



BEGINNINGS

SOUTHERN HUMMUS 10

Wood Fired House Bread - Black-Eyed Pea - Black Garlic - Sicilian Olive Oil

GRILLED BACON (GF) 15

Crispy Smoked Pork Belly - Sweet and Spicy Glaze - Toasted Benne Seeds

SHRIMP COCKTAIL (GF) 16

Jumbo Shrimp - Horseradish - Cocktail Sauce - Lemon

FRIED ONIONS 12

Tempura Battered - Sorghum Syrup - Chili - Mezzo Secco

TUNA POKE * 18

Avocado - Miso Sambal Aioli - Soy Ponzu - Rice Crackers

FRENCH ONION SOUP 10

Four Different Types of Onion - White Wine Cream - Gruyere Croutons

GREENS (SHARABLE)

CAESAR 12

Romaine Wedge - Buttermilk Caesar - White Anchovies - Garlic Cheese Croutons - Parmesan Lace

CHOPPED SALAD (GF) 12

Julienne Romaine - Kale - Shaved Radish - Shaved Asparagus - Craisins - Spiced Pecans - Pickled Onions - Aged Jack - Lemon Poppy Seed Vinaigrette

BURRATA SALAD 12

Charred Leek Vinaigrette - Pickled Persimmons - Frisée - Marcona Almonds - Lemon Agrumato Oil

SPINACH SALAD 12

Baby Spinach - Shaved Red Onion - Hard Cooked Egg - Candied Bacon - Shaved Cremini - Bacon Vinaigrette

THE MAKING OF A GREAT STEAK

AGE

Our steaks are **aged** up to **45 days**

This process tenderizes beef and enhances natural flavors

GRILL

Steaks are cooked on a **wood-fire grill**

Creates an unforgettablely flavorful and juicy steak

QUALITY

Prime steaks are top 2.9% of all beef

Hand selected premium cuts ensure superior marbling

Steaks cooked on a wood fire grill have a slight char that enhances the flavor.

BLUE RARE very red, cold center | **RARE** red, cool center
MEDIUM RARE red, warm center | **MEDIUM** pink, hot center
MEDIUM WELL dull pink, hot center | **WELL DONE** no pink, hot center

ITEMS WITH AN ASTERISK (*) MAY BE SERVED RAW OR UNDERCOOKED. THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 21% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.





** ALL STEAKS ARE GLUTEN FREE **

PRIME STEAK

FILET* 6oz|43 12oz|85
6oz or 12oz

NEW YORK STRIP* 44
14oz

RIBEYE* 55
16oz

SURF & TURF* 79
6oz filet - Lobster Tail

STEAK FOR TWO* 115
35oz Porterhouse cut tableside - Roasted Bone Marrow - Smoked Garlic

DRY AGED PRIME STEAK

BONE-IN KANSAS CITY STRIP* 65
14oz
45 Day Dry Aged

COWBOY CUT RIBEYE* 100
22oz Bone-in
45 Day Dry Aged

BLACK ANGUS STEAK

COULOTTE* 35
12oz Sous Vide in Bourbon Marinade

CBT SMOKED FILET

SMOKED 12OZ FILET* 90
12oz Prime Filet - Smoking Tableside - Potato Fondue - Smoked Leek Powder

SAUCES & ADD-ONS

Smoked Blue Cheese Butter 5 / Truffle Butter 5 / Bourbon Demi 5
Green Peppercorn Béarnaise 5 / Parmesan Garlic Butter 5 / Slow Smoked Garlic 5
Roasted Bone Marrow 7 / Grilled or Fried lobster tail MP

ALTERNATIVES

SHRIMP & GRITS (GF) 28
White Shrimp - Cheddar Jalapeno Grits - Smokey Bacon - Whiskey Gravy

BRAISED PORK SHANK 28
14oz Vilari Brothers Heritage Pork - Black Garlic Soy Jus - 12 Grain Fried Rice

CEDAR PLANK SCOTTISH SALMON* 28
Miso Honey Glaze - Smoked Cherry Tomato Conserva

SIDES (SHARABLE)

CREAMED CORN (GF) Grill Smoked, Rich & Creamy 11

SAUTEED SPINACH (GF) Wilted - Roasted Garlic 10

TRUFFLED MAC & CHEESE Creamy Cheese Sauce - Orecchiette - Truffle Breadcrumbs 11

CREAMED SPINACH Garlic Cream 11

ASPARAGUS (GF) Wood Fire Grilled Asparagus 12

WILD MUSHROOMS (GF) Sautéed Wild Mushrooms - Garlic - Fresh Herbs 12

STEAKHOUSE BURGER* 19
Grilled bun - Tillamook Cheddar - Nueske's Bacon - Smoked Onions - Garlic Aioli - Spicy Bread & Butter Pickle

CB&T CHICKEN 22
Pan Roasted Springer Mountain Airline Breast - Potato and Pea Ragout

VEGETARIAN RISOTTO (GF) MP
Daily Inspiration from Local Farms and Seasons

CHEF'S VEGETABLE OF THE DAY (GF) Seasonal vegetable - based on availability - chef's selection 11

MASHED POTATOES (GF) slow smoked garlic - butter - cream 11

POTATO GRATIN (GF) Sweet Purple Potatoes - Cheese Brulee 11

HOUSE FRIES (GF) Russet Potatoes - House Spice Mix - Garlic Aioli 10

