

FLAGSHIP® FIRST Dining

Breakfast


Chilled Offerings

Power Grain Salad 

quinoa, farro, choclo, peaches, blueberries, almonds, cavolo nero

Ahi Tuna Poke

pickled cucumber, scallion, sesame ponzu, Sriracha aioli

Muesli & Summer Fruits 

rolled oats, almonds, flax seeds, chia seeds, blueberries, raspberries, raisins, coconut, Greek yogurt

Shrimp & Grits Salad

chilled Gulf shrimp, corn, tomato, green onion, croutons

From the Grill

Steak, Eggs, Frites

toasted brioche, short ribs, poached egg, merlot hollandaise, breakfast potatoes

Vegetable Tostadas 

crispy corn tortilla, refried beans, grilled heirloom tomato, avocado, pumpkin seeds, corn

Lemon Poppy Pancakes 

orange maple syrup, blueberry compote, agave butter

Traditional Japanese Breakfast

miso soup, warm furikake sushi rice, edamame, pickled vegetables, asparagus salad

Free-range Eggs 

prepared to your liking, served with breakfast potatoes

Create Your Own Omelet

rainbow peppers, onions, tomatoes, mushrooms, Benton's bacon, sausage, cheddar cheese, served with breakfast potatoes

Breakfast Sides

Smoked Bacon

Chorizo

Papas Bravas 

crispy Yukon potatoes with spicy aioli

Summer Berry Bowl 

seasonal berries, agave, fresh mint

Fresh Squeezed Juices

Orange Juice 

Grapefruit 

Orange Beet 

Indicates a vegetarian option 

Indicates a vegan option 

It's our pleasure to serve you. Gratuities for your service are not requested.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to your server regarding any allergen-related issues.

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All Day Dining

Starters

Beef Tataki

soy-marinated Dean & Peeler top sirloin, mirin, spring onion, shaved asparagus, Arcadian mix lettuce

Avocado Toast & Poached Egg

grilled country bread, avocado mash, warm hen egg, heirloom tomato confit, fried shallot

Baby Beet Salad

gold and Chiogga beets, bibb lettuce, cherry tomatoes, cauliflower ranch dressing

BBQ Texas Quail

broiled semi-boneless quail, wilted kale, summer blueberry salad, natural jus

Texas Wedge Salad

baby romaine, cucumber, almonds, Manchego cheese, strawberry-bleu cheese vinaigrette

Entrées

Shiner Bock Oysters & Grits

beer-battered Espiritu Santo Bay oysters, Anson Mills Parmesan grits, garlic sautéed baby spinach, remoulade

Giacosa Roero Arneis, Piedmont, Italy

Double-Cut Pork Chop

sweet potato veloute, pomegranate seeds, sherry-black plum sauce

Vall Llach Emruix, Priorat, Spain

Dean & Peeler Grilled Rib Eye

grilled beef ribeye, cheddar gratin, glazed baby carrots, Shiner beer-battered onion

Pagodes de Cos d'Estournel, Bordeaux, France

Classic Vegetable Posole

savory hominy, pinto beans, zucchini, tomatoes and sweet potato in an aromatic tomato stew with radish and avocado

Hudson Vineyards Chardonnay, Carneros, California

Sweet Soy Glazed Salmon

bonito scented Japanese rice, miso butter sauce

Rhys Pinot Noir, Anderson Valley, California

Signature Flagship Burger

hand-formed single sirloin burger, aged white cheddar, red onion bacon marmalade, arugula, beefsteak tomatoes

Miner Family Cabernet Sauvignon, Napa Valley, California

plant-based IMPOSSIBLE™ Burger available upon request

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