*SELECTED DISHES FEATURE ULTRA-HIGH-END AKAUSHI BEEF FROM THE HWD PREMIUM BEEF PROGRAM. USING REGENERATIVE RANCHING METHODS AND UTILIZING THE ENTIRE ANIMAL, THIS SPECIAL LINE OF BEEF WAS DEVELOPED BY THE BARBIER-MUELLER FAMILY, HARWOOD'S CULINARY TEAM, AND A NEIGHBORING RANCHER. HWD PREMIUM BEEF IS THE CULMINATION OF SEEING IT THROUGH, FROM RANCH TO THE RESTAURANT, AND IS ONLY AVAILABLE IN RESTAURANTS WITHIN THE HARWOOD DISTRICT.

### Soups & Salads

- **Lobster Bisque**
- **Caesar Salad**
- **Field Greens**
- **Shellfish Tower**

### Hot Appetizers

- **Deviled Eggs**
- **Caviar Service**
- **Cold Appetizers**
- **Raw Bar**
- **Ceviche**
- **Corn Pudding, Chorizo, Chicken Jus**
- **Sunchoke Souffle, Horseshoe, Lemon**
- **Entrée Meats**
- **Lobster, Oysters, Jonah Crab Claws, Colossal Shrimp, King Crab** (Serves 1-2 People)
- **Prime cuts**
- **Cold appetizers**

### Beyond the Ranch

- **Roasted Chicken**
- **Seared Scallops**
- **Brûléed Lobster Tail**
- **Roasted Mushrooms**
- **Broiled King Crab Legs**

### Accompaniments

- **Celery Root Pâvé**
- **Haricot Verts**
- **Alfredo Cream, Béarnaise, or Beurre Noir**
- **Arugula Parmesan, Torn Crouton**
- **Garnishes**

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**Note:** All cuts are aged for a minimum of 28 days, broiled, finished with salted butter & served with Stillwell's steak sauce. Don't be shy; we are in Texas after all...