

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 **gf df** 19

ROASTED GARLIC HUMMUS **df vg** 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

gf gluten-friendly **vg** vegan

df dairy-free **n** contains nuts

**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 **gf** 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 **gf** 38

8 OZ. BEEF TENDERLOIN **gf** 47

36 OZ. BONE-IN RIBEYE **gf** 59

1/2 ROTISSERIE CHICKEN **gf** 33

8 OZ. SALMON FILLET **gf** 36

24 OZ. CAULIFLOWER STEAK 29

Enhancements may be added to any of the above selections:

1/4 lb. shrimp **gf** +14 | lobster tail **gf** +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 **n** 10
honey puff pastry + pistachio mousse
candied orange