

TWENTY FIRST

DINNER MENU

STARTERS

TRUFFLE FRIES

Truffle Parmesan Blend
/ Fresh Grated Parmesan
11

WHIPPED RICOTTA (VG)

Whipped Ricotta / Cantaloupe / Mint /
Prosciutto / Hot Honey / Herbed Focaccia
19

GIRL DINNER TOWER

Caesar Salad / Truffle Frites
34

SKILLET CORNBREAD (VG)

Jalapeno Cornbread / Honey Drizzle
12

STRAWBERRY BRUSCHETTA (VG)

Fresh Strawberries / Whipped
Ricotta / Basil / Citrus / Toast Points
14

SOUPS & SALADS

SIGNATURE SOUP

10

WARM BEET SALAD (VG)

Rainbow Beets / Whipped Goat Cheese / Toasted
Pepitas / Frisee / Citrus Vinaigrette
11

STRAWBERRY & ARUGULA (VG)

Arugula / Strawberries / Candied Walnuts
/ Crumbled Cheese / Sweet Chili
Vinaigrette
12

SMALL PLATES

PIMENTO CHEESE

Sweetwater Cheddar / Red Peppers / Cream
Cheese / Hot Honey / Crispy Bacon /
Buttered Crackers
16

PINK DEVILED EGGS (GF)

Cream Cheese / Dijon / House-
Made Pickles / Crispy Prosciutto
14

SOY GLAZED BRUSSELS (DF)

House-made Soy Glaze / Toasted
Sesame Seeds / Red Pepper Flakes / Turbinado
12

CURRY CHICKEN (DF) (GF)

Yellow Coconut Curry / Zucchini /
Onion / Pepper / White Rice
17

CRAB AND SHRIMP CEVICHE* (DF)

Lump Crab / U10 Shrimp / Red Onion /
Citrus / Agua Chile / House Chips
22

CARNE ASADA BUCATINI

House Made Bucatini / Ricotta Cilantro
Cream Sauce / Blistered Tomatoes / Red
Pepper / Onion / Queso Fresco
24

SHORT RIB EMPANADAS

Braised Short Rib / Creamy Salsa Verde /
Pico de Gallo / Queso Fresco
16

GOUGERES & CAVIAR

Gruyere Puff Pastry / Chive Cream
Cheese / Caviar / Honey Drizzle
23

ROASTED CAULIFLOWER (VG)

Roasted Cauliflower / Goat Cheese / Pepita
Pesto / Candied Pepitas/ Honey / Focaccia
15

SHORT RIB SHEPHERD'S PIE

Braised Short Rib / Carrot / Peas /
Corn / Confit Mash
21

WEEKEND SUSHI

BLT ROLL

Benton's Bacon / Lettuce /
Tomato / Spicy Mayo
19

HOT CHICKEN ROLL

Nashville Hot Pulled Chicken /
Cream Cheese / Celery / Pickle
16

ENTREES

200Z COWBOY RIBEYE* (GF) (DF)

Coffee Crusted / Garlic Confit Fingerlings /
Seasonal Vegetables / Horseradish Butter
MKT

GLAZED SALMON* (GF) (DF)

Mushroom Risotto / Red Wine Glaze /
Crispy Chestnut Mushrooms
36

BRAISED LAMB SHANK (GF)

Confit Mash / Seasonal Vegetables /
Lamb Au Jus
39

CREAMY WAGYU BOLOGNESE

Wagyu / Lamb / Housemade Pasta /
Basil / Calabrian Chili / Cream / Black
Pepper / Lemon Zest
29

CHILEAN SEA BASS* (GF) (DF)

Pineapple Salsa / Coconut Foam /
Chimichurri Basmati Rice
51

SHRIMP AND GRITS (GF)

U10 Shrimp / Garlic Cheese
Grits / Creole Cream Sauce
26

*We fry in beef tallow for rich
timeless flavor and craft all
dressings without seed oil*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for foodborne illness.