

→ *Beginnings* ←

| | |
|--|----|
| CRAB CAKE - tomato chive buerre blanc | 16 |
| CHILE RELLENO - shortrib stuffed, goat cheese, red chili cream | 8 |
| SKIRT STEAK TACOS - Eva's signature, black bean puree, tortillas | 12 |

GUACAMOLE 10
Eva's signature recipe, tortilla chips

| | |
|--|----|
| SALMON CARPACCIO - petite greens, fried capers, balsamic | 9 |
| CRISPY CALAMARI - pico de gallo, queso fresco, avocado ranch, chipotle aioli | 14 |
| BEEF TARTARE - truffle aioli, fresh egg, potato crisp | 18 |
| FOIE GRAS - toast points, candied apricot, vanilla gastrique | 19 |
| SHRIMP COCKTAIL - cocktail sauce, lemon, horseradish | 17 |
| OYSTERS ON THE HALF SHELL - ½ dozen, cocktail sauce, lemon, horseradish | 19 |
| SHRIMP & OYSTERS - cocktail sauce, mignonette, horseradish, lemon, lime | 18 |
| CEVICHE - shrimp, cucumber, lime, chili, cilantro, tomato | 14 |

SHELLFISH TOWER
Served with cocktail sauce, mignonette, chipotle aioli, horseradish, lemon, lime
Featuring chilled Maine lobster, jumbo shrimp,
oysters, little neck clams, P.E.I. mussels, ceviche
38 per person

→ *Soup e' Salads* ←

| | |
|--|----|
| EVA'S TORTILLA SOUP - sour cream, cotija, salsa verde, chicken, tortilla strips | 10 |
| BEETS - arugula, candied walnuts, goat cheese fondue | 8 |
| BESO CAPRESE - beefsteak tomato, red onion, fresh avocado, queso fresco, avocado ranch dressing | 12 |
| CHOPPED SALAD - iceberg, romaine, carrots, cucumber, celery, avocado, tomato, onion, queso fresco, avocado ranch | 10 |
| BESO BESO SALAD - bibb lettuce, tomato, herbs, orange champagne vinaigrette | 14 |
| CAESAR SALAD - romaine, crouton, classic caesar dressing | 12 |
| BLT SALAD - bacon, iceberg, tomato, blue cheese dressing | 11 |
| SEAFOOD LOUIE - egg, tomato, asparagus, cucumber, lobster, shrimp, crab, Louie dressing | 22 |

→ *Our Steaks* ←

We proudly serve Certified Angus Beef® steaks

| | |
|------------------------------------|----|
| 8 oz. PETITE FILET | 36 |
| 12 oz. FILET MIGNON | 44 |
| 16 oz. RIBEYE | 42 |
| 16 oz. NEW YORK STRIP | 46 |
| SIGNATURE CHILI RUBBED SKIRT STEAK | 31 |
| 20 oz. KANSAS CITY STRIP | 52 |
| 22 oz. BONE IN RIBEYE | 56 |
| 40 oz. PORTERHOUSE (perfect for 2) | 88 |

béarnaise, hollandaise, horseradish cream

→ *Across the Seas and Oceans* ←

| | |
|---|----|
| LIVE MAINE LOBSTER | MP |
| 1 lb. ALASKAN KING CRAB LEGS | MP |
| SEARED ATLANTIC SALMON - seasonal vegetables | 32 |
| AHI TUNA ADOBO - harissa roasted potatoes, tomato fondue, green beans, beurre blanc | 36 |
| PAN SEARED STRIPED BASS - avocado pico de gallo, jumbo lump crab beurre blanc, harissa roasted potatoes, asparagus | 36 |
| SHRIMP SCAMPI CAPELLINI - toasted pine nuts, spinach, tomato, white wine | 32 |
| SEA SCALLOPS - adobo spice, pepper bacon, tomato confit, beurre blanc, vegetable ragout, balsamic glaze | 36 |
| SURF & TURF - braised short rib, roasted vegetables, red wine reduction broiled cold water lobster tail, tomato chive beurre blanc | 49 |

→ *Chops and Chicken* ←

| | |
|---|----|
| 16 oz. VEAL CHOP | 42 |
| COLORADO LAMB | 47 |
| CHICKEN PICATTA - asparagus, mashed potatoes, lemon caper pan jus | 28 |
| BRAISED SHORT RIB - roasted vegetables, red wine reduction | 36 |

→ *Upgrades* ←

| | |
|--|----|
| ROSSINI STYLE - foie gras with truffle oil | 15 |
| GRILLED SHRIMP | 13 |
| BUTTER POACHED LOBSTER | 23 |
| SHAFT BLUE CHEESE CRUST | 8 |
| OSCAR - crab, asparagus, hollandaise | 12 |

→ *Sides for Sharing* ←

| | | | |
|-----------------------|----|---------------------|----|
| MASHED POTATO | 8 | CREAMED SPINACH | 9 |
| ORANGE GLAZED CARROTS | 10 | ASPARAGUS | 10 |
| WILD MUSHROOMS | 11 | LOADED BAKED POTATO | 9 |
| AU GRATIN POTATOES | 9 | HERB FRIES | 7 |
| GREEN BEANS | 8 | MAC & CHEESE | 9 |
| LOBSTER MAC & CHEESE | 16 | | |

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness

A Landry's Inc. property