

Champagne & Bubbles

CHAMPAGNE veuve clicquot 'yellow label' brut champagne, france 38 | 165
BLANC DE BLANCS schramsberg 'mirabelle' brut napa, california 23 | 99
BRUT ROSÉ alta vista mendoza, argentina 15 | 75
PROSECCO bisol, jeio, valdobbiadene veneto, italy 14 | 70
CHAMPAGNE HALF BOTTLE andré clouet 'grand brut' champagne, france 65

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		
andrea c. friuli, italy.....	14	21
CHARDONNAY		
au bon climat santa barbara, california ..	18	27
la chablisienne chablis, france.....	22	33
CHENIN BLANC		
aperture cellars sonoma, california	16	24
RIESLING		
boundary breaks finger lakes, new york..	15	22.5

ROSÉ

GRENACHE/CINSAULT		
rumor côtes de provence, france.....	19	28.5
seppeltsfield barossa, australia	14	21

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 tuscan, italy	19	28.5
GRENACHE BLEND		
domaine gassier côtes du rhône, france...	16	24
CABERNET SAUVIGNON		
justin paso robles, california	19	29
sequoia grove napa valley, california	29	44
heitz cellars napa valley, california	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

EL TESORO "LEGEND OF THE CHUPACABRA" REPOSADO 24

CLASSIC 18

Old Fashioned

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

Daiquiri

bacardi silver, fresh lime, cane sugar

Clover Club

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

Skinny Margarita

reposado tequila, agave, pressed lime, orange

Negroni Blanc

gracias adios oaxacan gin, luxardo bitter,
grapefruit-soaked cocchi bianco

Sazerac

george dickel rye, absinthe,
peychaud's, lemon oil

Manhattan

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

Cocktails

CRAFT 19

Le Caesar

ketel one vodka, heirloom tomato vermouth,
sea salt, parmesan crouton

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

Smoked Peach Sour

row 94 whiskey, monkey shoulder rinse,
giffard espelette, pressed lemon, egg white

Passion Fruit Spritz

tito's vodka, ripe peach, chilled prosecco, orange oil

Evangelista

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

Decadent Spicy Margarita

corazón reposado, fluffy pineapple,
espelette pepper, black salt

Espresso Martini

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

Zero Proof \$11

GARDEN MULE
PASSION FRUIT HIGHBALL

BREADS

- Buttermilk Focaccia & Pesto.....15

*smoky artichoke, basil,
spicy calabrian tomato*
- Loaded "Baked Potato" Bread15

*sour cream butter, cheddar cheese,
bacon, chives*
- Truffle Cheese Bread19

*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 Baby Artichokes 18

herbs, truffle aioli
- French Onion Soup 15

*sourdough, prairie breeze,
aged gruyere gratinée*
- Double Smoked Bacon 16

maple glaze
- Beef Carpaccio* 26

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

toasted sesame, cilantro, ponzu
- Burrata 20

*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* 34

remoulade, classic cocktail sauce
- Shrimp Cocktail 24

classic cocktail sauce
- Warm Butter Poached King Crab, MP

charred sourdough
- The 12/30 Roll* 20

lump crab, avocado, cucumber, crispy black rice
- Crunchy Shrimp Roll* 20

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 16

cucumber, sriracha, cashew, togarashi

CHILLED Seafood TOWER

classic cocktail sauce • chowchow mignonette • remoulade • oyster crackers

- Royale* 115

shrimp, lobster, oysters
- Grand Plateau* 145

*shrimp, lobster, king crab, oysters,
marinated hamachi*

Salads

- MAGIC Iceberg Wedge20

smoked bacon, avocado, tomato confit, fines herbs, cabrales blue cheese dressing
- Tuscan Kale17

strawberry, apple, spinach, spicy sunflower seeds, lemon feta dressing
- Parlor Chopped18

crispy chickpeas, red onion, provolone, tomato, marinated artichokes, 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* 58
bachelorette cut

10oz Filet Mignon* 71

12oz New York Strip* 70
prime, black angus

10oz Wagyu Ribeye Cap* 150
kansas city american-style kobe

Sauces 5

BEARNAISE* HORSERADISH CREAM
SPICY BBQ CHIMICHURRI
12/30 STEAK SAUCE

BONE-IN

20oz Ribeye* 84
prime, black angus

18oz New York Strip* 74
28 day dry aged, black angus

GRASS-FED

16oz Dry-Aged Ribeye* 72
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* 50

16oz Cowboy Cut* 62

❖ Prime Cheeseburger* 25 ❖
slab bacon, beefsteak tomato, onion,
aged cheddar, dijonnaise, french fries

❖ Classic Steak Frites* 38 ❖
7oz butcher cut,
herb garlic butter

Entrées

Chilean Sea Bass*	roasted artichoke-meuniere sauce.....	53
Scottish Salmon*	sesame miso cure, baby bok choy, sticky rice, glazed shiitake	39
Lobster Spaghetti "Al Limone"	butter, herb, lemon, roasted garlic crumble.....	68
Ricotta Ravioli	pomodoro, aged parmesan, genovese basil.....	29
Wild Caught Scallops*	artichoke fondue, fried cauliflower, pine nut gremolata, apple bacon jus...	48
Wagyu Bolognese	crushed tomato, wild oregano, parmigiano reggiano, garlic bread	35
Chicken Francese	parmesan crusted, lemon cream sauce, rosemary broccoli orzo	38
Maple Glazed Short Rib	heirloom carrot, crispy brussels sprout, whipped potato, pine nut gremolata	50

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 almonds

Rich & Cheesy

CREAMED CHEDDAR SPINACH 15
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 14
bbq sauce
TRUFFLE FRENCH FRIES 14
truffle aioli
SWEET POTATO FRIES 12
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
ROW 94 15
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

CASAMIGOS REPOSADO 16
CASAMIGOS AÑEJO 18
CLASE AZUL REPOSADO 25
CLASE AZUL AÑEJO 75
DOBEL 50 EXTRA AÑEJO 30
DON FULANO REPOSADO 14
DON JULIO 1942 30
EL TESORO "Legend of the Chupacabra"
KOMOS EXTRA AÑEJO CRISTALINO 22
KOMOS REPOSADO ROSA 18
LALO BLANCO 14
PATRON SILVER 14
QUINTALIZA REPOSADO 15
SINGLE BARREL REPOSADO 19
TEPAZON REPOSADO 15

Mezcal

BANHEZ JOVEN 13
CASAMIGOS 15
CLASE AZUL 49
ILEGAL REPOSADO 15
ROSALUNA 14

SAKE

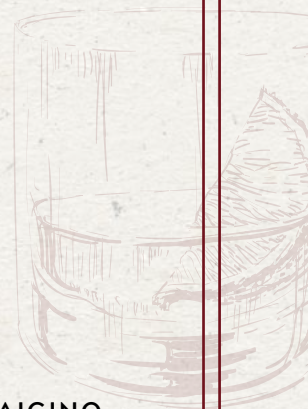
FROM NEAR AND FAR 6oz carafe / 24oz bottle

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*

\$9 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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