

## SOUPS

**PULLED ROASTED ORGANIC CHICKEN 14**  
Spinach | Spätzle

**ROASTED TOMATO & BASIL 15**  
Basil Oil | Grilled Cheese Croutons

**PORCINI CREAM 16**  
Brioche | Crème Fraîche | Chervil | Lemon Oil

## BEGINNINGS

**EAST COAST OYSTERS\* (DF, GF) 27**  
Pomegranate Prosecco Mignonette

**CRAB CAKE 28**  
Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Remoulade

**TUNA POKE\* 25**  
Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

**TEXAS TRIO 22**  
Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

**CRISPY BRUSSELS SPROUTS 19**  
Pancetta | Pine Nuts | Aged Balsamic

**SHRIMP COCKTAIL (DF, GF) 22**  
U12 Gulf Shrimp | Cocktail Sauce | Horseradish

**BEEF YAKITORI 23**  
Texas Akaushi | Fried Garlic | Sweet Soy | Scallions | Sesame Seeds

**JFC 19**  
Buttermilk Fried Chicken Thigh | Spicy Mayo | Scallions

**BEEF TARTARE & BONE MARROW\* 28**  
Prime Filet | Fried Quail Egg | Miso Butter Toast | Mustard Aioli | Sourdough

**SALMON TIRADITO\* 26**  
Cilantro Leche De Tigre | Jalapeño | Sweet Peppers | Cancha | Radish

**DIVER SEA SCALLOP GRATINÉ 31**  
Comté | Asparagus | Jerusalem Artichoke Foam

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# SUSHI

## SPICY TUNA ROLL\* 21

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

## CALIFORNIA ROLL 22

Blue Crab | Masago | Avocado | Cucumber

## LAVA ROLL 26

Lobster | Blue Crab | Shrimp | Avocado | Su Miso Sauce

## FIRECRACKER ROLL 24

Spicy Tuna | Gulf Shrimp Tempura | Avocado | Masago

## FRESH HARVEST ROLL (DF, GF) 18

Avocado | Cucumber | Asparagus | Carrots | Red Pepper

## BLOOM LOBSTER ROLL 36

Tempura Lobster Tail | Jumbo Lump Blue Crab | Caviar | Avocado  
Eel Sauce | Spicy Mayo | Aji Amarillo

## A5 TATAKI\* (DF, GF) 35

Japanese A5 Wagyu | Enoki Mushrooms | Truffle Oil | Yuzu | Aji Amarillo

## TORO JALAPEÑO\* 23

Bluefin Tuna Belly | Fried Garlic | Yuzu | Micro Cilantro

## LE CAJUN 27

Blackened Salmon | Spicy Tuna | Blue Crab | Cream Cheese | Eel Sauce  
Spicy Aioli

## SPIDER TEMAKI (2 PIECES)\* 17

Fried Soft Shell Crab | Asparagus | Avocado | Masago

## SASHIMI (4 PIECES)\* (DF, GF) 22

Tuna | Hamachi | Salmon

## NIGIRI (2 PIECES)\* (DF, GF) 13

Tuna | Hamachi | Salmon

## NIGIRI SAMPLER\* (5 PIECES) (DF, GF) 32

Toro | Tuna | Hamachi | Salmon | A5

## WAGYU MAKI\* 31

Akaushi Wagyu | Enoki Mushrooms | Asparagus | Shaved Truffle

## TORO MAKI\* 30

Bluefin Tuna Belly | Avocado | Jalapeño | Spicy Ponzu

## CHEF'S CORNER 101

Chef's Special Presentation of Assorted Nigiri, Sashimi, Maki and Specialties

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## GREENS

### WINTER HARVEST SALAD 20

Baby Kale | Spinach | Granny Smith Apple | Heirloom Tomatoes | Pickled Radish  
Goat Cheese | Toasted Pumpkin Seeds | Maple Sherry Vinaigrette

### MARKET VEGETABLE SALAD (GF) 22

Mixed Greens | Grilled Corn | Black Beans | Roasted Zucchini | Cherry Tomatoes  
Beets | Avocado | Lime | Balsamic Agave Vinaigrette

### CHOPPED CAESAR & BABY KALE SALAD 20

Baby Romaine | Torn Garlic Croutons | 24 Month Aged Parmigiano Reggiano  
Pink Peppercorn-White Anchovy Dressing

### BLOOM GARDEN SALAD 21

Baby Kale | Mixed Greens | Crispy Quinoa | Pecorino | Poached Pear  
Grilled Endive | Toasted Pumpkin Seeds | Sunflower Seeds | Avocado  
Tahini Vinaigrette

### HEIRLOOM BEET & BURRATA SALAD 23

Mix Greens | Red Ruby Grapefruit | Baby Tomatoes | Burrata | Rainbow Quinoa  
Roasted Pistachio | Harvest Batard | Chili Lime Vinaigrette

### ADDITIONS TO ANY SALAD

Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16  
Pan Seared Chinook Salmon 20

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## MAINS

**24 OZ OAK WOOD GRILLED STEAK FLORENTINE (GF) 77**

Sautéed Haricot Verts | Sweet Peppers | Blistered Cherry Tomatoes  
Roasted Potatoes | Dragoncello Butter

**ROASTED FILET MIGNON\* (GF) 62**

Black Garlic Wild Rice | Foraged Mushrooms | Asparagus  
Parsnip Crisps | Sauce Périgueux

**ROASTED BRANZINO 55**

Saffron Polenta | Heirloom Tomatoes | Kalamata Tapenade | Fingerling Potatoes  
Citrus Pinot Grigio Emulsion

**LOBSTER TAIL ASADO (GF) 65**

Marble Potatoes | Zucchini | Sweet Peppers | Baby Corn | Chimichurri  
Garlic Butter

**ROASTED AIRLINE CHICKEN 38**

Maple-Mustard Glaze | 12 HR Citrus Brine | Winter Squash | Zucchini  
Broccolini | Caramelized Shallots | Garlic Confit Mashed Potatoes | Cider Jus

**SPAGHETTI A LA VONGOLE\* 39**

Clams | Prawns | Chorizo Iberico | Chervil | Garlic Lemon Butter

**PAN SEARED WILD KING SALMON 40**

Butternut Squash Purée | Sweet Corn Risotto | Leek Fondue  
Smoked Trout Roe Beurre Blanc

**WILD MUSHROOM & TRUFFLE RISOTTO 30**

Bucheron | English Peas | Wilted Greens | Preserved Lemons  
Shaved Black Truffle | Desert Creek Honey



**We're committed to supporting sustainable, locally-sourced ingredients  
from family farmers, ranchers, fishermen and artisanal purveyors.**

HOMESTEAD GRISTMILL  
SLOW DOUGH BREAD CO.  
CHEF'S GARDEN  
HOUSTON DAIRYMAIDS  
DESERT CREEK HONEY  
SAINT ARNOLD BREWING COMPANY  
NUESKE'S BACON

THE BREADMAN BAKING COMPANY  
DR DELICACY  
HEARTBRAND BEEF  
ZERO-POINT ORGANICS  
ROSEWOOD RANCHES  
VELDHUIZEN CHEESE  
JOYCE FARMS