

EXECUTIVE CHEF
RICKY MARTINEZ

THE FOUNTAIN ROOM

GENERAL MANAGER
KATIE FORMAN

BREADS

HOUSE BAKED FOCACCIA...10
FRESH BAKED PARMESAN HERB FOCACCIA, ZESTY DIPPING OIL

STARTERS

BRIE BRÛLÉE...18
TEMPERED HONEY WHIPPED SPREADABLE BRIE CREMA, CARAMELIZED SUGAR CRUST, PISTACHIO DUST, COCKTAIL CHERRY, STRAWBERRY JAM, GRILLED BREAD

RELISH TRAY GF...26
CHEF'S SELECTION OF ARTISAN MEATS AND CHEESES, HOUSE PICKLED VEGETABLES, BREAD CRISPS

BEEF TARTARE GF...24
DIJON, CORNICHONS, EGG, PICKLED ONIONS, TRUFFLE CHIPS, CAVIAR

GUACAMOLE GF...12
SMASHED AVOCADO, QUESO FRESCO, TORTILLA CHIPS

RAW BAR

SHRIMP COCKTAIL GF...24
POACHED JUMBO SHRIMP, COCKTAIL SAUCE

OYSTERS ON THE HALF SHELL* GF.....25
HALF DOZEN, MIGNONETTE, COCKTAIL SAUCE

TUNA TARTARE*.....24
CUCUMBER, KABAYAKI SAUCE, RED & GREEN ONION, AVOCADO MOUSSE, PAPRIKA AIOLI, TOBIKO, RICE PAPER WONTONS

CORNBREAD12
CREAM CORN, CORN MEAL, HONEY COMB, WHIPPED BUTTER

SEASONAL FLATBREAD...16
ASK ABOUT OUR DAILY OPTIONS

LOBSTER & CRAB DIP18
CRAB AND LOBSTER MEAT, CHEDDAR, CREAM CHEESE, GARLIC, ONION, CELERY, CROSTINI

MEATBALLS18
VEAL & PORK, HOUSE-MADE RED SAUCE, PESTO, GOAT CHEESE, GRILLED BREAD

CRAB CAKE28
JUMBO LUMP CRAB, ROASTED RED PEPPERS, EGG, BRIOCHE, PARSLEY, GREEN APPLE FENNEL SLAW, PAPRIKA AIOLI, ORANGE

GREEN BEANS15
BEER-BATTERED TEMPURA GREEN BEANS, KABAYAKI DIPPING SAUCE

SOUP & SALAD

FRENCH ONION SOUP 12
CARAMELIZED ONION, HERBED BEEF STOCK, CROSTINI, GRUYERE CHEESE

LOBSTER BISQUE... 15
HOUSE-MADE LOBSTER STOCK, SHERRY, AMARETTO, CREAM, LOBSTER MEAT

FOUNTAIN WEDGE GF..... 14
ARTISAN ROMAINE HEART, MAYTAG BLUE CHEESE CRUMBLES, CHERRY TOMATO, RED ONION, CHIVE, OLD MAJOR JOWL BACON, BUTTERMILK DRESSING

CHOPPED GF..... 15
ROMAINE, RED ONION, ORANGE, FENNEL, CHERRY TOMATO, CUCUMBER, SHAVED PARMESAN, PEPPERONCINI, SMOKING GOOSE SALAMI

CAESAR 12
HEARTS OF ROMAINE, PARMESAN, HOUSE BAKED CORNBREAD CROUTONS

BEETS & PEACHES GF..... 15
GOLDEN & RED BEETS, PEACHES, GOAT CHEESE MOUSSE, ARUGULA, CANDIED PUMPKIN SEEDS

ENHANCE YOUR SALAD BY ADDING YOUR CHOICE OF PROTEIN

WORLD-CLASS STEAKS*
SINGLE SOURCED CERTIFIED ANGUS BEEF

7OZ
PETITE FILET
.....
50

10OZ
FILET
.....
68

16OZ
RIBEYE
.....
65

16OZ
BONE-IN NEW YORK STRIP
.....
65

8OZ
WAGYU CENTER CUT FILET MIGNON
.....
110

ROAST PRIME RIB OF BEEF

AVAILABLE BEGINNING AT 4PM
USDA ANGUS PRIME RIB OF BEEF, SALT CRUSTED, WITH NATURAL BEEF JUS & HORSERADISH CREAM

QUEEN CUT
12oz 54

KING CUT
18oz 70

STEAK ENHANCEMENTS

MAYTAG BLUE CHEESE CRUST 8 • CREOLE CRAWFISH SAUCE 12 • BROILED JUMBO SHRIMP 15
HORSERADISH CRUST 6 • LOBSTER TAIL MP • SEARED SCALLOPS 24 • CARAMELIZED WILD MUSHROOMS 8 • CHIMICHURRI 5

ENTRÉES

MEATLOAF 30
FRESH GROUND IN HOUSE USDA SINGLE SOURCED ANGUS BEEF, HERB BROWN GRAVY, WHIPPED POTATOES, BROCCOLINI

PRIME RIB FRENCH DIP28
SHAVED PRIME RIB, GRUYÈRE, ONION JAM, AU JUS, HORSERADISH CREAM, ARTISAN ROLL, FRENCH FRIES

WAGYU BURGER* GF..... 24
AGED CHEDDAR, OLD MAJOR PEPPER BACON, BREAD & BUTTER PICKLES, ONION JAM, TOASTED BRIOCHE, FRENCH FRIES

SHORT RIBS42
BONE-IN BEEF SHORT RIB, CHEDDAR GRITS, PICKLED RED ONIONS

PORK CHOP36
FISCHER FARMS BONE-IN FRENCHED CHOP, BOURBON-BLOOD-ORANGE GLAZE, WHIPPED POTATOES, BROCCOLINI

LASAGNA30
BECHAMEL, GOAT CHEESE, MANCHEGO, MUSHROOM CONFIT, TOMATO GLAZE, PESTO

FRIED CHICKEN 28
BUTTERMILK BRINE, BONELESS CHICKEN THIGHS, HERB BROWN GRAVY, WHIPPED POTATOES

ROASTED CHICKEN 35
AIRLINE CHICKEN BREAST, STREET CORN, SHIITAKE MUSHROOM, JOWL BACON, DIJON CHICKEN JUS

DUCK CONFIT PASTA 36
CALAMARATA, PEAS, PECORINO, HERB BUTTER SAUCE, CRISPY DUCK

HANGER STEAK* GF..... 44
TAMARIND AND CHIMICHURRI MARINATED 8OZ STEAK, CAULIFLOWER PUREE, ROASTED PEPPERS & APPLES, CRISPY POTATOES

PLANT BASED BURGER GF.....24
IMPOSSIBLE PLANT-BASED BURGER, AGED CHEDDAR, ONION JAM, BREAD & BUTTER PICKLES, TOASTED BRIOCHE, FRENCH FRIES

SEAFOOD

FRIED FISH 30
BEER BATTERED COD, FRIES, TARTAR SAUCE

SALMON* GF.....42
CHORIZO, BEANS, GNOCCHI, PARSNIP, ROMESCO

HALIBUT 46
BRAISED CABBAGE, CAULIFLOWER & PARSNIP PURÉE, MISO GLAZE

SEA BASS* GF..... 56
KABAYAKI GLAZE, NAPA CABBAGE, SHIITAKE, BOK CHOI, KIMCHI, CAULIFLOWER PURÉE

WHOLE BRANZINO*..... 45
FULL ROASTED BRANZINO A LA MEUNIERE

SHARABLE SIDES

TRUFFLE FRIES GF.....12
HAND-CUT, FRIED IN BEEF TALLOW, PARMESAN, TRUFFLE, GARLIC AIOLI

BROCCOLINI GF.....15
ROMESCO, FRESNO, TOASTED ALMONDS

POTATO CASSEROLE GF..... 14
CREAM, EGGS, CHEDDAR, PARSLEY

MAC & CHEESE 14
DISTINCTIVE BLEND OF ARTISINAL CHEESES, CAVATAPPI PASTA, ADD LOBSTER MEAT +10

ROASTED CAULIFLOWER GF..... 14
GOCHUJANG & CHIMICHURRI MARINADE, SAFFRON AIOLI, FRESNO PEPPERS

BRUSSELS SPROUTS 14
MAYTAG BLUE CHEESE CRUMBLES, OLD MAJOR JOWL BACON, BOURBON GLAZE

WHIPPED POTATOES GF..... 12
IDAHO POTATOES, BUTTER, CREAM

CORN PUDDING 13
CHORIZO, CHEDDAR, LIME CREMA

HOT TOWELS ARE AVAILABLE UPON REQUEST

for parties of 7 or more, a 20% gratuity will be included

CONTAINS NUTS

GF GLUTEN FREE OPTIONS AVAILABLE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness.

10/25