

Champagne & Bubbles

CHAMPAGNE legras & haas 'brut intuition' chouilly, france 31 | 150
BLANC DE BLANCS schramsberg 'mirabelle' brut napa, california 23 | 99
ALTA VISTA brut rosé mendoza, argentina 15 | 75
PROSECCO bisol, jeio, valdobbiadene veneto, italy 14 | 70
CHAMPAGNE veuve clicquot '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 matteo braidot friuli, italy	14	21
CHARDONNAY two squared napa valley, california	18	27
CHARDONNAY la chablisienne chablis, france	22	33
CHENIN BLANC terre brulée swartland, south africa	16	24
RIESLING boundary breaks finger lakes, new york	15	22.5

ROSÉ

GRENACHE/CINSAULT rumor côtes de provence, france	19	28.5
AGLIANICO/NERO D'AVOLA chalmers heathcote, australia	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
SANGIOVESE san polo, rubio tuscan, italy	19	28.5
GRENACHE/TEMPRANILLO luzador navarra, spain	16	24
CABERNET SAUVIGNON robert hall paso robles, california	15	22.5
CABERNET SAUVIGNON silverado napa valley, california	38	57

Old Fashioned

12/30 BARREL SELECTIONS

EAGLE RARE "10 YEAR BLEND" 19
EL TESORO "REVENGE OF THE CHUPACABRA"
REPOSADO 24

MAKER'S MARK
"SUPPER CLUB SAUCE" 21
SAVAGE & COOKE "PROJECT FOX" RYE 21

CRAFT

Cocktails \$18

CLASSIC

Grapefruit Cosmopolitan
grey goose, cranberry reduction,
combiér pamplemousse, lime

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

Passion Fruit Spritz
tito's vodka, ripe peach,
chilled prosecco, orange oil

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

Daiquiri
don q cristal, fresh lime, cane sugar

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
savage & cooke "project fox" rye, absinthe,
peychaud's, lemon oil

Sidecar
chai jacked cognac, cointreau, autumn apple,
smoked sugar

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

New York Sour
bulleit bourbon, fresh lemon,
raw cane sugar, egg white, cabernet

BREADS

- Buttermilk Focaccia & Pesto.....12

smoky artichoke, basil,
spicy calabrian tomato
- Loaded "Baked Potato" Bread13

sour cream butter, cheddar cheese,
bacon, chives
- Truffle Cheese Bread 19

smoked mozzarella, ricotta, fontina,
black truffle
- Sweet Cream Cornbread..... 12

pasilla streusel &
salted honey butter

Starters

- Baked Oysters 22

smoked pork belly, shrimp, spinach,
calabrian chile bread crumb
- Smoked Salmon Dip* 18

chive crème fraîche,
chopped egg, caper,
pickled onion, kettle chips
- Crispy Calamari 21

arugula salad, lemon aioli
- French Onion Soup 15

sourdough, prairie breeze,
aged gruyere gratinée
- Beef Carpaccio* 25

fried capers, toasted pine nut,
watercress, mustard crème fraîche
- Short Rib Potstickers 19

toasted sesame, cilantro, ponzu
- Burrata 18

roasted winter squash,
date preserve, pine nut gremolata,
pomegranate, country bread

Double Smoked
Bacon 16
maple glaze

Seafood & Sushi Bar

- Chilled King Crab* MP

dijonnaise, classic cocktail sauce
- Oysters on the Half Shell* 25/49

classic cocktail sauce,
chow chow mignonette
- Iced Maine Lobster* 29

remoulade, classic cocktail sauce
- Shrimp Cocktail 22

classic cocktail sauce
- The 12/30 Roll* 19

lump crab, avocado, cucumber, crispy black rice
- Crunchy Shrimp Roll* 19

asparagus, avocado, jalapeño, sweet soy
- Spicy Tuna & Crispy Rice* 21

fresno chile, cilantro, tamari
- Pressed Yellowtail & Avocado* 23

yuzu kosho, crispy garlic, toasted sesame,
chile honey
- Rainbow Roll* 24

tuna, salmon, yellowtail, lump crab,
avocado, cucumber
- Spicy Avocado Roll 15

cucumber, sriracha, cashew, togarashi

Warm Butter
Poached King Crab, MP
charred sourdough

CHILLED Seafood TOWER

classic cocktail sauce • chowchow mignonette • remoulade • oyster crackers

- Royale* 109

shrimp, lobster, oysters
- Grand Plateau* 139

shrimp, lobster, king crab, oysters,
marinated hamachi

SAKE

FROM NEAR AND FAR 4oz/24oz

- JUNMAI
PROPER SAKE CO.
nashville, tn
12 | 64

JUNMAI NIGORI
PROPER SAKE CO.
nashville, tn
12 | 24

JUNMAI GINJO
JOTO
ibaraki, jp
13 | 68

JUNMAI DAIGINO
NAKAO
hiroshima, jp
16 | 86

Salads

- MAGIC Iceberg Wedge

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

19
- Tuscan Kale.....

pomegranate, apple, spicy sunflower seeds, lemon feta dressing

16
- Parlor Chopped Salad

chickpeas, red onion, provolone, tomato, artichokes, hearts of palm, oregano dressing

17
- Classic Caesar*

texas cheese toast croutons

16

Steak

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

PRIME & CENTER CUTS

- 7oz Petit Filet* 54
bachelorette cut
- 10oz Filet Mignon* 67
- 12oz New York Strip* 70
prime, black angus
- 10oz Wagyu Ribeye Cap* 145
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* 71
28 day dry aged, heritage angus

Additions

- GRILLED SHRIMP 11 HALF LOBSTER 28
- BLUE CHEESE BUTTER 6
- SAM'S FAMOUS GARLIC BUTTER NOODLES 11

Famous Prime Rib of Beef

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

10oz English Cut* 46

16oz Cowboy Cut* 60

- Prime Cheeseburger* 24
slab bacon, beefsteak tomato, onion,
aged cheddar, dijonnaise, french fries

- Classic Steak Frites* 35
7oz butcher cut,
herb garlic butter

Al Old Fashioned 28

wagyu fat washed woodford reserve, charred orange oil, aromatic bitters, house jerky

Entrées

- Chilean Sea Bass* roasted artichoke-meuniere sauce..... 51
- Scottish Salmon* butternut squash & ancient grain tabbouleh, dried currant, lemon, arugula... 39
- Lobster Spaghetti "Al Limone" butter, herb, lemon, roasted garlic crumble..... 65
- Roasted Branzino* black truffle, tomato confit, broccolini, lemon-olive oil sauce 39
- Sweet Potato Agnolotti roasted maitake, brussels leaf, black truffle jus, shaved parmesan 24
- Wagyu Bolognese crushed tomato, wild oregano, parmigiano reggiano, garlic bread 33
- Roasted Half Chicken whipped potato, cipollini onion, wild mushroom, smoky bacon jus 29
- Maple Glazed Short Rib heirloom carrot, crispy brussels sprout, whipped potato,
pine nut gremolata 42

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 16
cheddar fondue
- SKILLET BAKED MACARONI & CHEESE 14
with Alaskan King Crab +35

Simple & Light

- GRILLED JUMBO ASPARAGUS 15
sea salt & lemon
- CARAMELIZED WILD MUSHROOMS
& CIPOLLINI ONIONS 17
rosemary & thyme
- CRISPY BRUSSELS SPROUTS 15
soy caramel
- MISO GLAZED BROCCOLINI 15
toasted almond, togarashi

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 12 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

BASIL HAYDEN 15
BELLE MEADE 14
BLANTON'S 19
BULLEIT BOURBON 13
BULLEIT RYE 14
EAGLE RARE 10YR 14
ELIJAH CRAIG STRAIGHT RYE 15
FOUR ROSES SMALL BATCH SELECT 15
GEORGE DICKEL 12YR 13
HIGH WEST "DOUBLE RYE" 13
JEFFERSON'S OCEAN AGED CASK 18
MAKER'S MARK 13
MAKER'S MARK "SUPPER CLUB SAUCE" 16
MICHTER'S SMALL BATCH BOURBON 14
NELSON'S "GREEN BRIAR" 13
OLD HICKORY 13
SAVAGE & COOKE "PROJECT FOX" RYE 16
STRANAHAN'S YELLOW LABEL 14
WHISTLEPIG 10YR 16
WHISTLEPIG 15YR 24
WILLETT POT STILL RESERVE BOURBON 14
WOODFORD RESERVE 15

Scotch

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

Tequila & Mezcal

CASAMIGOS REPOSADO 16
CASAMIGOS AÑEJO 18
CINCORO REPOSADO 18
CINCORO AÑEJO 25
CLASE AZUL REPOSADO 25
CLASE AZUL AÑEJO 75
DON FULANO REPOSADO 14
DON JULIO 1942 30
EL TESORO "Revenge of the Chupacabra"
SINGLE BARREL REPOSADO 19
FORTALEZA AÑEJO 16
KOMOS EXTRA AÑEJO 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*
DOS EQUIS lager *mexico*
DISKIN CIDER "bob's your uncle" *dry english cider*
BEARDED IRIS homestyle india pale ale *tennessee*
TIVOLI BREWING mile hi hefeweizen *colorado*

\$8 12oz

COORS LIGHT
BUD LIGHT
MICHELOB ULTRA
COORS BANQUET
ORION

DESSERTS

Molten Butterscotch
"Angel" Cake 15
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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