



STEPHAN PYLES

Appetizers, Soups, and Salads

Ceviches

- Ahi Tuna with Passion Fruit and Coconut* 12
Rock Shrimp Michelada with Cucumber and Dos XX 12
Sea Scallops Amarillo with Golden Tomato Cocktail and Aji Mirasol 12
Bronzino with Campeche Verde and Tortilla 12
Salmon Veracruzano with Capers, Green Olives and Jalapeños 11
Lobster with Basil, Papaya, Pine Nut and Tamarindo 22
Red Snapper with Smoked Corn and Chili Pop Rocks 12
Grouper "Horchata" with Vanilla and Canela 12

Tasting of any Three 32

Tasting of any Six 65

(\$6 Supplement for Lobster)



Today's Selection of Oysters *market price*
½ dozen
1 dozen

★ Tamale Tart with Roast Garlic Custard, Peekytoe Crab
and Smoked Tomato Sauce 18

Deconstructed Sea Scallop Chowder 18
Creamed Corn, Potato Foam and Trotter Marmalade

24 Hour Sous Vide Pork Belly with Corn Pudding Grits, Braised Peanuts,
Blackberry Barbeque and Smoked Cheddar "Whiz" 16

Soy Glazed Foie Gras with Roasted Banana Tamale, Bacon Powder,
Cashew Butter and Blistered Grapes 20

★ Stephan's Original Southwestern Caesar Salad with Jalapeño-Polenta Croutons
and Parmigiano Reggiano "Chicharron" 11

Garden Greens with Really Good Olive Oil, Balsamic & Spanish Sherry Vinegars
and Fleur de Sel 10

Sopa Verde with Hominy Espuma, Carnitas and Pickled Onion 12

Compressed Baby Beet Salad with Crispy Young Fennel, Paula's Goat Cheese Panna Cotta,
Pistachio "Soil" and Baby Mustards 11

Main Courses

Wood-Fired Market Fish with Vanilla-Roasted Fennel
and Warm Couscous-Pine Nut Salad *market price*

Bandit Boat Red Grouper with Lobster Brandade, Sous Vide Asparagus, Quail Egg
and Sweet Pea Emulsion 36

Bay of Fundy Salmon with Lemon-Ginger Polenta, Smoked Bacon Caldo,
and Crisp Jonah Crab Albondigas 34

Sweet Garlic-Sage Stuffed Roast Natural Chicken with Brussel Sprouts,
Masa-Ricotta Dumplings, Confit Thigh and Whipped Camote 30

Bacon Wrapped Texas Wild Boar Loin with Cippolini Onion Cajeta,
Green Chile Hominy, and 5-Spice Compressed Apple 42

★ USDA Prime Bone-In Cowboy Ribeye with Red Chile Onion Rings
and Pinto-Wild Mushroom Ragout 49

Grass-Fed Texas Beef Tenderloin with Crispy Rock Shrimp, Smoked Potatoes, Trumpet Mushrooms
and Red Wine Demi 48

Grilled Rack of Lamb with Preserved Lemon, Artichoke-Merguez Sausage Sauté
and Crispy Pickled Fennel 38

★ *Stephan's Signature Dishes*

Kyle Barham
Executive Chef

Michael Bratcher
General Manager

20% Gratuity added to parties 8 or more

\$7.00 Charge for all split Main Course