

Champagne & Bubbles

PROSECCO bisol, jeio, valdobbiadene veneto, italy 14 | 70
CAVA ROSÉ poema cava, spain 15 | 75
CHAMPAGNE andre clouet "grand reserve" brut reims, france 33 | 165
CHAMPAGNE r.h. coutier brut rosé grand cru ambonnay, france 36 | 180
CHAMPAGNE veuve cliquot 'yellow label' brut reims, france 165

Wine
by the glass

WHITE

	6oz	9oz
SAUVIGNON BLANC		
orchard lane marlborough, new zealand	14	21
SAUVIGNON BLANC		
nicolas idiart sancerre, france	20	30
PINOT GRIGIO		
scarpetta friuli, italy	14	21
CHARDONNAY		
two squared napa valley, california	18	27
CHARDONNAY		
louis moreau chablis, france	22	33
GRECO		
chalmers heathcote, australia	19	28.5
ALBARINO		
bodegas las caña rias baixas, spain	13	19.5

ROSÉ

GRENACHE/CINSAULT		
rumor côtes de provence, france	19	28.5
ROSÉ		
pasqua "11 minutes" veneto, italy	15	22.5

RED

	6oz	9oz
PINOT NOIR		
davis bynum		
russian river valley, california	18	27
PINOT NOIR		
sokol blosser, redland		
willamette valley, oregon	22	33
SHIRAZ		
seppeltsfield barossa valley, australia	15	22.5
NEBBIOLO		
g.d. vajra, langhe piedmont, italy	21	31.5
ZINFANDEL		
turley, old vines california	20	30
MALBEC		
zorzal, terroir unico mendoza, argentina	16	24
CABERNET SAUVIGNON		
rouststock napa valley, california	15	22.5
CABERNET SAUVIGNON		
heitz cellars napa valley, california	45	67.5

Old Fashioned

12/30 BARREL SELECTIONS

EAGLE RARE "10 YEAR 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,
combiér pamplemousse, lime

Subtle Menace
fords gin, honey, sauvy blanc, absinthe, lime

Parisian Sunset Spritz
tito's vodka, combiér fruits rouges,
black currant, lemon oil, chilled cava rosé

Decadent Spicy Margarita
corazon reposado tequila, fluffy pineapple,
espellette pepper, spiced black salt

Espresso Martini
espresso infused vodka, cold brew,
borghetti italian liqueur

Evangelista
ana maria tequila, passionfruit, elderflower,
lavender blossom water

Tennessee Bourbon Smash
dickel tennessee bourbon, fresh mint,
cold pressed apple cider, dried 5 spice

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

Madison Avenue Martini
choose: grey goose or tanqueray ten
choose: dirty, dry, drenched choose: olive, onion, twist

Old Fashioned
elijah craig small batch bourbon,
lemon & orange oil, aromatic bitters, luxy cherry

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, belvedere, lillet blanc, lemon zest

Manhattan
maker's mark single barrel, carpano antica
vermouth, angostura bitter, luxy cherry

Vieux Carré
chai jacked hardy cognac, lip service rye whiskey,
perfect vermouth, bitters

BREADS

- Buttermilk Focaccia & Pesto.....12

smoky artichoke • basil •

spicy calabrian tomato
- Loaded "Baked Potato" Bread13

sour cream butter, cheddar cheese,

bacon, chives
- Truffle Cheese Garlic Toast19

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 fraîche, pepper cress
- Double Smoked Bacon 14

maple glaze
- Crispy Squash & Cauliflower 14

aleppo pepper, tzatziki

French Onion Soup 15

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 Wedge18

smoked bacon, avocado, tomato confit, fines herbs, cabrales blue cheese dressing
- Tuscan Kale15

pomegranate, apple, spicy sunflower seeds, lemon feta dressing
- Burrata18

roasted squash carpaccio, pomegranate seeds, pine nut, arugula, date conserva
- Parlor Chopped Salad15

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*	charred cauliflower, snap pea, bok choy, soy caramel.....	38
Lobster Spaghetti "Al Limone"	butter, herb, lemon, roasted garlic crumble	65
Maple Braised Short Rib	brussels sprouts, glazed carrot, whipped potato, pine nut gremolata....	41
Roasted Branzino*	broccolini, heart of palm, oven dried tomato, black truffle vinaigrette	39
Butternut Squash Ravioli	oyster mushrooms, brussel leaf, toasted hazelnut, brown butter emulsion	24
Wagyu Bolognese	crushed tomato, wild oregano, parmigiano reggiano, garlic bread.....	32
Roasted Half Chicken	whipped potato, cipollini onion, wild mushroom, smoky bacon jus	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

Rich & Cheesy

CREAMED CHEDDAR SPINACH 14
crispy onion ranch crust
SMOKED MOZZARELLA &
CHIVE SCALLOPED POTATO 15
cheddar fondue
SKILLET BAKED MACARONI & CHEESE 14
with Alaskan King Crab +35

Simple & Light

GRILLED JUMBO ASPARAGUS 15
sea salt & lemon
MISO GARLIC BROCCOLINI 15
togarashi, toasted almonds
CARAMELIZED WILD MUSHROOMS
& CIPOLLINI ONIONS 16
rosemary & thyme
CRISPY BRUSSELS SPROUTS 14
soy caramel

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

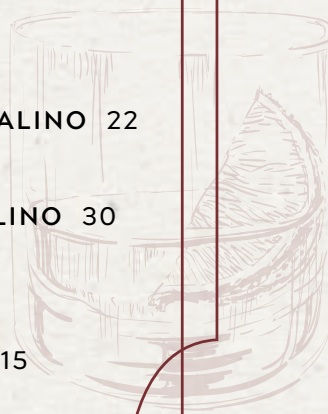
- BASIL HAYDEN 14
- BELLE MEADE 13
- BLANTON'S 19
- BULLEIT BOURBON 12
- BULLEIT RYE 12
- EAGLE RARE HONORARY MEMBER 13
- EAGLE RARE 10YR 13
- ELIJAH CRAIG STRAIGHT RYE 14
- FOUR ROSES SMALL BATCH SELECT 14
- GEORGE DICKEL 12YR 12
- HIGH WEST "DOUBLE RYE" 12
- JEFFERSON'S OCEAN AGED CASK 18
- MAKER'S MARK 12
- MAKER'S MARK "HONORARY MEMBER" 15
- 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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