Shared Plates/Starters

Steak + Lobster Stuffed Mushrooms
Served with Roasted Garlic Sauce .. $18 GF

Steak Sliders
Filet Mignon Medallions | Horsey Aioli | Onion Jam | Melted Provolone | Toasted Garlic Bread $19

Creole Wings
Dry-Rubbed | Remoulade Dipping Sauce .. $16 GF

Fresh Potato Chips
House-Made Potato Chips | French Onion Dip .. $11 GF

Bruschetta
Toasted Garlic Bread | Tomato Basil Cruda | Pecorino Romano $12

Mini Stacks Sticks
Choice of Alfredo, Nacho, or Pizza Sauce $13

Grilled Octopus
Pancetta Wrapped Potatoes | Roman Artichokes | Roasted Tomatoes | Balsamic Reduction | Pesto $19 GF

Mini Burgers
Grilled Prime Beef Mini Burgers | Melted Cheddar | Bacon | Chipotle Aioli | Pretzel Bun $16

Grilled Steak Skewers
Filet Tip Skewers | Pesto | Balsamic Glaze | Potato Crisp .. $23 GF

Bacon-Wrapped Jalapeno Poppers
Sweet Habanero Dipping Sauce .. $15 GF

Buffalo Chicken Dip
Rotisserie Chicken | Buffalo Cream Cheese | Grilled Naan Bread | Celery $17

Lobster Rangoon Nachos
Lobster & Cream Cheese Stuffed Wontons | Lobster Meat | Sweet Chili Sauce | Yum Yum | Scallion $19

Truffle Fries
Crispy Fries | Truffle Oil | Pecorino Romano Snow $14

Seared Scallops
Seared Scallops | Roasted Garlic Sauce | Macadamia Nuts $19

Firecracker Sliders
Fried Chicken | Pepperjack | Jalapeno Slaw | Chipotle Aioli $16

Cry Baby Shrimp
Shrimp Cocktail | Atomic Hot Cocktail Sauce .. $17 GF

Roasted Garlic Parmesan Butter Grilled Oysters
Half Dozen $17

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. $34

Porterhouse Lamb Chops

Served over Mashed Potatoes & Asparagus. Finished w Lemon Parmesan Sauce & Macadamia Nuts. $38

Veggie Risotto

Parmesan Herb Risotto with Heirloom Tomatoes, Asparagus, Elote, Baby Portabellas, Zucchini. $18 GF

Parmesan Crusted Filet with Bacon Wrapped Shrimp

Served over Mashed Potatoes & Asparagus. Finished with Lemon Parmesan Sauce. $46

Deconstructed Chicken Pot Pie

Tender Chicken with Asiago Stuffed Gnocchi, Lemon Parmesan Sauce, & Crispy Pancetta. $24

Steak Tacos

Filet Mignon Tips, Pico, Avocado, Pepperjack, Purple Citrus Slaw, Chipotle Aioli, Chips & Queso. $24

Short Rib Mac

White Cheddar Mac & Cheese with Tender Short Rib, Peppadews, & Flamin' Hot Cheeto Crust. $24

Coconut Shrimp

Crispy Coconut Shrimp Served with Pineapple Fried Rice. $24

24oz Tomahawk Ribeye

Served over Mashed Potatoes & Asparagus. Finished with Brandy Mushroom Sauce. $58

Snow Crab Legs

2lb Snow Crab, Asparagus, Melted Butter, & Cheese Garlic Bread. $42
Gluten Free without the bread

Ribs

Half or Full Slab with Tangy BBQ Sauce and Onion Ring Garnish. Choice of Side. 21/29
Gluten Free without the onion rings

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. $17

Open Face Steak Sando

Grilled & Sliced Filet Mignon, Cheesy Garlic Bread, Mashed, Crispy Fried Onions, & Steak Gravy.
Served with Horsy Aioli on the Side. $34

Chicken & Waffles

. Fried Chicken, Honey Ham, Melted Cheddar, Maple Aioli, & Honey Mustard. Served with Fries. $19

Salads

Blackened Shrimp Cobb Salad

Blackened Shrimp | Bacon | Avocado | Gorgonzola | Tomato | Onion | Egg | Creamy Basil .. $19 GF

Steak Salad

Filet Medallions | Candied Walnuts | Gorgonzola | Tomato | Mixed Greens | Balsamic Vinaigrette $21 GF

Desserts

Chocolate Chip Cookie Skillet $12
House Made Rotating Cheesecake $10
Vanilla Bean Crème Brulee $11
Molten Chocolate Cake $9
Key Lime Pie $9

Autumn Cocktails

Pumpkin Spice Latte $13

Stoli Vanilla | Kahlua | Pumpkin Liquor | Espresso | Splash of Cream

Spiced Apple Punch $13

Bacardi | Ginger Beer | Apple | Autumn Fruit Garnish | Cinnamon

Fall Manhattan $13

Angel's Envy Bourbon | Caramel Apple Cider | Bitters | Vermouth | Luxardo Cherry

Ginger Apple Tini $13

Apple Whiskey | Lemon | Ginger Liquor | Froth

Witches Brew $13

Tito's Vodka | Blue Curacao | Lime | Cranberry | Dry Ice

Apple Cider Cocktail $13

Tito's Vodka | Apple Cider | Cointreau | Maple Syrup | Cinnamon

Autumn Spritzer $13

Apple Cider | Aperol | Prosecco | Caramel Rim | Apple

Cranberry Cobbler Smash $13

Angel's Envy Bourbon | Cinnamon Simple | Cranberry Juice | Seltzer | Fresh Cranberry Garnish

Specialty Cocktails

The Fridge Cig $13

Vanilla Vodka | Diet Coke | Grenadine | Cherry

Empress Collins $13

Empress Gin | Fresh Citrus | Lavender

Walk Like a Oaxacan $13

Choice of Tequila or Mezcal | Simple | Lime | Blood Orange Puree | Tajin Rim | Bubbles

The Cosmos-Politan $13

Tito's Vodka | Cointreau | Cranberry | Grenadine | Edible Glitter

Rosè Colored Glasses $13

Three Olives Rosè Vodka | Ginger Liqueur | Rose Water | Lemon | Lemon Twist

Catcher In the Rye $13

Rye Whiskey | Grapefruit | Lime | Simple | Grapefruit Bitters | Thyme

What's Up, Doc? $13

Buffalo Trace Bourbon | Giffard Ginger Liqueur | Lemon Juice | Honey | Carrot Juice

Can You Feel The Lav, Tonight? $13

Grey Goose | Cointreau | Lavender Simple | Lemon | Sugar Rim