

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

Bangs Island Steamed Mussels

Jalapeno, Green Curry Broth,
Toasted Bread
21

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
16

Classic Caesar

Garlic Butter Wafers, Parmesan
Crisps, Fried Garlic, White
Anchovies
16

Signature French Onion Soup

Stout Beer, Veal Stock, Toasted
Bread, Gruyere & Fontina
15

Entrees

Shrimp & Crab Bucatini

Garlic Chili Butter, Brussels
Sprouts, Sweet Tomatoes
37

Horseradish Crusted Verlasso Salmon*

Grape Tomatoes, Asparagus,
Horseradish Cream
40

Steamed Chilean Sea Bass

Rayu Orange Gastrique,
Shaved Vegetables
57

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	
American Gold Waygu Ribeye	12oz 110
Snake River Farms Idaho, US.	
<i>Togarashi-Honey Glazed</i>	

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

Grace Steak Sauce	6	Horseradish Sauce	6	14oz Lobster Tail	MP
Green Peppercorn Sauce	6	Bearnaise	6	Blue Cheese Crust	10
Red Wine Demi Glace	6	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	Creamed Spinach Fontina & Gruyere Brulé	Crispy Brussels Sprouts Gyu Dare, Parmesan,
Broiled Asparagus Bearnaise, Oreganata	Roasted Mushrooms Mushroom Butter	Mashed Potatoes Butter, Cream, Butter, Butter
Creamed Corn Chipotle, Smoked Cheddar Gratin	Fingerling Potatoes Parmesan, Garlic, Butter	Horseradish Hashbrowns French Onion Cream
	Pommes Aligot Cheddar Fondue Gratin	Truffle Rosemary French Fries Baconaise

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

Vanilla Sky

Tito’s Vodka, Orange Liqueur,
Vanilla Syrup, Blood Orange,
Yogurt Boba
20

Tableside Poured Specialty

Smokeshow Old Fashioned

Woodford Reserve,
Orange Bitters, Grand
Marnier
25

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

Winter Pre Fixe

2026



\$65 per person

Starters

(choose one)

Crab & Brie Bisque

Tuna Tartare*

Sushi Rice, Avocado Mash, Kimchi Aioli, Tobiko

House Caesar Salad

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

Fromage Prime Ribeye Slider*

*Cremeni Mushrooms, Caramelized Onions,
Roasted Garlic Aioli*

Entree

(choose one)

6oz Filet

Steak Butter, Garlic Confit

Cedar Plank Salmon

Maple Glaze, Carrot Ribbons

White Shrimp & Crab Bucatini

*Savory Lobster Butter Cream Sauce, Sweet
Tomatoes*

\$135

Tomahawk For Two*

*36oz-40oz Wet Aged Tomahawk
Butter Mashed Potatoes
Chef's Seasonal Vegetable*



Dessert

(choose one)

Espresso Pots De Creme

Creme Brûlée Cheesecake

Apple Brandy Caramel Anglaise, Peanut Brittle

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