeds  
and Grana Padano Cheese | 14

### Lobster Coconut Bisque

with Thai Pork Dumpling, Sizzling Lemongrass Scented Fried Rice  
and Sweet Soy Caramel | 17

### Lone Star Surf & Turf Carpaccio

Tuna, Wagyu Beef, Salmon & Barbeque Eel  
with Roasted Onion Aioli, Cilantro Oil and Oranges | 26

### Smoked Strawberry Glazed Hudson Valley Seared Foie Gras

with Griddled Cornbread Pudding, Southern Green Apple Salad,  
Ancho Honey and Texas Pecans | 27

### Barbequed Gulf Oysters 'Rockefearing'

on Jumbo Lump Crab, Applewood Smoked Bacon  
and Cream Spinach | 22

### House Salad 'Composee'

with Jeff's Profound Farm Greens, Shaved Local Vegetables, Roasted Almonds  
and Cultured Buttermilk Dressing | 14

### Southwest Sampler

-Griddled Jumbo Lump Crab Cakes with Chipotle Crema  
-BBQ Short Rib Enchilada with Chorizo Queso Fundido  
-Crispy Two-Bite Lobster Tacos with Avocado Relish | 28

## MAIN COURSES

**Maple/Black Peppercorn Soaked Buffalo Tenderloin**  
on Brazos Valley Jalapeno Grits, Tangle of Greens,  
and Butternut Squash Taquito with Smoky Chili Sauce | 60

**Pan Seared Dry Aged Rohan Duck Breast**  
on Celeriac Puree, White Asparagus/Corn Succotash, Swiss Chard  
Chips, and Blueberry Demi | 52

**Nova Scotia Halibut and Mollusk Manhattan Broth**  
with Marble Potatoes, Olive Oil Marinated Cherry Tomatoes,  
Spring Garlic Aioli and Flax Seed Tuile | 56

**BBQ Spiced Beef Filet & Chicken Fried Maine Lobster**  
on Loaded Whipped Potatoes and Soft Spinach Taco  
with Smoked Tomato Gravy | 62

**Pan Seared Eastern Shore Sea Scallops on Morel Mushrooms**  
with English peas, Tempura Fried Baby Artichokes,  
Pickled Fiddle Ferns, Pancetta Dust and Wild Ramp Pesto | 54

**Achiote Glazed Broken Arrow Ranch Nilgai Antelope**  
over Mole Rojo with Braised Rabbit Enchilada, Chile Verde  
and Heirloom Squash Variations | 58

### MESQUITE FIRE GRILLED STEAKS

*FOR THE TRUE TEXAS TASTE, MAKE IT MOPPED*

“A Bar N Ranch” Wagyu Tenderloin, 7oz | 62

“A Bar N Ranch” Wagyu NY Strip, 10oz | 74

“A Bar N Ranch” Wagyu Ribeye, 16 oz | 85

*- Enhancements -*

West Texas Mopped | 3

Cognac Peppercorn Sauce | 3

Seared Foie Gras | 27

### SHAREABLES

Mesquite Grilled Jumbo Asparagus | 14

Sautéed Local Mushrooms

Shallots and Chives | 16

Fried Brussels with Black Garlic Vinaigrette

Bacon Jam and Manchego | 16

Crispy Duck Fat Tater Tots,

Roasted Garlic Aioli | 14

BBQ Brisket Mac N' Cheese

Caramelized Onions, Smoked Cheddar Foam | 17

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions\*\***