



The Honeybee

— SOCIAL CLUB —

Appetizers

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| Lobster and Crab Cakes | \$22 |
| Cherrywood Double Cut Smoked Bacon with Tomato Jam
Double cut smoked bacon with tomato jam and pickled shallots | \$17 |
| Oysters on the Half Shell (6)
Served on ice with mignonette sauce | \$25 |
| Prosciutto-Wrapped Mozzarella with Vine Ripe Tomatoes
Lightly sautéed and served with crisp crostini and 15-year aged balsamic | \$18 |
| Mesquite-Grilled Quail
All natural Texas quail on pepper jack grits with fried parsley and jalapeno chips and chipolte demiglace | \$20 |



Soups & Salads

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| Porcini Mushroom Bisque
With crème fraiche and chives | \$11 |
| Caramelized French Onion Soup
Sweet onions under a blanket of perfectly melted cheeses | \$12 |
| Pear And Gorgonzola Salad With Toasted Walnut Vinaigrette
Tossed with candied walnuts, dried cherries & baby greens | \$13 |
| Field Greens, Butter Leaf Lettuce And Heirloom Tomatoes
Served with a tangy Parmesan vinaigrette | \$12 |
| Burrata With Heirloom Tomatoes
Fresh heirloom tomatoes, creamy burrata, and 15 year aged balsamic | \$15 |
| Roasted Beet And Goat Cheese Salad | \$13 |

Main Courses

**Porcini Rubbed Bone-In Ribeye with
15-Year Aged Balsamic** **\$65**

Our signature steak, prepared with delicate porcini mushroom crust

**Sliced Filet Mignon with Cipollini Onions,
Wild Mushrooms and Fig Essence** **\$75**

A rich twist on our popular, classic Filet Mignon

Seared Tenderloin with Butter Poached Lobster Tails **\$58**

Double Cut Lamb Rib Chops with Mint Gremolata **\$48**

Mint Gremolata and honey crusted, served with a white wine and shallot jus

**Roasted Chicken Breast with Mushroom and
Parmesan Risotto** **\$40**

Chicken Breast sautéed with sliced wild mushrooms and asparagus. Placed over mushrooms and parmesan risotto

**Pan-Seared Sea Bass With Shiitake Mushrooms,
Asparagus And Miso Butter** **\$52**

Pan Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter

Sushi-Grade Sesame Seared Tuna With Gingered Rice **\$47**

Tuna prepared to your liking and served with sesame and ginger sauces

Fresh Maine Lobster (Market Price)

Fresh from the Atlantic and broiled to enhance its natural sweetness

Sides

Lobster Mac 'N' Cheese **\$19**

As magnificent as it sounds

Honeybee Mashes Potatoes **\$12**

Red bliss potatoes, sweet cream, butter and salt—as lovely as it sounds

Cauliflower Au Gratin **\$15**

Baked in a rich and creamy cauliflower cheese sauce and topped with toasted parmesan crumbs

Roasted Wild Mushrooms **\$13**

Beautifully seasoned and hearty enough accompany any steak

Sautéed Spinach **\$11**

With garlic confit

French Beans With Heirloom Tomatoes **\$12**

Crisp baby green beans sautéed with fresh, flavorful ingredients





Meet the Owner

Emily Gardner is the proud owner of the Honeybee Social Club established in the summer of 2016. Originally from Phoenix, she was raised by her single mother Mary Gardner along with her two younger brothers, Dante and Max. In order to help out, Emily learned to cook at a young age and always loved standing in a kitchen. But it wasn't until she had started college as a Communications major that she realized the true power of food; to bring people together. Emily left to attend culinary school at Pikes Peak Community College in Colorado, where she stayed with her Aunt Bethany, who was fond of calling Emily her "Little Honeybee". Emily believes that good food has the power to bring all types of people together and lead to an interaction with the community. Emily bases her food off of the meals her mother fed her as a child, but "amplifies it to the max" to create a high class dining experience with family favorites.