

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

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

Bangs Island Steamed Mussels

Jalapeno, Green Curry Broth,
Toasted Bread

20

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

Stout Beer, 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