

# BEVERAGES + LIBATIONS

## WATER 6

S.Pellegrino or Acqua Panna

## ICED TEA 6

sweet or unsweet

## SODA 6

Coke | Diet Coke | Coke Zero  
Fanta Orange | Barq's Root Beer  
Pibb Xtra | Sprite | Pink Lemonade

## COFFEE

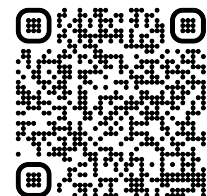
regular or decaffeinated 5 | 6 | 7  
espresso 5 | 7  
cappuccino or latte 5.75 | 6.75 | 7.75

## DOMESTIC BEER 7

Michelob Ultra | Budweiser  
Bud Light | Miller Lite

## PREMIUM BEER 8

Corona | Stella Artois  
SweetWater 420 Pale Ale  
Samuel Adams Boston Lager  
Blue Moon Belgian White  
Intuition I-10 IPA  
Intuition Jon Boat Kölsch  
St. Pauli Girl NA



VIEW MENU

## SPARKLING

Lunetta Prosecco, Italy 15

## WHITE / ROSÉ (6 OZ. / 9 OZ.)

Zenato Pinot Grigio, Italy 13 | 18  
Rose Gold Rosé, France 14 | 19  
Mohua Sauvignon Blanc, New Zealand 14 | 19  
Pine Ridge Vineyards Chenin Blanc, California 13 | 18  
Kendall-Jackson Chardonnay, California 13 | 18

## RED (6 OZ. / 9 OZ.)

Meiomi Pinot Noir, California 14 | 19  
Decoy by Duckhorn Merlot, California 13 | 18  
Catena Vista Flores Malbec, Argentina 12 | 17  
Tribute Cabernet Sauvignon, California 14 | 19

## COCKTAILS

BLOODY MARY 12  
svedka vodka + house bloody mary mix

## HONEY BEES 13

jack daniel's tennessee honey + lemon juice  
agave nectar + honeycomb

## BERRY SANGRIA 12

red wine blend + bacardi rum + orange liqueur  
agave nectar + blueberry purée + orange juice  
pineapple juice + sprite

## WHITE PEACH SANGRIA 12

white wine + bacardi rum + orange liqueur  
peach purée + orange juice + pineapple juice + sprite

## OCEAN BREEZE 13

svedka vodka + st. germain + cranberry juice + club soda

## MARCHÉ COFFEE 13

espresso + licor 43 + vanilla simple syrup



# STEAK OUT MENU

AVAILABLE MARCH-NOVEMBER

This signature culinary event features live music, creative cocktails and a selection of premium cuts of meat. Available every Friday, Saturday and Sunday from 5-9 p.m.

WARNING: MAY CAUSE STEAK ENVY

## APPETIZERS

SHRIMP DIP 16

PEEL & EAT SHRIMP   19

ROASTED GARLIC HUMMUS   10  
pita wedges

CHEESE & CHARCUTERIE PLATE  
PICK THREE 19 / PICK FOUR 24 / PICK FIVE 29  
prosciutto + soppressata + bresaola  
green hill camembert  
sweet grass dairy tomme  
grateful hill farm goat cheese

gluten-friendly bread available upon request

 gluten-friendly  vegetarian

 vegan  dairy-free

\*Consuming raw or undercooked meats / poultry  
seafood / shellfish or eggs may increase your risk of  
foodborne illness. Please notify us of any food allergy.

All parties of 8 or more will have an automatic  
21% gratuity added to the check.

## KID'S SELECTIONS

\*Served with potato chips.  
Beef tenderloin served with side salad and baked potato.

GRILLED CHEESE\*  10

PEANUT BUTTER & GRAPE JELLY\*  10

GRILLED 4 OZ. BEEF TENDERLOIN  25

## STEAK SALAD

29

mixed greens + steak tips + tomato  
red onion + blue cheese  
balsamic vinaigrette

## ENTRÉES

Served with side salad, bread and loaded baked potato. Substitute a caesar salad +4.

12 OZ. NY STRIP  38

8 OZ. BEEF TENDERLOIN  47

36 OZ. BONE-IN RIBEYE  59

1/2 ROTISSERIE CHICKEN  33

8 OZ. SALMON FILLET  36

24 OZ. CAULIFLOWER STEAK  29

Enhancements may be added to any of the above selections:

1/4 lb. shrimp  + 14 | lobster tail  + 49

## DESSERTS

WHITE CHOCOLATE  
BLUEBERRY BREAD PUDDING 10  
lemon custard + blueberry coulis

STRAWBERRY SHORTCAKE 10  
sponge cake + vanilla bean mousse  
fresh strawberry compote

S'MORES CHEESECAKE 10  
chocolate cheesecake + toasted marshmallow

TIRAMISU BUDINO 10  
caramel budino + espresso-soaked ladyfingers  
mascarpone mousse

PISTACHIO MILLE-FEUILLE 10   
honey puff pastry + pistachio mousse  
candied orange

 Contains nuts.