

ENTRÉE'S

Chilean Sea Bass – Pan roasted Chilean sea bass | Lobster cassoulet | saffron rouille | \$45

Shrimp & Scallops Nantua – Jumbo shrimp | pan seared U-10 diver scallops | Cognac, crawfish stock reduction | Geechie Boy heirloom grits | applewood smoked bacon | andouille | \$32

Short Rib Osso bucco – 5 Hour red wine braised prime bone-in short rib | Truffled celery root, Yukon potato puree | cider and bacon braised collards | braising jus reduction | \$38

Twin Lobster Tails – 2 Butter poached five-ounce South African cold water lobster tails | grilled asparagus, preserved lemon | market price

Veal "Oscar" – 12 oz. center cut rib chop | asparagus, Portobello ragout | crab imperial | hollandaise | \$54

New York Strip – 12oz. USDA PRIME | choice of sauce | \$39

Cowboy Ribeye – 20 oz. USDA PRIME, dry aged, bone in ribeye | choice of sauce | \$58

Filet Mignon – 8oz. Barrel cut | choice of sauce | \$42

SAUCES

smoked blue cheese and roasted shallot cream

Truffle butter

Brandy peppercorn

Cabernet Demi-glace

House made balsamic steak sauce

SIGNATURE SIDES

Mac & Cheese (Cavatappi) | 4 cheese fondue | \$8

Grilled Asparagus | \$7

Hand cut parmesan truffle fries with black truffle, roasted garlic aioli | \$8

Celery root, Yukon gold potato puree | \$7

Chive whipped potatoes | \$5

Sweet corn crème brulee | \$4

Caramelized onion bread pudding | \$6