

# Shared Plates/Starters

## Steak + Lobster Stuffed Mushrooms

Served with Roasted Garlic Sauce .. \$13 GF

## Steak Sliders

Filet Mignon Medallions | Horsey Aioli | Onion Jam | Melted Provolone | Toasted Garlic Bread \$16

## Creole Wings

Dry-Rubbed | Remoulade Dipping Sauce .. \$14 GF

## Grilled Lamb Chops

Pesto | Balsamic Glaze .. \$18 GF

## Fresh Potato Chips

House-Made Potato Chips | French Onion Dip .. \$8 GF

## Bruschetta

Toasted Garlic Bread | Tomato Basil Cruda | Pecorino Romano \$9

## Mini Stacks Sticks

Choice of Alfredo, Nacho, or Pizza Sauce \$9

## Mini Burgers

Grilled Prime Beef Mini Burgers | Melted Cheddar | Bacon | Chipotle Aioli | Pretzel Bun \$13

## Grilled Octopus

Pancetta Wrapped Potatoes | Roman Artichokes | Roasted Tomatoes | Balsamic Reduction | Pesto \$18

## Bacon-Wrapped Jalapeno Poppers

Sweet Habanero Dipping Sauce .. \$14 GF

## Lobster Rangoons

House-Made Rangoons | Sweet Habanero Dipping Sauce \$13

## Truffle Fries

Crispy Fries | Truffle Oil | Pecorino Romano Snow \$13

## Scallop + Pork Belly

Seared Scallops | Quail Egg | Pork Belly | Risotto Cakes | Roasted Garlic Sauce | Shaved Truffle \$18

## Firecracker Sliders

Fried Chicken | Pepperjack | Jalapeno Slaw | Chipotle Aioli \$15

## Cry Baby Shrimp

Shrimp Cocktail | Atomic Hot Cocktail Sauce .. \$16 GF

## Roasted Garlic Parmesan Butter Grilled Oysters

Half Dozen \$16

A Service Charge of 20% Will Be Applied To Parties of 6 or More

## Entrees

### Scalibut

Blackened Halibut with Seared Scallops. Served over Lobster Mashed & Asparagus.  
Finished with Lemon Parmesan Sauce & Tomato Basil Cruda. \$32

### Veggie Risotto

Parmesan Herb Risotto with Heirloom Tomatoes, Asparagus, Elote, Baby Portabellas, Zucchini. \$17 GF

### Ribs

Half or Full Slab with Tangy BBQ Sauce and Choice of Fries, Chips & Queso, or Side Salad. \$17/\$24

### Deconstructed Chicken Pot Pie

Tender Chicken with Asiago Stuffed Gnocchi, Lemon Parmesan Sauce, & Crispy Pancetta. \$19

### Steak Tacos

Filet Mignon Tips, Pico, Avocado, Pepperjack, Purple Citrus Slaw, Chipotle Aioli, Chips & Queso. \$19

### Short Rib Mac

White Cheddar Mac & Cheese with Tender Short Rib & Flamin' Hot Cheeto Crust. \$22

### Coconut Shrimp

Crispy Coconut Shrimp Served with Pineapple Fried Rice. \$23

### 24oz Tomahawk Ribeye

Served over Mashed Potatoes & Asparagus. Finished with Brandy Mushroom Sauce. \$46

## Sandwiches

### The Funky Aristocrat Burger

Two Grilled Prime Dry-Aged Brisket/Chuck Patties, Aged Cheddar, Pepper Havarti, French Onion Onions, Bone Marrow Mayonnaise, & Steak Sauce on a Garlic Butter Griddled Sesame Bun. Served with Fries. \$16

### Open Face Steak Sando

Grilled & Sliced Filet Mignon, Cheesy Garlic Bread, Mashed, Crispy Fried Onions, & Steak Gravy.  
Served with Horsi Aioli on the Side. \$24

### Chicken & Waffles

Fried Chicken, Honey Ham, Melted Cheddar, Maple Aioli, & Honey Mustard. Served with Fries. \$17

## Salads

### Blackened Shrimp Cobb Salad

Blackened Shrimp | Bacon | Avocado | Gorgonzola | Tomato | Onion | Egg | Creamy Basil .. \$17 GF

### Steak Salad

Filet Medallions | Candied Walnuts | Gorgonzola | Tomato | Mixed Greens | Balsamic Vinaigrette \$17 GF

## Desserts

Chocolate Chip Cookie Skillet \$11

Vanilla Bean Crème Brulee \$9

Molten Chocolate Cake \$9