

NON-ALCOHOLIC BEVERAGES

WATER 6

s.pellegrino
acqua panna

ICED TEA 6

sweet
unsweet

COFFEE

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

SODA 6

coke | diet coke | coke zero
fanta orange | barq's root beer
pibb xtra | sprite | pink lemonade

BEER + WINE

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

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

AMELIA GARDEN 14

smirnoff blueberry + lychee + campari

PORCH SWING LEMONADE 13

deep eddy lemon vodka + lavender
lemon-lime soda

GEORGIA GENTLEMAN 13

woodford bourbon + peach nectar
ginger beer

VIEUX CARRÉ 14

woodford rye + cognac + vermouth

RHUBARB REVERIE 14

bacardí rum + strawberry + rhubarb
vanilla cold foam

SUNDAY SOCIAL 12 | 24 (PITCHER)

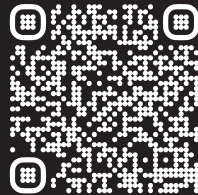
grapefruit + elderflower + cava

RUBY POP 12 | 24 (PITCHER)

red wine + brandy + citrus + lemon-lime soda

SWEET CREAM MORNIN' 13

smirnoff vanilla + cold brew
white chocolate pistachio



VIEW MENU



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