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Established 2018

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# TABLE 31

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LangTree Village

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## STARTERS

- DEVEILED EGGS picnic style, fresh herbs 7      ALTON'S LOBSTER BISQUE because you asked for it! 8  
GRILLED ARTICHOKE with remoulade 9      TEXAS SHORT-RIB CHILI weekends only 'til were out! 7  
DIP DUO Thai chili queso & guacamole 12      THE STINKING ROSE\* roasted garlic, toasted ciabatta 9  
SMOKED TROUT DIP with saltines 10      LOCAL BURRATA golden beets, tomatoes & fresh basil 14  
TUNA POKE\* avocado, tortilla chips 16      CHICKEN FRIED OYSTERS\* dill tartar, chili oil 15

## ENTRÉE SALADS & SANDWICHES

- CRISPY OYSTER SALAD\* red onions, eggs, tomatoes, cucumber & goat cheese, in creamy herb dressing 24  
SALMON BRUSSELS SPROUT SALAD almonds, bacon, blueberries, Manchego cheese, lemon vinaigrette 24  
THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips & Thai peanut sauce 18  
KALE CHICKEN CAESAR\* rustic croutons, house-made Caesar dressing, grated parmesan cheese 18  
PITTSBURGH SALAD\* grilled filet mignon, bacon, ripe tomatoes, tossed with French fries & blue cheese 24  
  
FAMOUS FRENCH DIP\* toasted baguette, warm shaved prime rib, mayonnaise, with hot au jus 24  
CHEESEBURGER\* toasted brioche bun, sharp cheddar cheese, fully loaded with mayo & ltp&o 18  
WEST COAST GRILLED FISH TACOS seasoned Mahi-mahi, guacamole, creamy cabbage & cilantro 20  
- all sandwiches served with choice of Creamy Coleslaw, French Fries or Kale & Quinoa Salad -

## HOUSE SPECIALTIES

- CREOLE BARBEQUE SHRIMP a New Orleans tradition, basmati rice & griddled bread 25  
AHI TUNA STEAK\* seared rare, champagne vinaigrette, with coleslaw & vine-ripe tomatoes 26  
ATLANTIC SALMON\* seasoned and simply grilled, served with sautéed succotash, *dill tartar upon request* 26  
IDAHO RAINBOW TROUT seasoned and grilled, with served with crispy brussels sprouts 25  
FRITZIE'S FRIED CHICKEN or Nashville Hot, with creamy coleslaw (*only available Sunday- Thursday*) 24  
PARMESAN CRUSTED CHICKEN lemon butter, capers & tomatoes with garlic sauteed broccolini 28  
BABY BACK RIBS slow cooked nightly, fall off the bone tender, French fries & creamy coleslaw 28  
FILET MIGNON\* 9oz. hand cut in house, seasoned and grilled, served with mashed potatoes 42  
CAMPFIRE RIB-EYE\* topped with Worcestershire-herb butter, with roasted garlic mashed potatoes 38  
SLOW ROASTED PRIME RIB\* 12oz., with hot Au Jus & mashed potatoes, *creamy horseradish upon request* 32  
- add kale Caesar salad or traditional steakhouse salad to any house specialties for \$7-

**MARKET SIDES 6** Kale & Quinoa Salad - Crispy Brussels Sprouts - Sautéed Broccolini  
Freshly Shucked Sautéed Succotash - Roasted Peppers with basil & Goat Cheese - Vine-ripe Tomatoes

## HOUSE-MADE DESSERTS 10

Oreo Ice Cream Sandwich hot Belgian chocolate sauce - Carrot Cake caramel & cream cheese frosting  
Tres Leches fresh cut strawberries and bananas, whipped cream & caramel

Gift cards available in house or order online at [table31.com](http://table31.com).

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Fried menu items are prepared in **peanut oil**. Please let us know if you have any food allergies.

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Menu selection and pricing subject to change.

## ROSÉ & BUBBLES

DECOY by DUCKHORN Rosé | California 28  
HOGWASH Rosé (on-tap) | California 10/34  
A to Z Rosé Bubbles | Oregon 26  
UMBERTO FIORE Moscato | Italy 8/32  
GIULIANA Extra Dry Prosecco | Veneto, Italy 10/34  
DOMAINE CHANDON Etoile Brut | Carneros 58

## CHARDONNAY

WENTE | Livermore Valley 9/32  
FRANCISCAN | Napa & Monterey 10/34  
CHALK HILL (on-tap) | Sonoma Coast 12/40  
MER SOLEIL Silver Unoaked | Santa Lucia 44  
PATZ & HALL | Sonoma Coast 55  
JORDAN | Russian River 58  
GRGICH HILLS | Napa Valley 68  
ROMBAUER VINEYARDS | Carneros 74  
FAR NIENTE | Napa Valley 95

## OTHER WHITE WINES

PIGHIN Pinot Grigio | Friuli 28  
SASSI Pinot Grigio (on-tap) | Venetie 9/32  
PACIFIC RIM Riesling (on-tap) | Washington 9/32  
TREFETHEN Dry Riesling | Oak Knoll District 34  
KLINKER BRICK Albarino | Lodi 10/34  
OYSTER BAY Sauvignon Blanc | New Zealand 9/32  
HONIG Sauvignon Blanc | Napa Valley 36  
FIDDLEHEAD Sauvignon Blanc | Happy Canyon 52

## MERLOT

J. LOHR | Paso Robles 10/34  
TOAD HOLLOW | Russian River 12/40  
SWANSON VINEYARDS | Oakville 42  
HALL | Napa Valley 52  
WHITEHALL LANE | Napa Valley 60  
PLUMPJACK | Napa Valley 85

## CABERNET SAUVIGNON

SKYFALL | Columbia Valley 10/34  
BECKSTOFFER The Sum (on-tap) | California 12/40  
TELIOS | Lodi 40  
JUSTIN | Paso Robles 16/52  
GUNDLACH BUNDSCHU | Sonoma Valley 68  
GROTH VINEYARD | Oakville 88  
STAG'S LEAP WINE CELLARS Artemis | Napa 95  
SILVER OAK | Anderson Valley 99  
CHIMNEY ROCK Stags Leap District | Napa 110  
CAYMUS | Napa Valley 120 (1000 mL)  
HEITZ CELLAR Trailside Vineyard | Rutherford 150

## PINOT NOIR

LUCKY STAR | California 9/32  
ELOUAN (on-tap) | Oregon 10/36  
MEIOMI | California 12/38  
GOTHIC Nevermore | Willamette 46  
MERRYVALE | Carneros 50  
RAPTOR RIDGE | Willamette 55  
BELLE GLOS Balade | Santa Maria 60  
FLOWERS | Sonoma Coast 74

## ZINFANDEL

DRY CREEK (on-tap) | Sonoma 11/38  
EASTON | Fiddletown 40  
BROCHELLE | Paso Robles 48  
VENGE Scouts Honor | Napa Valley 66  
BIALE Black Chicken | Napa Valley 75

## MORE RED WINES

ANTIGAL WINERY Uno, Malbec | Mendoza 10/36  
RUNQUIST 1448 Blend (on-tap) | California 12/40  
DONATI VINEYARDS Claret | Central Coast 35  
GRAMERCY CELLARS Syrah | Walla Walla 44  
FLORA SPRINGS Trilogy | Napa Valley 85

*Half Priced Bottles on Sunday's, \$75 and under (Excludes Holidays) - Corkage Fee -\$10 per 750 ml bottle*

## SIGNATURE COCKTAILS & MARTINIS

### THE ANTIOXIDANT

Kettle One Grapefruit vodka, tangerine, Aperol, lime & OJ 12

### BASIL GIMLET

Tito's vodka, agave nectar, muddled basil, mint, fresh lime 11

### CUCUMBER SUNRISE

Kettle One vodka, watermelon nectar, cucumber, lime & OJ 12

### ELDER COLLINS

Hendricks gin, St. Germain Elderflower, grapefruit juice 11

### OLD CUBAN

Mount Gay golden rum, muddled mint, lime juice, Prosecco 10

### FRENCH 95

Woodford Reserve, sparkling wine, fresh orange juice 10

### LA PEAR 'TINI

Grey Goose pear vodka, muddled fresh ginger & lemon 13

### AVIATION

Aviation gin, Violette, Luxardo, lemon juice 14

### RASPBERRY LEMONADE

Bacardi Limon, raspberry liquor & homemade lemonade 12

### EMPLOYEES ONLY (limit three)

Tres Agaves tequila, agave nectar, fresh squeeze lemon juice 12

## COLD BEER

BOULEVARD Tank 7 Farmhouse Ale draft | MO 8  
D9 Hakuna Matata Tropical IPA draft | NC 7  
ROYAL BLISS Cali King West Coast IPA draft | NC 8  
BELL'S Two Hearted Ale American IPA draft | MI 7

PABST BLUE RIBBON American Lager | WI 2.5  
SIERRA NEVADA Pale Ale | NC 6  
STELLA ARTOIS Pilsner | Belgium 6  
MODELO NEGRA Dunkel-Style Lager | Mexico 6