Fine Dining Entrées

Distinctive flavors. Beautifully prepared.

Signature Prime Rib

Rich, tender prime rib, slow-smoked and finished with a sear for a deeply savory crust and a succulent center.

Steakhouse New York Strip

Bold, beefy New York strip, layered with wood-smoked flavor and seared to create a beautifully caramelized crust.

Smokehouse Ribeye

Generously marbled ribeye, smoked to enhance its buttery richness, then seared for a robust crust and a juicy, flavorful finish.

Classic Filet Mignon

Exceptionally tender filet mignon, delicately smoked and finished with a precise sear for an elegant balance of subtle smoke and rich beef flavor.

Smoked Ōra King Salmon

Rich, buttery Ōra King salmon, gently smoked to highlight its delicate flavor and silky texture, with a tender, flaky finish.

Lemon-Caper Swordfish

Grilled swordfish finished with a bright lemon-caper butter sauce, roasted garlic, and fresh parsley.

Herb-Crusted Atlantic Cod

Tender cod baked beneath a golden herb-and-Parmesan crust, served with a delicate white wine butter sauce.

Gulf Grouper with Roasted Tomato & Basil

Pan-seared grouper paired with roasted cherry tomatoes, fresh basil, and a light garlic butter sauce.

Blackened Redfish with Cajun Cream

Redfish coated in bold Cajun spices and seared in a hot skillet, finished with a savory cream sauce and fresh scallions.

Additional selections and custom menus available upon request.

thebuzzatx.com | 512-914-1803 | Contact@thebuzzatx.com