

Champagne & Bubbles

CHAMPAGNE laurent-perrier 'la cuvée' brut champagne, 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		
the crossings marlborough, new zealand..	13	19.5
nicolas idiart sancerre, france	20	30
PINOT GRIGIO		
matteo braidot friuli, italy	14	21
CHARDONNAY		
au bon climat santa barbara, california ..	18	27
la chablisienne chablis, france	22	33
CHENIN BLANC		
terre brûlée 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
sokol blosser, redland		
willamette valley, oregon	22	33
NEBBIOLO		
nino negri 'quadrio'		
valtellina superiore, italy	20	30
SANGIOVESE		
san polo, rubio tuscany, italy	19	28.5
GRENACHE/TEMPRANILLO		
luzador navarra, spain	16	24
CABERNET SAUVIGNON		
robert hall paso robles, california	16	23.5
routestock napa valley, california.....	24	36
silverado napa valley, california.....	38	57

Old Fashioned

12/30 BARREL SELECTIONS

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

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

All Old Fashioned 28

wagyu fat washed maker's mark "barrel select", charred orange oil, aromatic bitters, house jerky

CRAFT

Cocktails \$18

CLASSIC

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

Mile High Club
 banhez mezcal, tequila reposado, heirloom
 pineapple amaro, aperol, yellow chartreuse

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

Centerfold Martini
 ketel one vodka, passionfruit liqueur,
 vanilla tea leaf, orange oil, champagne sidecar

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

Zero Proof \$9

SMASHED WATERMELON & YUZU SPRITZ ... CEREMONIAL MATCHA LEMONADE

BREADS

- Buttermilk Focaccia & Pesto**..... 12
smoky artichoke, basil, spicy calabrian tomato
- Loaded "Baked Potato" Bread** 15
sour cream butter, cheddar cheese, bacon, chives

- Truffle Cheese Bread** 19
smoked mozzarella, ricotta, fontina, black truffle
- Sweet Cream Cornbread**..... 13
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

*Double Smoked
Bacon 16
maple glaze*

Beef Carpaccio* 25
fried capers, toasted pine nut, watercress, mustard crème fraîche

Short Rib Potstickers 19
toasted sesame, cilantro, ponzu

Burrata 19
fresh & preserved heirloom tomato, pine nut gremolata, crispy parmesan, basil, country bread

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 24
classic cocktail sauce

*Warm Butter
Poached King Crab, MP
charred sourdough*

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* 25
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* 109
shrimp, lobster, oysters

Grand Plateau* 139
shrimp, lobster, king crab, oysters, marinated hamachi

Salads

MAGIC Iceberg Wedge 20
smoked bacon, avocado, tomato confit, fines herbs, cabrales blue cheese dressing

Tuscan Kale 17
strawberry, apple, spinach, spicy sunflower seeds, lemon feta dressing

Parlor Chopped Salad 18
chickpeas, red onion, provolone, tomato, artichokes, hearts of palm, oregano dressing

Classic Caesar* 16
texas cheese toast croutons

Steak

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

PRIME & CENTER CUTS

7oz Petit Filet* 55
bachelorette cut

10oz Filet Mignon* 68

12oz New York Strip* 70
prime, black angus

10oz Wagyu Ribeye Cap* 145
kansas city american-style kobe

Sauces 5

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*

Entrées

Chilean Sea Bass* <i>roasted artichoke-meuniere sauce</i>	51
Scottish Salmon* <i>sesame miso cure, baby bok choy, sticky rice, glazed shiitake</i>	39
Lobster Spaghetti "Al Limone" <i>butter, herb, lemon, roasted garlic crumble</i>	65
Ricotta Ravioli <i>pomodoro, aged parmesan, genovese basil</i>	27
Wild Caught Scallops* <i>artichoke fondue, fried cauliflower, pine nut gremolata, apple bacon jus</i> ...	41
Wagyu Bolognese <i>crushed tomato, wild oregano, parmigiano reggiano, garlic bread</i>	33
Roasted Half Chicken <i>crispy dutch potato, maitake mushroom, asparagus, tomato pistou</i>	32
Maple Glazed Short Rib <i>heirloom carrot, crispy brussels sprout, whipped potato, pine nut gremolata</i>	44

Potatoes

CRUNCHY THICK HASHBROWN* 15
maple glazed bacon & fried egg
MASHED POTATOES 13
salted vermont butter & brown chicken jus
CRISPY LOADED BAKED POTATO 15
*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
CAMELIZED 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

SIDES

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.

Spirits

Bourbon & Rye

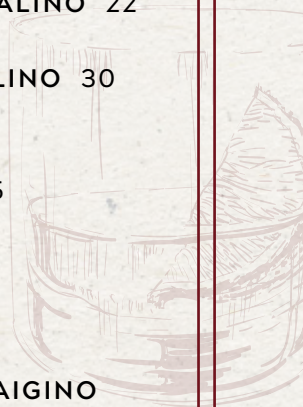
BASIL HAYDEN 15
 BELLE MEADE 14
 BLANTON'S 19
 BULLEIT BOURBON 13
 BULLEIT RYE 14
 EAGLE RARE 10YR 14
 ELIJAH CRAIG STRAIGHT RYE 15
 FOUR ROSES SMALL BATCH SELECT 15
 GEORGE DICKEL 12YR 13
 HIGH WEST "DOUBLE RYE" 13
 JEFFERSON'S OCEAN AGED CASK 18
 MAKER'S MARK 13
 MAKER'S MARK "SUPPER CLUB SAUCE" 16
 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 16

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
 CINCO REPOSADO 18
 CINCO AÑEJO 25
 CLASE AZUL REPOSADO 25
 CLASE AZUL AÑEJO 75
 DON FULANO REPOSADO 14
 DON JULIO 1942 30
 EL TESORO "Legend 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
 TEPAZON REPOSADO 15



SAKE

FROM NEAR AND FAR 4oz/24oz

JUNMAI
 PROPER SAKE CO.
nashville, tn
 12 | 64

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

JUNMAI GINJO
 JOTO
ibaraki, jp
 13 | 68

JUNMAI DAIGINO
 NAKAO
hiroshima, jp
 16 | 86

BEER
 \$10 16oz

STELLA ARTOIS european pilsner *belgium*
 MODELO ESPECIAL lager *mexico*
 DISKIN CIDER "bob's your uncle" dry *english cider*
 BEARDED IRIS homestyle india pale ale *tennessee*
 TAILGATE BREWERY orange american wheat *tennessee*

\$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 15
*wild huckleberry, saltine butter crust,
 vanilla mascarpone, almond brittle*

Big Banana Split 21
*everything you can imagine
 and more!*

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