

Champagne & Bubbles

PROSECCO bisol, jeio, valdobbiadene veneto, italy 14 | 70

CAVA ROSÉ poema cava, spain 15 | 75

CHAMPAGNE veuve clicquot "yellow label" brut reims, france 33 | 165

CHAMPAGNE andre clouet, brut, rosé champagne, france 36 | 180

Wine

WHITE

SAUVIGNON BLANC

allan scott marlborough, new zealand14 56

SAUVIGNON BLANC

nicolas idiart sancerre, france..... 20 80

PINOT GRIGIO

scarpetta friuli, italy 13 52

CHARDONNAY

two squared napa valley, california 18 72

CHARDONNAY

alain chavy bourgogne, france 22 88

ASSYRTIKO

alexakis crete, greece 14 56

ALBARINO

table de sumar rias baixas, spain 13 52

ROSÉ

GRENAACHE/CINSAULT

rumor côtes de provence, france 19 76

ROSÉ

pasqua "11 minutes" veneto, italy 15 60

RED

PINOT NOIR

saalem willamette valley, oregon 18 72

PINOT NOIR

gros ventre north coast, california 22 88

PINOT NOIR

frédéric magnien bourgogne, france 28 112

NEBBIOLO

g.d. vajra, langhe piedmont, italy 21 84

TEMPRANILLO

artadi, vinas de gain rioja, spain 16 64

MALBEC

zorzal, terroir unico mendoza, argentina ... 16 64

CABERNET SAUVIGNON

route stock napa valley, california 15 60

CABERNET SAUVIGNON

band of vintners napa valley, california.... 25 100

SAKE

SELECTIONS FROM JOTO 4oz/24oz

JUNMAI

"THE GREEN ONE"

11 | 56

JUNMAI NIGORI

"THE BLUE ONE"

12 | 62

JUNMAI GINJO

"THE PINK ONE"

13 | 68

JUNMAI DAIGINJO

"THE GOLD ONE"

16 | 86

CRAFT \$18

Grapefruit Cosmopolitan

absolut elyx, cranberry reduction,
combiér pamplemousse, lime

Subtle Menace

fords gin, honey, sauwy blanc, absinthe, lime

Water Polo Club

lychee liqueur, lillet blanc, lemon, chilled cava rosé

Pocketful of Daisies

banhez mezcal, three citrus sour, orange bitters

Scotch Monroy

johnnie walker, charred rosemary,
clover honey, lemon, amaro nonino

Evangelista

ana maria tequila, passionfruit, elderflower,
lavender blossom water

AJ's Pimm's & Rye

berry bramble, mint, clover honey, bulleit rye

Jalisco & Ginger

el tesoro reposado, smashed lime,
grand marnier, ginger beer

Cocktails

CLASSIC \$17

Madison Avenue Martini

choose: absolut elyx or tanqueray ten
choose: dirty, dry, drenched choose: olive, onion, twist

The Margarita

casamigos blanco, cointreau, lime juice
(make it spicy!)

Negroni

tanqueray london gin, campari,
orange bitters, carpano antica vermouth

Sazerac

lip service rye, copper and kings, absinthe,
psychauds, lemon oil

Vesper

sipsmith london gin, lemon zest, belvedere, lillet blanc

Old Fashioned

maker's mark bourbon, lemon & orange oil,
angostura, luxy cherry

Manhattan

eagle rare 10yr, carpano antica vermouth,
angostura bitter, luxy cherry

Espresso Martini

espresso infused vodka, cold brew,
borghetti italian liqueur

BREADS

- Buttermilk Focaccia & Pesto..... 12

smoky artichoke • basil • spicy calabrian tomato
- Loaded "Baked Potato" Bread 13

sour cream butter, cheddar cheese, bacon, chives
- Sweet Cream Cornbread..... 11

pasilla streusel & salted honey butter
- Truffle Cheese Garlic Toast 19

smoked mozzarella, ricotta, fontina, black truffle

Starters

- Short Rib Potstickers 16

toasted sesame, cilantro, ponzu
- Steak Tartare* 24

a la parisienne
- Mesquite Smoked Salmon* 18

crispy potato galette, chive crème fraîche, pepper cress
- Crispy Squash & Cauliflower 14

aleppo pepper, tzatziki
- French Onion Soup 13

sourdough, prairie breeze, aged gruyere gratinée

Double Smoked Bacon 14

maple glaze

Seafood & Sushi Bar

- Chilled King Crab MP

dijonnaise
- Oysters on the Half Shell* 21/41

classic cocktail sauce, chow chow mignonette
- Iced Maine Lobster 28

remoulade
- Shrimp Cocktail 20

classic cocktail sauce
- The 12/30 Roll 16

lump crab, avocado, cucumber, crispy black rice
- Crunchy Shrimp Roll 16

asparagus, avocado, jalapeño, sweet soy
- Pressed Yellowtail & Avocado* 19

yuzu kosho, crispy garlic, toasted sesame, chile honey
- Rainbow Roll* 21

tuna, salmon, yellowtail, lump crab, avocado, cucumber, eel sauce
- Spicy Tuna & Crispy Rice* 18

fresno chile, cilantro, tamari
- Vegan Sweet Potato Tempura Roll 14

bbq shiitake, avocado, miso

Warm Butter Poached King Crab 32

charred sourdough

CHILLED Seafood TOWER

classic cocktail sauce • chowchow mignonette • remoulade • oyster crackers

- Royale* 95

shrimp, lobster, oysters
- Grand Plateau* 125

shrimp, lobster, king crab, oysters, marinated hamachi

Salads

- MAGIC Iceberg Wedge 16

smoked bacon, avocado, tomato confit, fines herbs, cabrales blue cheese dressing
- Kale Salad..... 15

pomegranate, apple, spicy sunflower seeds, lemon feta dressing
- Burrata 18

tomato carpaccio, garden herbs, toasted pine nut vinaigrette
- Parlor Chopped Salad 15

chickpeas, red onion, provolone, tomato, artichokes, hearts of palm, oregano dressing
- Classic Caesar* 14

texas cheese toast croutons

Steak

ALL STEAKS ARE SALT & PEPPER CRUSTED AND BRUSHED WITH HERB GARLIC BUTTER

PRIME & CENTER CUTS

- 6oz Petit Filet* 42
bachelorette cut
- 10oz Filet Mignon* 58
- 8oz Skirt Steak* 43
prime, black angus
- 10oz Wagyu Ribeye Cap* 140
kansas city american-style kobe
- 12oz New York Strip* 69
prime, black angus

Sauces 4

- BEARNAISE* HORSERADISH CREAM
- SOY BUTTER CHIMICHURRI
- 12/30 STEAK SAUCE SPICY BBQ

BONE-IN

- 20oz Ribeye* 82
prime, black angus
- 18oz New York Strip* 74
28 day dry aged, black angus
- 42oz Wagyu Tomahawk Ribeye* 225
kansas city american-style kobe

GRASS-FED

- 16oz Dry-Aged Ribeye* 68
28 day dry aged, heritage angus

Additions

- GRILLED SHRIMP 11 HALF LOBSTER 28
- BLUE CHEESE BUTTER 6

Famous Prime Rib of Beef

served with horseradish cream, a sidecar of roasting juices & maldon salt

- 10oz English Cut* 45
- 16oz Cowboy Cut* 60

- ❖ Prime Cheeseburger* 23 ❖
slab bacon, beefsteak tomato, onion,
aged cheddar, dijonnaise, french fries

- ❖ Classic Steak Frites* 32 ❖
6oz butcher cut,
herb compound butter

Entrées

- Chilean Sea Bass* roasted artichoke-meuniere sauce.....44
- Ora King Salmon* black currant and cauliflower tabbouleh.....38
- Grilled Ahi Tuna* baby bok choy, grilled scallion, black truffle ponzu.....37
- Lobster Spaghetti "Al Limone" butter, herb, lemon, roasted garlic crumble.....65
- Winter Squash Tortelli **VEG** crispy brussels sprouts, hazelnut brown butter.....24
- Crispy Stuffed Chicken prosciutto, scamorza, kale, roasted tomato broth.....29
- Wagyu Bolognese crushed tomato, wild oregano, parmigiano reggiano, garlic bread.....32

Potatoes

- CRUNCHY THICK HASHBROWN* 15
maple glazed black pepper bacon & fried egg
- MASHED POTATOES 13
salted vermont butter & brown chicken jus
- CRISPY LOADED BAKED POTATO 14
butter, sour cream, cheddar cheese,
smoked bacon & chives
- ROASTED SWEET POTATO 13
pomegranate & smoked walnut honey

Simple & Light

- GRILLED JUMBO ASPARAGUS 15
sea salt & lemon
- CARAMELIZED WILD MUSHROOMS
& CIPOLLINI ONIONS 16
rosemary & thyme
- CRISPY BRUSSELS SPROUTS 14
soy caramel

Rich & Cheesy

- CREAMED CHEDDAR SPINACH 14
crispy onion ranch crust
- SWEET CORN SOUFFLÉ 14
fire roasted jalapeño
- SMOKED MOZZARELLA &
CHIVE SCALLOPED POTATO 15
cheddar fondue
- SKILLET BAKED MACARONI & CHEESE 14
with Alaskan King Crab 35

Crispy & Dip

- BUTTERMILK ONION RINGS 13
bbq sauce
- TRUFFLE FRENCH FRIES 14
truffle aioli
- SWEET POTATO FRIES 11
spicy honey rooster sauce

Sam's Famous Garlic Butter Noodles 11 best served over your selected steak

*Consuming raw or undercooked meats, shellfish, seafood, poultry or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.

SIDES

Spirits

Bourbon & Rye 1.5oz/2.5oz

- BASIL HAYDEN 14/21
- BELLE MEADE 13/19.5
- BLANTON'S 19/28.5
- BULLEIT BOURBON 12/18
- BULLEIT RYE 12/18
- EAGLE RARE 10YR 13/19.5
- GEORGE DICKEL 12YR 12/18
- GEORGE T. STAGG 52/78
- HIGH WEST "DOUBLE RYE" 12/18
- MAKER'S MARK 12/18
- NELSON'S "GREEN BRIAR" 12/18
- OLD HICKORY 12/18
- PAPPY VAN WINKLE 10YR 81/121.5
- PAPPY VAN WINKLE 12YR 101/151.5
- STRANAHAN'S YELLOW LABEL 13/19.5
- THOMAS HANDY 48/72
- WHISTLEPIG "BOSS HOG" 75/112.5
- WHISTLEPIG 10YR 16/24
- WHISTLEPIG 15YR 24/36

12/30 Barrel Selections 1.5oz/2.5oz

- EAGLE RARE HONORARY MEMBER 13/19.5
- MAKER'S MARK HONORARY MEMBER 13/19.5
- WOODFORD RESERVE HONORARY MEMBER 14/21
- SAVAGE & COOKE "LIP SERVICE RYE" 16/24

Scotch 1.5oz/2.5oz

- BALVENIE 15YR 35/52.5
- GLENLIVET 12YR 15/22.5
- JOHNNIE WALKER RED 12/18
- JOHNNIE WALKER BLACK 14/21
- JOHNNIE WALKER BLUE 40/60
- LAGAVULIN 16YR 18/27
- MACALLAN 12YR 17/25.5
- MACALLAN 18YR 65/97.5
- OBAN 14YR 17/25.5
- DALMORE CIGAR MALT 38/57

Tequila & Mezcal 1.5oz/2.5oz

- CASAMIGOS BLANCO 13/19.5
- CASAMIGOS REPOSADO 14/21
- CASAMIGOS ANEJO 16/24
- CLASE AZUL REPOSADO 25/37.5
- CLASE AZUL ANEJO 75/112.5
- DON JULIO 1942 30/45
- FORTALEZA ANEJO 16/24
- MEZCAL ILEGAL "REPOSADO" 15/22.5
- MEZCAL CLASE AZUL 49/73.5
- MEZCAL CASAMIGOS 15/22.5



BEER

\$10 16oz

- STELLA ARTOIS european pilsner *belgium*
- MODELO ESPECIAL mexican lager *mexico*
- BELL'S BREWING oberon wheat *michigan*
- BEARDED IRIS homestyle india pale ale *tennessee*
- YAZOO BREWING american pale ale *tennessee*

\$8 12oz

- COORS LIGHT
- BUD LIGHT
- MICHELOB ULTRA
- COORS BANQUET

DESSERTS

Molten Butterscotch
"Angel" Cake 13

salted caramel pretzel crunch, vanilla gelato

Chocolate Nutella Tort 15
warm espresso mousse,
toasted hazelnut wafer, cocoa nib

Tennessee Lemon Pie 12
wild huckleberry, saltine butter crust,
vanilla mascarpone, almond brittle

Big Banana Split 21
everything you can imagine
and more!

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