

OPENING ACTS



Cheese Fondue* 24

melted swiss gruyere, toasted pretzel, croutons, oven-roasted tomatoes, grilled steak, texas hot links

Pigs in a Blanket 16

smoked sausage links, puff pastry, honey mustard crema

Deviled Eggs 12

jalapeno bacon jam, crispy rice noodles

Tuna Oshizushi* 18

sticky rice, avocado, ahi tuna kabayaki, chili mayo, tobiko

Shrimp Ceviche* 18

rock shrimp, cucumber, cilantro, citrus, avocado, wonton chips

Rock Shrimp* 18

sweet & spicy sriracha, fresno peppers, sesame seeds, chives

Baked Goat Cheese 16

red sauce, whipped goat cheese, Italian sausage, pesto, grilled rustic bread

Brie Brûlée 16

honey whipped brie, caramelized cane sugar, pistachio dust, rustic grilled bread

NIBBLERS & SNACKS

CHEF'S PUB MIX 6

HAND-CUT BEEF TALLOW FRIES 7

TRUFFLE SEA SALT KETTLE CHIPS 7

PARKER HOUSE ROLLS 8

SANDWICHES

All sandwiches served with truffle sea salt kettle chips.

Substitute

beef tallow fries, smashed potatoes, or roasted vegetables +2
a gluten free bun for +2

Roasted Turkey Melt 18

roasted turkey breast, gruyere, smoked pepper bacon, avocado, remoulade, baguette

Ham & Brie Melt 18

smoked ham, brie, jalapeno bacon jam, dijon, pickles, baguette

Wagyu Burger* 22

maytag blue cheese crust, bacon jam, garlic aioli, sesame seed brioche bun

Substitute

grilled chicken breast or impossible burger patty at no charge

SOUPS & SALADS

Lobster Bisque 16

amaretto, sherry cream, maine lobster, croutons, chives

Caesar 12

hearts of romaine, homestyle caesar dressing, croutons, fresh grated parmesan

Chopped Salad 14

romaine, red onion, orange, fennel, tomato, cucumber, parmesan, pepperoncini, smoking goose salami

Beets & Peaches 15

golden & red beets, peaches, goat cheese, arugula, candied pumpkin seeds

Add to any salad

grilled chicken +8 steak +12 grilled or blackened rock shrimp +10

SIGNATURE ENTREES

Steak & Potatoes* 40

16oz ny strip, peppercorn sauce, smashed potatoes, roasted vegetables

Roasted Pork Tenderloin* 28

fig jam glaze, braised apples & cabbage

Chicken Marsala 30

roasted airline breast, gnocchi, baby mushrooms, marsala sauce

Snapper Veracruz* 34

seared red snapper, zesty tomato veracruz sauce, steamed rice

Short Ribs 36

butternut squash risotto, slow-roasted bone-in short rib, red wine demi-glaze



*Please tell your server if you have any dietary restrictions. Consuming raw or undercooked foods may increase the risk of foodborne illness.

GENERAL MANAGER: Andrew Gillespie



CHEF DE CUISINE: Nick Benford