

STARTERS

BRISKET TACOS · \$16

Slow Smoked Brisket, Flour Tortilla,
Jerk Slaw, Fire Roasted Salsa

FRIED GREEN TOMATOES · \$14

Pimento Cheese,
Tomato Jam

CORNBREAD PANCAKE · \$15

Topped with Brisket, Citrus Slaw,
Hot Honey Sauce

AVOCADO TOAST · \$15

Smashed Avocado, Cilantro, Jalapeños,
Over Medium Fried Egg, Micro Greens,
Grilled Jalapeño-Cheddar Toast

SPINACH & ARTICHOKE DIP · \$16

Grilled Pita Bread, Roasted Red Peppers,
Parmesan

BAG OF DONUTS · \$15

Cinnamon Sugar Dusted Donut Holes
with Raspberry, Salted Caramel,
Chocolate Sauce, Chocolate Milk

SALADS

WEDGE SALAD · \$16

Baby Iceberg Lettuce, Bacon, Tomatoes,
Blue Cheese, Shallot Vinaigrette, Chives

**CHAMPAGNE MARINATED
FRUIT SALAD · \$14**

STARLET CAESAR SALAD · \$12

Romaine Lettuce, Pecorino, Croutons,
Classic House Made Caesar Dressing

STEAKS & CHOPS

STEAK ADD-ONS: CRAB OSCAR · 24, SHRIMP SCAMPI · 18, LOBSTER TAIL · MKT

NEW YORK STRIP 14 OZ · \$59

Peppercorn Sauce

FILET MIGNON 8 OZ · \$66

Garlic-Herb Compound Butter

PORTERHOUSE 40 OZ · \$143

Garlic-Herb Compound Butter

CENTER CUT

PORK CHOP 12 OZ · \$35

Sweet Heat Glaze

HAWAIIAN RIBEYE 14 OZ · \$55

Grilled Pineapple with
Caribbean Chile Butter

AUSTRALIAN WAGYU

LONG-BONE RIBEYE 40 OZ · \$185

Cowboy Butter

SAUCES \$4 | THREE FOR \$10

GARLIC-HERB COMPOUND BUTTER • CARIBBEAN CHILE BUTTER • COWBOY BUTTER • PEPPERCORN SAUCE • BÉARNAISE SAUCE

BRUNCH ENTRÉES

BENEDICT · \$35

Choice of
Poached Maine Lobster or Lump Crab,
Grilled English Muffin, Poached Eggs,
Cajun Hollandaise, Herb Roasted Potatoes

THE A-LIST CLUB · \$17

Cajun Smoked Turkey, Swiss Cheese,
Applewood Smoked Bacon, Tomato,
Garlic Mayo, Brioche, Skinny Fries

BRUNCH BURGER · \$22

Double Smash Patty, American Cheese,
Over Medium Fried Egg, Grilled Onions,
Applewood Smoked Bacon, Boom Boom Sauce,
Herb Roasted Breakfast Potatoes

FRENCH TOAST · \$20

Warm Maple Syrup, Whipped Cream,
Powdered Sugar, & Choice of
Coconut-Pineapple Rum, Seasonal Berries,
or Bananas Foster

SILVER SCREEN FEAST · \$196

40 OZ. Porterhouse, Benedict,
Herb Roasted Potatoes,
Avocado Toast, Bag of Donuts

CATFISH & GRITS · \$26

Blackened or Fried, Crawfish Crab Gravy,
Pimento Cheese Grits

STEAK & EGGS · \$43

NY Strip, Chimichurri, Scrambled Eggs,
Herb Roasted Potatoes

DOWN BAD BISCUIT · \$25

Jumbo Buttermilk Biscuit,
Honey Glazed Fried Chicken,
Applewood Smoked Bacon,
Over Medium Fried Egg, Southern Gravy

BRAISED BEEF SHORT RIB HASH · \$33

Herb Roasted Potatoes, Sunny Side Up Fried Egg,
Caramelized Onions, Mushrooms, Grilled Peppers,
Swiss Chard, Horseradish Cream Sauce

THE HEADLINER · \$26

Chicken Fried Steak, Scrambled Eggs,
Herb Roasted Potatoes, Southern Gravy

CHICKEN & WAFFLES · \$22

Cornflake Crusted Bone-In Chicken Quarters,
Belgium Waffle, Whipped Butter,
Jerk Maple Syrup

PAPARAZZI BREAKFAST · \$16

Two Eggs Your Way,
Applewood Smoked Bacon,
Herb Roasted Potatoes, Cheddar Biscuit

OMELET YOUR WAY · \$18

Farm Fresh Eggs, White Cheddar Cheese,
Herb Roasted Potatoes with
Your Choice of Ingredients

SIDES

PANCAKES · \$10

LOBSTER MAC & CHEESE · \$20

APPLEWOOD SMOKED BACON · \$9

BISCUITS & GRAVY · \$10

PIMENTO CHEESE GRITS · \$10

HERB ROASTED POTATOES · \$9

WAFFLES · \$10

FRENCH FRIES · \$9

CHICKEN SAUSAGE · \$9

SIGNATURE COCKTAILS

PINEAPPLE UPSIDE DOWN

MIMOSA · \$18

Grey Goose, Pineapple, Grenadine,
Sparkling Wine

UP ALL NIGHT · \$19

Tito's, Bourbon Cream,
Double Shot Espresso, Kahlua

SWEET ESCAPE · \$18/\$66

Ketel One Cucumber Mint, St. Germain,
Simple, Lime, Sparkling Wine



MIMOSAS · \$7

Your Choice of
OJ, Cranberry, Pineapple,
or Grapefruit Juice

BLOODY MARY · \$20

Grey Goose, Signature Bloody Mary Mix,
Extravagant Garnishes

MILLIONAIRE MARG · \$75

Don Julio 1942, Grand Marnier
Centenaire, Lime, Orange, Agave

THE VELVET ROPE TOWER · \$75

Includes Four Lemon Drop Martinis
Watermelon, Cranberry, Lychee, & Lavender

Individual Martini \$20

BEER

\$7

COORS LIGHT
MICHELOB ULTRA
SHINER BOCK
GUINNESS DRAUGHT

TRINITY CIDEBOOB
MODELO ESPECIAL

DEEP ELLUM IPA
DALLAS BLONDE
DOS XX
REVOLVER BLOOD & HONEY

WHITE

WHISPERING ANGEL, STILL ROSÉ · \$17/\$65
CUPCAKE PEACH, MOSCATO · \$17/\$65
CLOS DU BOIS, PINOT GRIGIO · \$17/\$65
CHATEAU STE. MICHELLE, RIESLING · \$17/\$65

WHITEHAVEN, SAUVIGNON BLANC · \$17/\$65
THE CALLING, CHARDONNAY · \$19/\$76
MCBRIDE SISTERS, SAUVIGNON BLANC · \$17/\$65
FLOWERS, CHARDONNAY · \$65

IIMAGERY, SAUVIGNON BLANC · \$88
STAG'S LEAP KARIA, CHARDONNAY · \$100
JORDAN, CHARDONNAY · \$98
ROMBAUER, CHARDONNAY · \$110

RED

14 HANDS "HOT TO TROT"
RED BLEND · \$14/\$45
CHATEAU STE. MICHELLE,
CABERNET SAUVIGNON · \$17/\$65
MEIOMI, PINOT NOIR · \$17/\$65
CHELSEA GOLDSCHMIDT, MERLOT · \$17/\$65

ABSTRACT, RED BLEND · \$23/\$89
THE PRISONER, CABERNET SAUVIGNON · \$25/\$97
WHOLE CLUSTER, PINOT NOIR · \$19/\$73
ORIN SWIFT "8 YEARS IN THE DESERT"
RED BLEND · \$21/\$85

TERRAZAS, MALBEC · \$18/\$69
PASO D'ORO, CABERNET SAUVIGNON · \$77
FAUST, CABERNET SAUVIGNON · \$140
CAYMUS, CABERNET SAUVIGNON · \$425
OPUS ONE, CABERNET SAUVIGNON · \$700

BUBBLES

LA MARCA, PROSECCO · \$16/\$61
FAIRE LA FETE, ROSÉ · \$17/\$65
LALLIER, BRUT · \$19/\$83
VEUVE CLICQUOT, BRUT · \$160

MOËT & CHANDON, BRUT · \$160
MOËT & CHANDON, NECTAR ROSÉ · \$180

PERRIER-JOUËT, BRUT · \$300
DOM PÉRIGNON, BRUT · \$550
ACE OF SPADES, BRUT · \$675
ACE OF SPADES, ROSÉ · \$900

HAPPY HOUR

TUESDAY-FRIDAY 5PM-7PM

\$5 BEERS & HOUSE RED, WHITE, & SPARKLING BTG

\$10 SELECT SIGNATURE COCKTAILS

\$10 SELECT STARTERS

CRISPY CHICKEN BITES • BOUDIN EGG ROLLS • SPINACH DIP
LAMB & WAGYU BEEF MEATBALLS • JUMBO COCONUT SHRIMP (3)

20% GRATUITY WILL BE ADDED TO ALL CHECKS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANY PERSONS IN YOUR PARTY HAVE FOOD ALLERGIES. PLEASE BE AWARE THAT MANY OF OUR PRODUCTS (EVEN THOSE CONSIDERED TO BE GLUTEN-FREE FRIENDLY) MAY CONTAIN OR CONTACT COMMON ALLERGENS, INCLUDING BUT NOT LIMITED TO, WHEAT, SOY, FISH, SESAME, SHELLFISH, EGGS, PEANUTS, TREE NUTS, DAIRY/MILK. ALL INGREDIENTS MAY NOT BE PRINTED ON THE MENU. *INDICATES THAT THIS ITEM MAY CONTAIN RAW OR UNDERCOOKED EGGS, MEAT OR SEAFOOD WHICH MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.