

Starters

Shrimp and Mussel Buere Monte	\$16
Red Argentina Shrimp and PEI Mussels, Butter, Garlic, and Herbs	
Traditional Gazpacho	\$10
Heirloom Tomato, Cucumber, Peppers, Onions, Garlic, Aged Sherry Vinegar	
Escargot Provencale	\$18
Burgundy Helix Snails, Champagne, Garlic, Herbs, and Butter	
Olive Tapenade	\$12
Kalamata Olives, Capers, Garlic, Thyme, Olive Oil, Grilled Sourdough	
Plums and Bacon	\$15
Sautéed Bacon, Dried Plums, Port wine, Veal Demi, Creme Fraiche, Chives	
Tuna Tartare	\$19
AAA Saku Block, Kimchee, Thai Chili Sauce, Chive Oil	
A5 Wagyu	\$72
3 oz Japanese A5 Wagyu 10+, Veal Demi Reduction	

Soups and Salads

Lobster Bisque	\$14
Lobster Shell Reduction, Lobster Meat, Sherry Wine, Heavy Cream, and Butter	
Beef Barley	\$10
Rich Beef Stock, Pearl Barley, and Vegetables	
Local Strawberry Salad	\$14
Chandler Strawberries, Strawberry Balsamic Vinaigrette, Cucumber, Heirloom Tomato, and Goat Cheese Crumbles	
Grilled Caesar Salad	\$11
Romaine Lettuce, Creamy Dressing, Parmesan Cheese, and Sourdough Croutons	
House Salad	\$8
Field Greens, Heirloom Grape Tomato, Roasted Pepita and Sunflower Seeds, Champagne Vanilla Vinaigrette	

Entrées

6 oz Filet Mignon \$41

Center Cut Black Angus Beef, Potato Au Gratin, Medley Vegetable, Au Poivre Sauce

Chef Cory's Infamous Shrimp and Grits \$36

Southern Grits, Red Argentina Shrimp, Bacon, Onion, Red Pepper, Tomato Gravy, and Scallion Threads

Prime Short Ribs \$44

Pomegranate, Demi Glace, Red Wine, Garlic Mash, and Asparagus

Wagyu Bolognese \$32

Tradional Italian Beef and Sausage Ragu, Pappardelle Pasta, Basil Gel

Daniel's Signature Crab Cake \$48

Jumbo Lump Blue Crab, Shrimp Mousse, Dijon Cream, Potato Au Gratin, Haricot Vert

14 oz Ribeye \$59

Black Angus Beef, Maitre D' Butter, Garlic Mash, Asparagus

Jail Head Island Salmon \$37

7 oz Center Cut Salmon Fillet, Succotash Salad, Lemon Dijon Vinaigrette

A5 Wagyu \$25 an oz

Japanese A5 10+ Wagyu Strip, Potato Au Gratin, Haricot Vert

Prime Rib \$51

Slow Roasted Black Angus Beef, Au Jus, Potato Au Gratin, Haricot Vert, Friday and Saturday Night Only

Signature Tasting Menu

Tuna Tartare with Kimchee

3 oz Crab Cake

Prime Short Rib

3 oz Filet Mignon, Marchand De Vin, Potato Au Gratin, Carrot Puree,

Caramel Glace

\$97

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.