

SUPPER

CAVIAR SERVICE

ANTONIUS CAVIAR SIBERIAN FIVE STAR*	209
ANTONIUS CAVIAR OSCIETRA FIVE STAR*	295

ACCOUTREMENTS

chives, eggs, crème fraîche, shallots, cornichons, Brioche toast, scallop rice crackers

TO START

CHILLED OYSTERS* <i>passion fruit mignonette, hogwash</i>	27/41
CRAB CAKE <i>cucumber, piquillo pepper purée, citrus gel, Johnny's remoulade, petite salad</i>	39
DEVILED EGGS <i>smoked paprika, mustard, cracklings</i>	19
CARPACCIO* <i>tenderloin, Grana Padano, caviar, pickled shallots, lemon caper foam</i>	39
SHRIMP COCKTAIL <i>lemon, cocktail sauce</i>	30
CHARRED SALMON <i>southern kimchee, citrus aioli, benne seeds, scallop crackers, nori</i>	36
SOUTHERN TREASURES <i>assortment of housemade preserves, pickles and charcuterie</i>	39

SOUPS & SALADS


CORN BISQUE <i>ham hock, humita, smoked bacon, crème fraîche, shishito peppers, pickled fresnos</i>	23
HEARTS OF ROMAINE <i>grilled romaine, tomato fondue, sourdough croutons, Parmigiano Reggiano</i>	21
ICEBERG WEDGE <i>bacon, cherry tomatoes, onions, blue cheese, chives, garlic buttermilk dressing</i>	21
BEET & PISTACHIO <i>baby beets, pistachio crèmeux, goat cheese, molasses micro cake, lemon vinaigrette</i>	26
ARTISAN GREENS SALAD <i>artisan lettuce mix, heirloom carrots, watermelon radish, cherry tomatoes, Kentucky soy vinaigrette</i>	19
BURRATA <i>bourbon braised cherry tomatoes, aged balsamic glaze, smoked paprika tuile</i>	26


FROM THE SEA


CATCH OF THE DAY	MP
SCALLOPS* <i>king trumpet mushrooms, beet pickled shallots, pecan cream, sweet potato crunch</i>	56
MISO ROASTED PRAWNS* <i>orange supremes, cajun prawn sauce, Old Bay crisp</i>	52
FAROE ISLAND SALMON* <i>celery root purée, beurre au citron, salmon roe</i>	48

PASTAS AND GARDEN

CACIO E PEPE	38	CELERY ROOT ROULADE	36
<i>pappardelle, tellicherry peppercorn, Parmigiano Reggiano</i>		<i>carrots, pickled mushrooms, citrus-apple demi-glace</i>	
TRUFFLE PASTA	40		
<i>bucatini, Grana Padano, English peas, sweet pepper drop</i>			
<i>add fresh black truffle</i>	48		

 = Gluten-Free

 = Vegetarian

 = Vegan

Proudly serving the Certified Angus Beef® brand, raised by family farmers and ranchers.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FROM THE LAND

FILET MIGNON* 🌾	6 OZ 59 8 OZ 69
14 OZ NEW YORK STRIPLOIN* 🌾	75
22 OZ BONE-IN RIB-EYE* 🌾	95
46 OZ TOMAHAWK*	178
MOUNTAIN RIVER FARM CERVENA VENISON 🌿	69
COLORADO LAMB RACK* <i>red beet glaze, fennel & mint mustard</i>	69
16 OZ DOUBLE BONE KUROBUTA PORK CHOP* 🌾 <i>apple jus</i>	69
SOUTHERN FRIED CHICKEN <i>angel biscuits, sorghum butter, house barbecue</i>	49

ENHANCEMENTS 🌾

LOBSTER TAIL 43 COLOSSAL CRAB OSCAR 35 SHRIMP 30
SCALLOPS* 42 BLACK TRUFFLE 48

SAUCES 🌾

BROWN BUTTER BÉARNAISE 5 HORSERADISH CREAM 5
BLACK GARLIC BOURBON BUTTER 5 TRUFFLE BUTTER 5
SIGNATURE STEAK SAUCE 5 CHIMICHURRI 5
WHISKEY PEPPERCORN 5

SIDES

POTATOES & GRAINS

POMMES PURÉE 🌾 <i>truffle gravy</i>	18
TRUFFLE & HERB FRIES 🌿 <i>parmesan</i>	18
OLD BAY MACARONI & CHEESE 🌿 <i>four cheeses</i> <i>add lobster 28</i>	18
TWICE-BAKED POTATO 🌾 <i>sour cream, bacon, chives</i>	19
HOPPIN' JOHN 🌾 🌿 <i>carolina gold rice, sea island peas</i>	18

VEGETABLES

GRILLED ASPARAGUS 🌿 <i>Alabama sauce</i>	19
FLORIDA MUSHROOMS 🌾 🌿 <i>garlic, thyme, bourbon</i>	22
CREAMED CORN 🌾 <i>roasted corn, onions, chives, bacon</i>	18
CRISPY BRUSSELS SPROUTS <i>country ham, balsamic molasses</i>	18
CHAURICE ROASTED CARROTS 🌾 <i>herbed crème fraîche</i>	19
CHARRED BROCCOLINI 🌾 <i>chili citrus vinaigrette</i>	16

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Kindly note, a 20% service gratuity will be added for parties of six or more.
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