

REFRESHMENTS

WATER 6

s.pellegrino
acqua panna

ICED TEA & LEMONADE 6

sweet tea
unsweet tea
housemade lemonade

SODA 6

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

COFFEE

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

BEER

PREMIUM BEER & SELTZERS 8

corona | stella artois | sierra nevada hazy little thing ipa
mocama cosmico ipa | blue moon belgian white
high noon hard seltzer (peach or pineapple)

DOMESTIC BEER 7

coors
michelob ultra
bud light
miller lite

NON-ALCOHOLIC 6

heineken 0.0



VIEW MENU

PORCH POURS

WHITE PEACH SANGRIA 12 | 24 (PITCHER)

white wine + peach brandy + peach syrup
citrus + sprite + peach garnish

REDSANGRIA 12 | 24 (PITCHER)

red wine + blackberry brandy
blueberry syrup + sprite + berries

PORCH SWING LEMONADE 15

deep eddy lemon vodka + lavender
lemon-lime soda

GEORGIA GENTLEMAN 15

woodford bourbon + peach nectar ginger beer

MARCHÉ MARY 15

svedka vodka + filthy bloody mary mix
tajín salt rim

*add southern stack skewer +3: boiled egg
bacon + roasted pineapple chunk + lime wedge*



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 and Saturday, 5-9 p.m.

WARNING: MAY CAUSE STEAK ENVY

APPETIZERS

SHRIMP DIP 17

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 ◇ 11

PEANUT BUTTER & GRAPE JELLY ◇ 11

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* 42

8 OZ. BEEF TENDERLOIN *gf* 49

36 OZ. BONE-IN RIBEYE *gf* 65

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

S'MORES BREAD PUDDING 12

chocolate graham bread pudding + marshmallow
chocolate sauce

COCONUT CAKE 12

yellow cake + salted caramel + coconut mousse

PEACH COBBLER *gf n* 12

caramel sauce + spiced pecans + vanilla ice cream

DUBAI CHOCOLATE MOUSSE *n* 12

dark chocolate mousse + pistachio crunch filling
gold bar

LEMON MERINGUE PIE 12

Lemon pie + vanilla meringue
strawberry mousse + strawberry sauce