

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 <i>marlborough, new zealand</i> ..	13	19.5
nicolas idiart <i>sancerre, france</i>	20	30
PINOT GRIGIO		
matteo braidot <i>friuli, italy</i>	14	21
CHARDONNAY		
au bon climat <i>santa barbara, california</i> ..	18	27
la chablisienne <i>chablis, france</i>	22	33
VERMENTINO		
cantina di morogo <i>sardinia, italy</i>	16	24
RIESLING		
boundary breaks <i>finger lakes, new york</i> ..	15	22.5

ROSÉ

GRENACHE/CINSAULT		
rumor <i>côtes de provence, france</i>	19	28.5
AGLIANICO/NERO D'AVOLA		
chalmers heathcote, <i>australia</i>	15	22.5

RED

	6oz	9oz
PINOT NOIR		
davis bynum <i>russian river valley, california</i>	18	27
sokol blosser, redland <i>willamette valley, oregon</i>	22	33
NEBBIOLO		
nino negri 'quadrio' <i>valtellina superiore, italy</i>	20	30
SANGIOVESE		
san polo, rubio <i>tuscany, italy</i>	19	28.5
GRENACHE BLEND		
domaine gassier <i>côtes du Rhône, france</i> ...	16	24
CABERNET SAUVIGNON		
justin <i>paso robles, california</i>	19	29
sequoia grove <i>napa valley, california</i>	29	44
heitz cellars <i>napa valley, california</i>	49	74

Old Fashioned

12/30 BARREL SELECTIONS

ANGELS ENVY "LUSCIOUS LIBATION" 23

BLANTON'S GOLD #135 35

MAKER'S MARK
"SUPPER CLUB SAUCE" 21

SAVAGE & COOKE "PROJECT FOX" RYE 21

EL TESORO
"LEGEND OF THE CHUPACABRA"
REPOSADO 24

CRAFT

Grapefruit Cosmopolitan

grey goose, cranberry reduction,
combiér pamplemousse, lime

Mile High Club

banhez mezcal, tequila reposado, heirloom
pineapple amaro, aperol, yellow chartreuse

Clarified Jungle Bird

milk fat washed spiced rum, campari aperitivo,
pineapple, pomegranate reduction

Autumn Sour

buffalo trace bourbon, puréed pumpkin, toasted
cinnamon, madagascar vanilla bean, egg white

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 MARTINI TOWER 125
espresso infused vodka, cold brew,
borghetti italian liqueur

Evangelista

ana maria tequila, passion fruit, elderflower,
lavender blossom water

Cocktails \$18

CLASSIC

Daiquiri

don q cristal, fresh lime, cane sugar

Old Fashioned

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

Clover Club

raspberry-soaked roku gin, combier framboise,
yuzu peel, roasted poblano, egg white

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

Zero Proof \$9

GARDEN MULE ... PASSION FRUIT HIGHBALL

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
- Classic Onion Dip** 18
with house made kettle chips
ADD 30G OSETRA CAVIAR* 85
- 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
roasted winter squash, date preserve, pine nut gremolata, pomegranate, 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
pomegranate, apple, 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* 57
bachelorette cut

10oz Filet Mignon* 69

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 & malton salt

10oz English Cut* 48

16oz Cowboy Cut* 62

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

☞ Classic Steak Frites* 36 ☞
*7oz butcher cut,
herb garlic butter*

Entrées

Chilean Sea Bass* <i>roasted artichoke-meuniere sauce</i>	53
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>	66
Ricotta Ravioli <i>pomodoro, aged parmesan, genovese basil</i>	27
Sea Scallops* <i>roasted squash, crispy brussels leaf, apple bacon preserve, pine nut gremolata</i>	46
Wagyu Bolognese <i>crushed tomato, wild oregano, parmigiano reggiano, garlic bread</i>	33
Roasted Half Chicken <i>whipped potato, cipollini onion, wild mushroom, smoky bacon jus</i>	32
Maple Glazed Short Rib <i>heirloom carrot, crispy brussels sprout, whipped potato, pine nut gremolata</i>	48

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

CARAMELIZED WILD MUSHROOMS
& CIPOLLINI ONIONS 17
rosemary & thyme

CRISPY BRUSSELS SPROUTS 15
soy caramel

MISO GLAZED BROCCOLINI 15
broccoli, 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

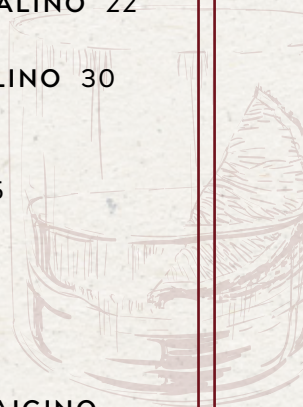
BASIL HAYDEN 15
 BELLE MEADE 14
 BLANTON'S 19
 BULLEIT BOURBON 13
 BULLEIT RYE 14
 EAGLE RARE 10YR 14
 ELIJAH CRAIG STRAIGHT RYE 15
 FOUR ROSES SMALL BATCH SELECT 15
 GEORGE DICKEL 12YR 13
 HIGH WEST "DOUBLE RYE" 13
 JEFFERSON'S OCEAN AGED CASK 18
 MAKER'S MARK 13
 MAKER'S MARK "SUPPER CLUB SAUCE" 16
 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
 CINCORO REPOSADO 18
 CINCORO 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 6oz carafe / 24oz bottle

JUNMAI
 PROPER SAKE CO.
 17 | 64

JUNMAI NIGORI
 PROPER SAKE CO.
 17 | 64

ORIGAMI 'A THOUSAND
 CRANES' JUNMAI
 16 | 57

JUNMAI DAIGINO
 NAKAO
 24 | 86

BEER
 \$10 16oz

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

\$8 12oz

COORS LIGHT
 MILLER LITE
 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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