



STEPHAN PYLES

Appetizers, Soups, and Salads

Ceviches

- Ahi Tuna with Jicama and Grilled Orange* 10
- Bronzino with Fennel and Vanilla* 12
- Rock Shrimp with Passion Fruit and Coconut* 12
- Salmon Veracruzano with Capers, Green Olives and Jalapeños* 11
- Sea Scallops Amarillo with Golden Tomato Cocktail and Aji Mirasol* 12
- Lobster with Mango and Basil* 22

- 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

- Foie Gras Parfait with Barbecued Pork Belly, Marscarpone Polenta and Cranberry Membrillo 21



- ★ 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

- Three Autumn Squash Soup with Duck Marmalade and Crispy Posole 12

Main Courses

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

Pan Roasted Chatham Cod with Lobster Brandade, Sous Vide Asparagus, Quail Egg
and Sweet Pea Emulsion 32

Bay of Fundy Salmon with Chile Lime Yams, Mizuna, Trout Roe
and Black Garlic Aioli 29

Herbed Ricotta Stuffed Roast Natural Chicken with Liquid Polenta, Beech Mushroom-Smoked Bacon Ragout
and Truffled Honey Crema 29

Slow-Smoked Natural Pork Chop with Apple-Cippolini Onion Cajeta, Green Chile Hominy
and Root Vegetable Crudo 34

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

Grass-Fed Texas Beef Tenderloin with "Cocktail" Crab Legs, Smoked Potatoes, Crispy Trumpet Mushrooms
and Red Wine Demi Glace 48

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

★ *Stephan's Signature Dishes*

Joel Harrington
Executive Chef

Michael Bratcher
General Manager

20% Gratuity added to parties 8 or more

\$7.00 Charge for all split Main Courses

Desserts

Selection of Artisan Cheeses: 15
with Fruit and Nut Bread, Honeycomb, and Grapes

“Coffee and Doughnuts” 8
Fried “Beignet-Style” Doughnuts with Espresso Crème Brulée and Cajeta

Stephan’s Heaven & Hell Cake 12
Angel Food, Devil’s Food, Peanut Butter Mousse, Milk Chocolate Ganache, Raspberry Purée

Ancho-Chocolate Semi-Freddo 9
with Brandied Cherries and Cocoa Sable

Butterscotch Panna Cotta 9
with Curry Jelly and Warm Mexican Chocolate Croquette

Seasonal Fruit Sorbets 9
with Consommé and Fresh Berries

Ice Cream Tasting 9
with Freshly Baked Cookies

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