



CHEF'S PALETTE

DINNER MENU

SALAD

ROASTED BEET SALAD 8 | 15

Whipped Tarragon Goat Cheese, Spiced Walnuts, Arugula, Pure TX Honey-White Balsamic Vinaigrette

CANVAS MIXED SALAD 7 | 13

Little Gem Lettuce, Heirloom Cherry Tomatoes, Almonds, Manchego, Sherry Vinaigrette

Add Chicken 7 | Hanger Steak 10

NAPA CABBAGE SALAD 16

5 Spice Grilled Chicken, Carrot, Cilantro, Scallion, Chow Mein, Orange, Sesame-Soy Vinaigrette

Substitute Seared Tuna 5

MAINS

RUBY TROUT 25

Warm Fingerling Potato, Frisée and Tomato Salad, Citrus Beurre Blanc

STEAK FRITES 25

Grilled Hanger Steak, Black Garlic Butter Demi-Glace, Herb Fries

MOROCCAN HALF CHICKEN 22

Pearl Couscous, Olive, Lemon, Herb Salad, Pita

CARAMELIZED SQUASH 18

Risotto, Blistered Tomato, Kale Pesto

BEEF SHORT RIBS 25

Whipped Potatoes, Cipollini Onion

GRILLED TEXAS QUAIL 24

Baby Corn, Haricot Vert, Zucchini, Tomato and Scallion Succotash, Peach BBQ

BLUE CRAB GLASS NOODLES 28

Sesame-Soy Glaze, Cilantro, Carrot, Scallion

CLASSIC BURGER 16

Rosewood Ranch Wagyu Beef, Pickles, Lettuce, Onions, Tomatoes and Cheddar Cheese on Empire Challah Bun

TO SHARE... OR NOT

TUNA POKE TOSTADAS 17

Wonton Chips, Big Eye Tuna, Cucumber, Wakame, Avocado, Sesame-Soy

CRISPY BRUSSEL SPROUT LEAVES 6

Grated Manchego

FRESH PORK RINDS 6

Malt Vinegar Salt

TEMPURA SHRIMP TACOS 15

Cabbage Slaw, Sweet Chili Aioli

WHITE BEAN HUMMUS 11

Warm Pita, Cucumbers, Baby Carrots, Celery Za'atar

CANVAS ARTISAN BOARD 16

Chef's Selection of Cheese, Charcuterie and Accompaniments

SALMON & AVOCADO TOAST 15

House-Smoked Salmon, Empire Baking Hippy Health Toast, Avocado, Pickled Red Onion, Radish, Fried Capers

SHRIMP FLATBREAD 15

Tomato, Feta and Sweet Basil Oil

ARANCINI 11

Cremini Mushroom Risotto Balls, Roasted Red Pepper Coulis

CARAMELIZED PORK MEATBALLS 10

Coconut Caramel, Thai Basil

CRAB CLAW HUSHPUPPY FRITTERS 14

Creole Aioli

SLIDERS 14

Rosewood Ranch Wagyu Sliders, Lettuce, Tomato, Pickle, Secret Sauce, Herbed Fries