

# 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 orchard lane <i>marlborough, new zealand</i> .....	14	21
SAUVIGNON BLANC nicolas idiart <i>sancerre, france</i> .....	20	30
PINOT GRIGIO scarpetta <i>friuli, italy</i> .....	13	19.5
CHARDONNAY two squared <i>napa valley, california</i> .....	18	27
CHARDONNAY louis moreau <i>chablis, france</i> .....	22	33
ASSYRTIKO mylonas <i>attiki, greece</i> .....	14	21
ALBARINO bodegas las caña <i>rias baixas, spain</i> .....	13	19.5

### ROSÉ

GRENACHE/CINSAULT rumor <i>côtes de provence, france</i> .....	19	28.5
ROSÉ pasqua "Il minutes" <i>veneto, italy</i> .....	15	22.5

### RED

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

CRAFT \$18

## Cocktails

CLASSIC \$17

**Grapefruit Cosmopolitan**  
*absolut elyx, cranberry reduction,  
 combier 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*

**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,  
 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*

- Truffle Cheese Garlic Toast ..... 19  
*smoked mozzarella, ricotta, fontina,  
black truffle*
- Sweet Cream Cornbread..... 11  
*pasilla streusel &  
salted honey butter*

*Starters*

- Short Rib Potstickers 17  
*toasted sesame, cilantro, ponzu*
- Steak Tartare\* 24  
*a la parisienne*
- Mesquite Smoked Salmon\* 18  
*crispy potato galette,  
chive crème fraiche, 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, MP  
charred sourdough*

- The 12/30 Roll 17  
*lump crab, avocado, cucumber,  
crispy black rice*
- Crunchy Shrimp Roll 17  
*asparagus, avocado, jalapeño, sweet soy*
- Spicy Tuna & Crispy Rice\* 18  
*fresno chile, cilantro, tamari*
- Pressed Yellowtail & Avocado\* 19  
*yuzu kosho, crispy garlic, toasted sesame,  
chile honey*
- Rainbow Roll\* 22  
*tuna, salmon, yellowtail, lump crab,  
avocado, cucumber*
- Spicy Avocado Roll 15  
*cucumber, sriracha, cashew, togarashi*

*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 ..... 18  
*smoked bacon, avocado, tomato confit, fines herbs, cabrales blue cheese dressing*
- Tuscan Kale ..... 15  
*strawberry, apple, spinach, 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\* 25 ❖  
*slab bacon, beefsteak tomato, onion,  
aged cheddar, dijonnaise, french fries*

❖ Classic Steak Frites\* 32 ❖  
*7oz butcher cut,  
herb garlic butter*

# Entrées

Chilean Sea Bass* <i>roasted artichoke-meuniere sauce</i> .....	47
Scottish Salmon* <i>charred cauliflower, snap pea, bok choy, soy caramel</i> .....	38
Lobster Spaghetti "Al Limone" <i>butter, herb, lemon, roasted garlic crumble</i> .....	65
Braised Short Rib <i>spicy creamed corn, grilled broccolini, BBQ jus</i> .....	41
Roasted Branzino* <i>asparagus, heart of palm, black truffle vinaigrette</i> .....	39
Sweet Corn & Ricotta Ravioli <i>cherry tomato, basil pesto, agrumato</i> .....	24
Wagyu Bolognese <i>crushed tomato, wild oregano, parmigiano reggiano, garlic bread</i> .....	32
Roasted Half Chicken <i>whipped potato, cipollini onion, wild mushroom, smoky bacon jus</i> .....	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*

SIDES

*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  
 MICTER'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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