

T W E N T Y F I R S T

DINNER MENU

STARTERS

TRUFFLE FRITES

House Truffle Blend, Fresh Grated Parmesan

11

WHIPPED GOAT CHEESE (VG)

Roasted Figs, Hot Honey, Pistachio, Herbed Focaccia

19

CRAB RANGOONS

Krab, Cream Cheese, Mozzarella, Sweet Chili, Spicy Mayo

14

SALMON DIP

Dill, Capers, Dijon, Cream Cheese, Old Bay Crackers, Crudit 

18

SOUPS & SALADS

SIGNATURE SOUP

10

WARM FALL SALAD (VG) (GF)

Roasted Chickpeas, Butternut Squash, Pepitas, Goat Cheese, Maple Dijon Vinaigrette

14

APPLE & ARUGULA (VG) (GF)

Arugula, Granny Smith Apples, Candied Walnuts, Roasted Red Pepper, Feta, Sweet Chili Vinaigrette

17

SIGNATURE TOWERS

GIRL DINNER TOWER

Crisp Romaine, House Croutons, Parmesan, Caesar Dressing, Truffle Frites

36

SURF N TURF *

Chef's Rotating Cut, (6) U10 Shrimp, Crisp Onion Petals, Caviar, Remoulade

MKT

SMALL PLATES

CARNE ASADA BUCATINI

House Made Bucatini, Ricotta Cilantro Cream Sauce, Red Pepper, Onion, Queso Fresco

24

SOY GLAZED BRUSSELS (DF)

House-made Soy Glaze, Toasted Sesame Seeds, Red Pepper Flakes

12

PEACH & AHI CRUDO *

Ahi Tuna, Fresh Peach, Serrano, Pickled Red Onion, Basil, Yuzu Bourbon Ponzu

22

SHORT RIB EMPANADAS

Braised Short Rib, Pico De Gallo, Creamy Salsa Verde, Queso Fresco

14

WARM ROASTED BEETS (VG) (GF)

Maple Roasted Beets, Bleu Cheese, Watermelon, Mint, Pistachio, Sumo Citrus Ginger Vinaigrette

13

SKILLET CORNBREAD (VG)

Jalapeno Cornbread, Honey Drizzle, Maldon Salt

17

CURRY CHICKEN (DF) (GF)

Yellow Coconut Curry, Zucchini, Onion, Peppers, White Rice

22

AHI TUNA & MANGO STICKY RICE *

Seared Ahi Tuna, Toasted Sesame, Unagi, Avocado Puree, Jalapeno

16

SUSHI

THURSDAY - SATURDAY

BLT ROLL

Bentons Bacon, Lettuce, Tomato, Spicy Mayo

19

HOT CHICKEN ROLL

Nashville Hot Chicken, Cream Cheese, Celery, Pickle, Chili Oil

16

ENTREES

SIGNATURE SHORT RIB

Confit Mashed Potatoes, Braised Vegetables

34

SOUTHERN FRIED CATFISH

Sweet N Sour Collard Greens, Cheddar Grits, Bacon Crumbles

31

COWBOY RIBEYE *

20oz Coffee Crusted, Garlic Fingerlings, Broccolini, Mushroom Aus Jus, Horeseradish Butter

MKT

SHRIMP N GRITS

U10 Shrimp, Garlic Cheddar Grits, Creole Cream Sauce

26

CREAMY WAGYU

BOLOGNESE

Lamb, Wagyu, Calabrian Chili, Garlic, Roasted Tomatoes, Cream, Herbed Focaccia

33

GLAZED SALMON *

Verlasso Salmon, Mushroom Risotto, Red Wine Glaze, Crispy Chestnut Mushrooms

36

BRAISED LAMB SHANK

Red Wine Braised, Garlic Confit Mash, Roasted Zucchini

41

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