

FLAGSHIP® FIRST Dining

Breakfast

Chilled Offerings

Seasonal Fruits

our Chef's selection of fruits and berries, vanilla almond milk, mint

Lump Crab & Avocado Salad

fresh avocado, tomatoes, Gulf crab meat, onion, cilantro, lemon, extra virgin olive oil

Açaí Bowl

overnight almond milk oats, banana, apple juice, agave, fresh berries, flax and chia seeds

Fresh Local Pastries

assorted muffins, danish, scones, butter, jams

From the Grill

Steak, Eggs, Frites

toasted brioche, short ribs, crispy potatoes strings, poached egg, merlot hollandaise, served with roasted red potatoes

Coconut Caramel Apple Waffles

coconut caramel apples, pecans, toasted coconut

Texas Sunrise

caramelized onion, Benton's bacon, roasted pepper and scallion hash bowl with sunny side eggs and grilled Texas toast

Vanilla Custard French Toast

vanilla custard soaked Texas toast, lemon zest, agave-whipped butter, spiced warm maple syrup

Free Range Eggs

prepared to your liking, served with roasted red potatoes

Create Your Own Omelet

rainbow peppers, onions, tomatoes, mushrooms, bacon, sausage and cheddar cheese, served with roasted red potatoes

Breakfast Sides

Thick-cut Benton's Bacon

Chicken Apple Sausage

Roasted Red Potatoes, Sweet Peppers & Onions 

Fresh-cut Seasonal Melon & Berries 

Fresh Squeezed Juices

Orange 

Pink Grapefruit 

Carrot 

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

Chile Verde

slow-braised all natural pork shoulder, hominy, green chile, tomatillo broth, queso fresco

Crisp Gulf Oysters

tempura battered Gulf oysters served on the half shell, Gochujang cream, scallion curls

Okonomiyaki

red and white cabbage slaw, bonito flake on a Japanese pancake

Pork Belly Bao

cucumber pickles, scallions, hoisin barbeque sauce

Tomato & Fig Salad

heirloom tomatoes, baby arugula, fresh grilled fig, candied pecans, balsamic reduction

Entrées

Patterson Filet Mignon

grass-fed filet of beef, potato pancake, mixed mushrooms, glazed root vegetables
Pagodes de Cos d'Estournel, Bordeaux, France

Roasted Airline Chicken Breast

sautéed baby leaf spinach, parmesan risotto, gorgonzola crumbles, chicken jus
Hudson Vineyards Chardonnay, Carneros, California

Texas Beef Brisket Platter

double-smoked brisket with Shiner Bock BBQ sauce, Veldhuizen mac n' cheese, house-made pickle slaw
Vall Llach Embruix Priorat, Porrera, Spain

Roasted Redfish on the Halfshell

roasted Gulf redfish, prosciutto, herbed fingerling potatoes, fava beans, grape tomato, chardonnay lemon butter sauce
Bruno Giacosa Roero Arneis, Neive, Italy

Jade Noodles

asparagus, broccolini, spinach, edamame, soba noodles, yuzu dressing
Keever Vineyards Sauvignon Blanc, Napa Valley, California

Signature Flagship Burger

grass-fed beef sirloin burger, red onion bacon marmalade, aged cheddar, arugula, beefsteak tomatoes
Miner Family Cabernet Sauvignon, Napa Valley, California
plant-based IMPOSSIBLE™ Burger available upon request

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