

From Our 1200 Degree Broiler

WE DO NOT GUARANTEE STEAKS ORDERED MEDIUM WELL AND ABOVE *ALL STEAKS SERVED WITH HOUSE STEAK BUTTER AND GARLIC CONFIT

Wet Aged

| | |
|---|---------|
| Filet Mignon | 8oz 55 |
| | 12oz 70 |
| New York Strip | 18oz 70 |
| Delmonico Ribeye | 18oz 64 |
| “John Wayne Cut” Ribeye | 16oz 67 |
| BMS 10 Zabuton Wagyu | 8oz 105 |
| Snake River Farms Idaho, US | |
| Australian Lamb Rack | 24oz 90 |
| Pistachio Crusted Bourbon Cherry Bordelaise | |

For 2 Or More Upon Availability

| | |
|-------------------------|----------|
| 45 Day Bourbon dry Aged | 50oz 200 |
| Tomahawk Ribeye | |
| Dry Aged Porterhouse | 40oz 150 |

Dry Aged In House 45-60 Days

| | |
|------------------------|---------|
| Bone In New York Strip | 22oz 88 |
| Bone In Ribeye | 24oz 90 |

Steak Enhancements & Sauces

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|------------------------|---|-------------------|----|-------------------|----|
| Grace Steak Sauce | 5 | Horseradish Sauce | 5 | 14oz Lobster Tail | MP |
| Green Peppercorn Sauce | 5 | Bearnaise | 5 | Blue Cheese Crust | 10 |
| Red Wine Demi Glace | 5 | Sauce Flight | 20 | Jumbo Lump Crab | 23 |
| | | Bone Marrow | 20 | Oscar | 26 |

Signature Sides 14ea

Macaroni And Cheese
Vermont Cheddar, Provolone
Gratin
Add Bacon Jam \$8
Add Lobster \$17

Broiled Asparagus
Bearnaise, Oreganata

Creamed Corn
Chipotle, Smoked Cheddar
Gratin

Creamed Spinach
Fontina & Gruyere Brulé

Roasted Mushrooms
Mushroom Butter

Fingerling Potatoes
Parmesan, Garlic, Butter

Pommes Aligot
Cheddar Fondue Gratin

Crispy Brussels Sprouts
Gyu Dare, Parmesan, Chile

Mashed Potatoes
Butter, Cream, Butter, Butter

Horseradish Hashbrowns
French Onion Cream

Truffle Rosemary French
Fries
Baconaise

Starters

Roasted Oysters

Celeste

Andouille Sausage, Bacon,
and Peppers, Champagne
Bearnaise

20

Lobster Corn Dogs

Lobster Sausage, Corn Batter,
Miso-Mustard

22

Roasted Bone Marrow

Braised Short Rib, Arugula,
Pickled Red Onions, Goat
Cheese

28

Escargot

Puff Pastry, Brie, Mushroom
Duxelle, Gremolata Butter

22

Prawns Tempura

Ginger Soy Butter, Furikake
Fried Rice, Wasabi Aioli

23

Dry Age Beef

Carpaccio*

Balsamic Unagi, Arugula,
Parmesan, Aioli

29

Yellowfin Tuna Crudo*

Olive Oil, Lemon, Pedro
Jimenez Vinegar

22

Extra Housemade

Bread

Upon Availability

6

Greens & Soup

Baby Iceberg “Wedge”

Bacon Jam, Point Reyes Blue,
Shaved Egg, Red Onion

15

Classic Caesar

Garlic Butter Wafers, Parmesan
Crisps, Fried Garlic, White
Anchovies

15

Signature French Onion

Soup

Guinness, Veal Stock, Toasted
Bread, Gruyere & Fontina

15

Entrees

Shrimp & Crab Bucatini

Garlic Chili Butter, Brussels
Sprouts, Sweet Tomatoes

36

Horseradish Crusted

Verlasso Salmon*

Grape Tomatoes, Asparagus,
Horseradish Cream

39

Steamed Chilean Sea

Bass

Rayu Orange Gastrique,
Shaved Vegetables

57

General Manager
Morgan Tinker

Executive Chef
Austin Garner

Craft Cocktails

Ramblin’ Rose

Bluecoat Gin, Elderflower,
Grapefruit, Honey Water,
Rosemary

20

Diablita

Cimmaron Tequila,
Housemade Roasted
Serrano Liqueur, Cilantro,
Pineapple

18

Appalachian

Godfather

Woodford Reserve,
Amaretto, Bitters

20

Midnight Kiss

Espresso Infused Vodka,
Caffe’ Amaro, Chocolate
Bitters

20

Prime Manhattan

Woodford Reserve,
Amaro, Benedictine

20

Tableside Poured

Specialties

Smokeshow Old Fashioned

Woodford Reserve,
Orange Bitters, Grand
Marnier

25

Sugar Magnolia

Titos, Allspice Dram,
Pineapple,
Housemade Clove and
Cinnamon Syrup

21