



125 N. BEATON STREET
CORNICANA, TX 75110
PH: 903-218-2118

DINNER
TUESDAY - SATURDAY 5PM

SOUPS

SOUP DU JOUR

Chef's daily featured soup

FRENCH ONION ~ 6

caramelized onions + beef broth + gruyere + crostini

LOBSTER BISQUE ~ 10

creme fraiche + lobster meat + caviar

SALADS

WEDGE SALAD ~ 8

iceberg lettuce + cherry tomatoes +
applewood bacon + hard boiled egg +
blue cheese dressing

CAESAR SALAD ~ 8

romaine + shaved parmigiano + garlic crostini
+ white anchovies + Caesar dressing

BISTRO SALAD ~ 6

organic greens + California walnuts + goat
cheese + cherry tomatoes + champagne
tarragon vinaigrette

BURRATA CAPRESE ~ 10

heirloom tomatoes + burrata mozzarella + mango +
strawberries + arugula + white balsamic vinaigrette

GREEK SALAD ~ 10

cucumber + Roma tomatoes + bell peppers + red
onions + Kalamata olives + Dodonis feta +
pepperoncini + Greek dressing

VERTICAL PEAR SALAD ~ 10

Bosc pear + arugula + toasted pecans + crumbled
blue cheese + white balsamic vinaigrette

CRUDOS

TUNA TARTARE ~ 18

ahi tuna + avocado smash + scallions + wasabi +
sesame seeds + pickled ginger + ponzu sauce
+ plantain chips

STEAK TARTARE ~ 34

filet mignon + capers + egg yolk + red onion +
white anchovies + dijon + crostini

CRAB & AVOCADO STACK ~ 15

jumbo lump crab + avocado + Rosemarie sauce
+ capers

SHRIMP COCKTAIL ~ 14

beer poached jumbo shrimp + cocktail sauce +
spicy remoulade

CHEESE & CHARCUTERIE

FLUFLEE'S BOARD ~ 52

filet mignon + artisanal cheeses + fresh fruit + fig jam
+ caviar + crostini

BISTRO BOARD ~ 32

Chef's selection of cured meats + artisanal cheeses
+ fresh fruit + fig jam + caviar + crostini

MAPLE PECAN BAKED BRIE ~ 14

toasted baguette crostini

APPETIZERS

SHRIMP TEMPURA ~ 16

lightly battered + sweet and sour chili sauce

FRIED CALAMARI ~ 14

rice flour + sweet pickled peppers + garlic aioli
+ spicy marinara

LOBSTER MAC & CHEESE ~ 15

fresh lobster + macaroni + artisanal cheese blend

ESCARGOT ~ 14

mushroom caps + white wine + garlic butter

LAMB MEATBALLS ~ 8

sofrito sauce + fresh mint

FRIED CHEESE RAVIOLI ~ 8

spicy marinara

BURNED ENDS ~ 12

Hickory-smoked Beef Brisket

STUFFED GRAPE LEAVES ~ 8

rice + herbs + Tzatziki sauce

BAKED DATES ~ 8

blue cheese stuffed Medjool dates + bacon wrapped
+ balsamic glaze

BAKED MEDITERRANEAN OLIVES ~ 8

toasted fennel seeds + rosemary infused olive oil

FETA FLUTES ~ 9

phyllo dough + sesame seeds + honey

STEAKS & MORE

FILET MIGNON ~ 44

8 oz Certified Angus Beef + blue cheese + asparagus + truffle mash

STEAK DIANE ~ 46

filet mignon medallions + dijon armagnac sauce + potato gratin dauphinoise + asparagus

PRIME NEW YORK STRIP ~ 40

14 oz Prime Beef + green beans + truffle mash

PRIME DELMONIKO ~ 52

16 oz Prime Beef Ribeye + sautéed mushrooms + truffle mash

LAMB CHOPS ~ 38

three lamb chops + asparagus + truffle mash + honey-mint peppercorn glaze

MAPLE LEAF DUCK BREAST ~ 34

pan seared + roasted raspberry chipotle sauce + truffle mash + ratatouille

BONE-IN PORK CHOP ~ 31

maple chipotle glaze + green beans + truffle mash

PRIME RIB (FRI & SAT) ~ 42

14 oz Roasted Prime Beef Ribeye + au jus + green beans + baked potato

ENHANCEMENTS

LOBSTER 18

butter poached + béarnaise

OSCAR 16

lump crab + asparagus + béarnaise

SHRIMP 14

4 jumbo grilled shrimp + garlic + evoo

AU POIVRE 3

HOLLANDAISE 3

BÉARNAISE 3

SEAFOOD

LOBSTER RISOTTO ~ 36

lobster meat + asparagus + wild mushrooms + carrots + saffron broth

CRAB CAKES ~ 30

jumbo lump crab + mango salsa + stone ground mustard aioli + potato gratin dauphinoise

SHRIMP VERACRUZ ~ 34

onions + garlic + green olives + jalapenos + cherry tomatoes + brown rice + quinoa

BOUILLABaisse ~ 45

sea bass + lobster + salmon + scallops + shrimp + celery + leeks + garlic + saffron-fennel broth

LOBSTER RAVIOLI - 34

Lobster / Brandy sauce

CHILEAN SEA BASS ~ 52

roasted corn salsa + truffle mash + green beans

SCOTTISH KING SALMON ~ 28

broiled or blackened + mango salsa + ratatouille

PASTA & PAELLA

PAPPARDELLE BOLOGNESE ~ 28

large flat pasta + housemade meat sauce

CHICKEN PICCATA ~ 24

sautéed chicken breast + capers + lemon-butter sauce + linguini

PAELLA PUERCO Y POLLO ~ 28

chorizo + bell peppers + garlic + chicken + pork + green peas + valencia rice

SIDES

POTATO GRATIN DAUPHINOISE ~ 5

TRUFFLE MASHED POTATO ~ 3

FRIED POTATOES ~ 3

BAKED POTATO ~ 3

ONION RINGS ~ 5

RATATOUILLE ~ 5

ASPARAGUS BENEDICT ~ 12

CREAMED CORN ~ 12

CREAMED SPINACH ~ 10

SAUTÉED WILD MUSHROOMS ~ 10

GREEN BEANS ~ 5

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE DEPENDING ON AVAILABILITY OF CERTAIN INGREDIENTS AND OTHER FACTORS IN ORDER TO ALWAYS DELIVER THE BEST TO YOU, OUR VALUED GUESTS.