

# 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 by the glass

### WHITE

|                                                              | 6oz | 9oz  |
|--------------------------------------------------------------|-----|------|
| SAUVIGNON BLANC<br>orchard lane marlborough, new zealand.... | 14  | 21   |
| SAUVIGNON BLANC<br>nicolas idiart sancerre, france.....      | 20  | 30   |
| PINOT GRIGIO<br>scarpetta friuli, italy.....                 | 13  | 19.5 |
| CHARDONNAY<br>two squared napa valley, california .....      | 18  | 27   |
| CHARDONNAY<br>alain chavy bourgogne, france.....             | 22  | 33   |
| ASSYRTIKO<br>alexakis crete, greece.....                     | 14  | 21   |
| ALBARINO<br>tabla de sumar rias baixas, spain .....          | 13  | 19.5 |

### ROSÉ

|                                                           |    |      |
|-----------------------------------------------------------|----|------|
| GRENACHE/CINSAULT<br>rumor côtes de provence, france..... | 19 | 28.5 |
| ROSÉ<br>pasqua "11 minutes" veneto, italy .....           | 15 | 22.5 |

### RED

|                                                                | 6oz | 9oz  |
|----------------------------------------------------------------|-----|------|
| PINOT NOIR<br>chehalem willamette valley, oregon.....          | 18  | 27   |
| PINOT NOIR<br>gros ventre north coast, california .....        | 22  | 33   |
| PINOT NOIR<br>frédéric magnien bourgogne, france .....         | 28  | 42   |
| NEBBIOLO<br>g.d. vajra, langhe piedmont, italy .....           | 21  | 31.5 |
| TEMPRANILLO<br>artadi, vinas de gain rioja, spain .....        | 16  | 24   |
| MALBEC<br>zorzal, terroir unico mendoza, argentina....         | 16  | 24   |
| CABERNET SAUVIGNON<br>routestock napa valley, california.....  | 15  | 22.5 |
| CABERNET SAUVIGNON<br>band of vintners napa valley, california | 25  | 37.5 |

## Old Fashioned

12/30 BARREL SELECTIONS

WOODFORD RESERVE "THE 12/30 BLEND" 16      MAKER'S MARK "HONORARY MEMBER" 17  
NASHVILLE BARREL CO. "SUPPER CLUB" RYE 20      SAVAGE & COOKE "LIP SERVICE" RYE 18

## Cocktails

### CRAFT \$18

Grapefruit Cosmopolitan  
absolut elyx, cranberry reduction,  
combiér pamplemousse, lime

Subtle Menace  
fords gin, honey, sauvy 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, lip service rye

Jalisco & Ginger  
el tesoro reposado, smashed lime,  
grand marnier, ginger beer

### CLASSIC \$17

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

The Margarita  
ana maria rosa, cointreau, lime juice (make it spicy!)

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

Sazerac  
lip service rye, copper and kings, absinthe,  
peychauds, 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
- Truffle Cheese Garlic Toast .....19

smoked mozzarella, ricotta, fontina,

black truffle
- Sweet Cream Cornbread.....11

pasilla streusel &

salted honey butter

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
- Double Smoked Bacon 14

maple glaze
- Crispy Squash & Cauliflower 14

aleppo pepper, tzatziki

French Onion Soup 13

sourdough, prairie breeze,

aged gruyere gratinée

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
- Warm Butter Poached King Crab 35

charred sourdough
- The 12/30 Roll 17

lump crab, avocado, cucumber,

crispy black rice

Crunchy Shrimp Roll 17

asparagus, avocado, jalapeño, sweet soy

Pressed Yellowtail & Avocado\* 19

yuzu kosho, crispy garlic, toasted sesame,

chile honey

Rainbow Roll\* 22

tuna, salmon, yellowtail, lump crab,

avocado, cucumber

Spicy Tuna & Crispy Rice\* 18

fresno chile, cilantro, tamari

Vegan Sweet Potato Tempura Roll 14

bbq shiitake, avocado, miso

CHILLED Seafood TOWER

classic cocktail sauce • chowchow mignonette • remoulade • oyster crackers

- Royale\* 105

shrimp, lobster, oysters
- Grand Plateau\* 135

shrimp, lobster, king crab, oysters,

marinated hamachi

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

Salads

- MAGIC Iceberg Wedge .....17

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

- 7oz Petit Filet\* 49  
bachelorette cut
- 10oz Filet Mignon\* 61
- 12oz New York Strip\* 69  
prime, black angus
- 10oz Wagyu Ribeye Cap\* 140  
kansas city american-style kobe

### Sauces 4

BEARNAISE\* HORSERADISH CREAM SPICY BBQ  
CHIMICHURRI 12/30 STEAK SAUCE

## BONE-IN

- 20oz Ribeye\* 82  
prime, black angus
- 18oz New York Strip\* 74  
28 day dry aged, black angus

## 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  
7oz butcher cut,  
herb garlic butter

# Entrées

- Chilean Sea Bass\* roasted artichoke-meuniere sauce .....47
- Scottish 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
- Wagyu Bolognese crushed tomato, wild oregano, parmigiano reggiano, garlic bread..... 32
- Braised Short Rib butternut squash fricasee, potato puree ..... 41
- Crispy Stuffed Chicken prosciutto, scamorza, kale, roasted tomato broth..... 29

### Potatoes

- CRUNCHY THICK HASHBROWN\* 15  
maple glazed 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
- SMOKED MOZZARELLA &  
CHIVE SCALLOPED POTATO 15  
cheddar fondue
- SPICY CREAMED CORN "ELOTE" 14  
red chile & cilantro
- 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.



# Spirits

## Bourbon & Rye

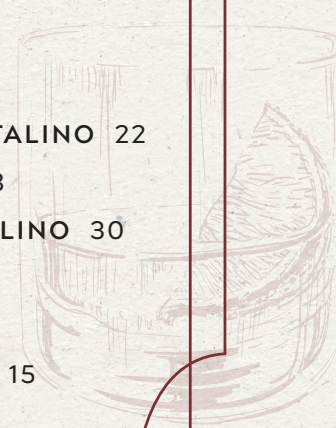
BASIL HAYDEN 14  
BELLE MEADE 13  
BLANTON'S 19  
BULLEIT BOURBON 12  
BULLEIT RYE 12  
EAGLE RARE HONORARY MEMBER 13  
EAGLE RARE 10YR 13  
ELIJAH CRAIG STRAIGHT RYE 14  
FOUR ROSES SMALL BATCH SELECT 14  
GEORGE DICKEL 12YR 12  
HIGH WEST "DOUBLE RYE" 12  
JEFFERSON'S OCEAN AGED CASK 18  
MAKER'S MARK 12  
MAKER'S MARK "HONORARY MEMBER" 15  
MICHTER'S SMALL BATCH BOURBON 13  
NELSON'S "GREEN BRIAR" 12  
OLD HICKORY 12  
SAVAGE & COOKE "LIP SERVICE" RYE 16  
STRANAHAN'S YELLOW LABEL 13  
WHISTLEPIG 10YR 16  
WHISTLEPIG 15YR 24  
WILLET POT STILL RESERVE BOURBON 13  
WOODFORD RESERVE "THE 12/30 BLEND" 14

## Scotch

DALMORE CIGAR MALT 38  
GLENLIVET 12YR 15  
JOHNNIE WALKER RED 11  
JOHNNIE WALKER BLACK 14  
JOHNNIE WALKER BLUE 40  
LAGAVULIN 16YR 18  
MACALLAN 12YR 17  
MACALLAN 18YR 65  
OBAN 14YR 17

## Tequila & Mezcal

CASAMIGOS REPOSADO 14  
CASAMIGOS ANEJO 16  
CINCORO REPOSADO 18  
CINCORO ANEJO 25  
CLASE AZUL REPOSADO 25  
CLASE AZUL ANEJO 75  
DON JULIO 1942 30  
FORTALEZA ANEJO 16  
KOMOS EXTRA ANEJO CRISTALINO 22  
KOMOS REPOSADO ROSA 18  
MAESTRO DOBEL 50 CRISTALINO 30  
MEZCAL CASAMIGOS 15  
MEZCAL CLASE AZUL 49  
MEZCAL ILEGAL "REPOSADO" 15



## BEER

\$10 16oz

STELLA ARTOIS european pilsner *belgium*  
MODELO ESPECIAL mexican lager *mexico*  
YEE-HAW BREWING american lager *tennessee*  
BEARDED IRIS homestyle india pale ale *tennessee*  
YAZOO BREWING hefeweizen *tennessee*

\$8 12oz

COORS LIGHT  
BUD LIGHT  
MICHELOB ULTRA  
COORS BANQUET  
ORION

# 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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