

TO SHARE, OR NOT TO SHARE...

Fried Cheeseburger Eggrolls 2 seasoned akaushi beef eggrolls, sweet & spicy sauce.....	16
Federal Fried Oysters chicken fried with brussels slaw & spicy sauce.....	14
Kung Pao Calamari tossed with pepperoncini, sweet & spicy asian sauce.....	16
*Tuna Tartare avocado, jicama, onions, dijon mustard, wasabi tobiko, wontons.....	17
Signature Jumbo Lump Crab Cake with beurre blanc & sliced asparagus.....	23
Truffle Mac & Cheese resistance is futile.....	15
*Truffle Carpaccio filet mignon, arugula, parmesan, black truffle vinaigrette.....	18
Parmesan Fried Asparagus topped with crabmeat & house made garlic butter.....	16
Fontina Spinach Dip fontina cheese, spinach, fresno peppers, sour cream, salsa, tortilla chips.....	15
*Tuna Poke hawaiian style sushi grade tuna, avocado, toasted almonds, soy honey citrus sauce, wontons.....	17
Chicken Wings crispy chicken wings, spicy ranch for dipping.....	12
Tommy Lyons BBQ Bone Marrow pickled onions, crostini, garlic confit, red cabbage slaw.....	17
Quesadillas choice of grilled seasoned chicken or Philly meat, sautéed onions, peppers & jalapeno mix, monterey jack & cheddar cheese, pico, sour cream, avocado.....	18
Bang Bang Shrimp crispy, sweet & spicy shrimp, mixed greens.....	15
Shrimp Cocktail horseradish & jalapeno cocktail sauce.....	18
*Fresh Oysters please ask your server about our daily fresh oyster selection.....	MKT

APPETIZER SOUP & SALADS

Arugula Salad arugula, red onion, cherry tomatoes, candied pecans, goat cheese, champagne vinaigrette.....	13
Spinach Salad strawberries, blueberries, apples, golden raisins, toasted almonds, feta cheese, basil vinaigrette.....	13
Iceberg Wedge bacon, bleu cheese crumbles, cherry tomatoes, ranch dressing.....	10
Caesar Salad romaine hearts, crispy parmesan, anchovy.....	11
Soup of the Season please ask your server for seasonal soup selection.....	9

STEAKS, RIBS, CHICKEN & SUCH

Braised Short Rib bacon & mushroom risotto, sautéed spinach, bordelaise sauce.....	36
Baby Back Ribs smoky & sweet bbq ribs, hand cut fries, cabbage slaw, butter pickles.....	19/30
Chicken Fried Steak loaded mashed potatoes, pepper country gravy.....	20
Center Cut Filet Mignon 8oz filet, truffle mac & cheese, sautéed spinach.....	55
Center Cut New York Strip 12oz strip, truffle mashed potatoes, crispy brussels sprouts.....	53
USDA Prime Ribeye 16oz ribeye, truffle mashed potatoes, mixed sautéed vegetables.....	58
Truffle Stuffed Chicken herbal creamy cheese filling, yukon mashed potatoes, broccolini, white truffle oil.....	30
Chicken Federale grilled chicken breasts, couscous with asparagus, feta and pico de gallo, avocado cilantro cream sauce.....	25
Chicken Fettuccini Alfredo grilled blackened chicken, fettuccini, broccolini, garlic toast.....	24
Janice's Meatloaf akaushi wagyu heart brand ground beef, mashed potatoes, fried onion strings, bordelaise sauce.....	26

FRESH FROM THE SEA

Grilled Salmon crispy polenta cake, mixed sautéed vegetables, caper & golden raisin relish.....	28
Bacon-Wrapped Diver Scallops bacon & mushroom risotto, cajun lobster sauce.....	33
Market Catch of the Day blackened market fish, chilled mediterranean orzo pasta salad, topped with crabmeat & cajun lobster sauce.....	MKT
Thai Shrimp & Cheese Grits blackened citrus shrimp, manchego cheese grits, thai citrus glaze, wontons.....	26
*Blackened Ahi Tuna sushi grade tuna seared rare, couscous with asparagus, feta and pineapple pico de gallo, soy glaze.....	25
Chilean Sea Bass creamed spinach, beurre blanc.....	39

DINNER SALADS

Classic Chicken Cobb romaine, arugula, red onion, avocado, almonds, hardboiled egg, tomatoes, bacon, bleu cheese crumbles, champagne vinaigrette.....	19
Pecan Crusted Chicken romaine, tomatoes, bleu cheese crumbles, tortilla strips, blueberry reduction, cilantro cream dressing.....	20
Grilled Chicken Explosion chopped iceberg, romaine, black bean & corn relish, tortilla strips, cheddar cheese, champagne vinaigrette, spicy ranch.....	18
Buffalo Chicken chopped iceberg, romaine, pecan fried chicken tossed in hot sauce, bleu cheese crumbles, bacon, pico de gallo, tortilla strips, ranch dressing.....	18
Tenderloin Steak arugula, red onion, cherry tomatoes, bleu cheese crumbles, balsamic reduction, champagne vinaigrette.....	19
Cheeseburger Bowl romaine, arugula, red onion, avocado, almonds, egg, tomatoes, bacon, bleu cheese crumbles, ranch, topped w/burger, wisconsin cheddar & sunny egg.....	19
Grilled Salmon spinach, strawberries, blueberries, apples, golden raisins, toasted almonds, feta cheese, basil vinaigrette.....	19
*Asian Tuna mixed greens, seared ahi tuna, red onion, mandarin oranges, wontons, sesame ginger dressing.....	18
Citrus Shrimp spinach, arugula, sautéed citrus shrimp, mandarin oranges, blueberries, bacon, hardboiled egg, goat cheese, basil vinaigrette.....	18

BURGERS & SANDWICHES ~ Served with Hand Cut Fries or Homemade Cajun Chips

Federal Burger akaushi heart brand ground beef, federal sauce, american cheese, lettuce, tomato, onion, pickles, bacon, toasted bun.....	16
French Dip thinly sliced roast beef, swiss cheese, hoagie bun, with side of creamy horseradish and Guinness Stout au jus.....	18
Federal Chicken Sandwich hand-breaded chicken breast, Matty B's sauce, american cheese, pickles, toasted bun.....	16
Classic Philly Cheese Steak thinly sliced Philly meat, sautéed onions, peppers, cajun cheese sauce, hoagie bun.....	17
Cajun Chicken Sandwich blackened grilled chicken, lettuce, tomato, swiss cheese, fried onion strings, sriracha aioli, jalapeno-cheddar bun.....	16

MARKET SIDES 8 EACH Hand Cut Fries ~ Crispy Brussels Sprouts ~ Mushroom & Bacon Risotto ~ Sautéed Spinach ~ Crispy Polenta ~ Truffle Mac & Cheese ~ Cheese Grits ~ Yukon Mashed Potatoes ~ Mixed Seasonal Veggies ~ Creamed Spinach ~ Broccolini ~ Cajun Chips (\$6)

DRINKS • WINE • BEER

FEDERAL COCKTAILS

- Barrel Aged Old Fashioned** \$15
Federal's Barrel Select bourbon, perfectly aged in oak barrels
- The Smoking Gun Old Fashioned** \$17
Woodford Reserve bourbon, cherrywood smoked
- Flaming Oldie** \$18 (\$20 prepared tableside)
Elijah Craig bourbon, house bitters, 151-brûléed orange & cherry
- Barrel Aged Manhattan** \$17
Knob Creek Rye whiskey, aged to perfection in oak barrels
- Socialite** \$13
Hendrick's gin, fresh lime, muddled cucumber & mint
- Bourbon Peach Smash** \$12
1792 bourbon, fresh lemon, mint, peach puree
- Uno Mas** \$13
Flor De Cana 7yr rum, fresh lime, blueberries
- Fizzy Lifting Drink** \$14
Deep Eddy vodka, St. Germaine, fresh lemon, strawberries
- Sinatra** \$12
Jack Daniel's Rye, blackberries, mint, fresh lime, ginger beer
- Moscow Mule** \$12
Deep Eddy vodka, fresh lime, ginger beer
- Bee's Knees** \$14
Hendrick's gin, fresh lemon, honey
- Sazerac** \$12
Sazerac Rye, Absinthe rinse, Peychaud's bitters
- Perfect Margarita** \$14
Milagro Silver, Grand Marnier, fresh lime, salted rim
- Paper Plane** \$15
Old Forester Rye 100, Aperol, Amaro Nonino, fresh lemon
- Boulevardier** \$14
Maker's Mark, Campari, Carpano Antica
- Hold On Hollywood** \$14
Absolut vodka, Aperol, Prosecco, fresh lemon
- Rosemary Blush** \$14
Hendrick's gin, fresh lemon, grapefruit, salt, rosemary
- The Gunslinger** \$13
Casamigos Blanco, Aperol, fresh lime, chili salted rim
- Ranch Water** \$10
Herradura Silver, fresh lime, chili salted rim, soda

SAUVIGNON BLANC

- Ely Callaway Cellars** | Napa 10/37
Peter Yealands | Marlborough 11/40
Hess Shirttail Ranches | Monterey 42
Kim Crawford | Marlborough 44
Craggy Range | Martinborough 50
Cakebread | Napa 53

CHARDONNAY

- Mer Soleil Silver** | Santa Lucia Highlands 11/42
Sonoma Cutrer | Russian River 15/58
Rodney Strong | Chalk Hill 35
Josh Cellars Reserve | Sonoma 38
Matanzas Creek | Sonoma 58
Frank Family | Carneros 65
Reynolds Family | Los Carneros 72
Cakebread | Napa 80

CABERNET SAUVIGNON

- Alexander Valley** | Sonoma 12/46
Unshackled Prisoner | California 16/62
Grgich Hills | Napa 23/86
Josh Cellars Craftsman Collection | California 34
Daou Vineyards | Paso Robles 65
Round Pond Kith & Kin | Napa 82
Stag's Leap Artemis | Napa 88
Faust | Napa 90
Jordan | Alexander 110
Silver Oak | Alexander 135
Caymus | Napa 145
Darioush | Napa 190

PINOT NOIR

- Erath Resplendent** | Willamette 11/40
Cooper Hill | Oregon 13/48
Belle Glos Balade | Santa Maria 17/65
Meiomi | California 35
Böen | Russian River 39
Robert Mondavi | Carneros 40
Willamette Vineyards | Willamette 56
Goldeneye | Anderson 87

RED BLENDS

- The Prisoner** | California 23/72
Skyfall | Columbia 42
Orin Swift Abstract | California 75
Reynolds Family Persistence | Napa 84
Joseph Phelps Insignia | Napa 325

OTHER REDS

- Alta Vista Classic Malbec** | Argentina 12/46
Predator Old Vine Zinfandel | Lodi 42
Frogs Leap Zinfandel | Napa 65
Banfi Rosso di Montalcino Sangiovese | Italy 60
Clarendelle Bourdeaux | France 60
Decoy Merlot | Sonoma 56
Duckhorn Merlot | Napa 85

OTHER WHITES & ROSE

- Perrin Le Grand Prebois Rose** | France 9/34
Miraval Cotes de Provence Rose | France 46
La Fiera Pinot Grigio | Italy 9/34
Santa Margherita Pinot Grigio | Italy 48
Caymus Conundrum White Blend | California 39
Dr. Loosen Dr L Riesling | Germany 36
Chiarlo Nivole Moscato d'Asti | Italy (375ml) 27

SPARKLING

- Lucien Albrecht Brut Rose** | France 10/48
Benacetto Prosecco | Italy 9/40
Nicolas Feuillatte Brut Reserve | France 14/68
Nicolas Feuillatte Brut Rose | France 85
Veuve Cliquot Yellow Label | France 99

COLD BEER

IPAs

- Buffalo Bayou More Cowbell** 8
Dogfish Head 60 min 7
Karbach Hopadillo 6
Stone IPA 7
Saint Arnold Elissa 6

WHEATS

- Buffalo Bayou Great White Buffalo Belgian** 6
Live Oak Hefeweizen Weissbier 7
Real Ale Devil's Backbone Belgian Tripel 7

DOMESTICS

- Bud Light** 5
Miller Lite 5
Michelob Ultra 5
Coors Light 5

LAGERS

- Dos Equis** 7
Session 6
Heineken 7
Stella Artois 7
Corona 6

EASY DRINKERS

- Karbach Lovestreet Blonde Kölsch** 6
Saint Arnold Lawnmower Kölsch 6
Austin Eastciders Cider 7
Buffalo Bayou 1836 Copper Ale 6
Southern Star Bombshell Blonde Blonde Ale 6
11 Below Oso Bueno Amber Ale 6
Eureka Heights Wow Factor Pilsner 6
Karbach Crawford Bock 6

ON THE DARKER SIDE...

- Guinness Draught Stout** 7
Shiner Bock Dark Lager 5
Southern Star Buried Hatchet Stout 7