



BEGINNINGS (SHARABLE)

WOODFIRED ARTICHOKE DIP 13

Grilled Artichoke Hearts - Fontina, Gruyere, Grana Cheeses

GRILLED BACON (GF) 15

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

SHRIMP COCKTAIL (GF) 16

Jumbo Shrimp - Remoulade - Cocktail Sauce - Lemon

WAGYU CARPACCIO* 18

WBlack Wagyu - Togarashi Rub - Pickled Onions - Capers - Frisée - Egg Yolk - White Truffle Miso Aioli

SHRIMP AND LOBSTER BISQUE (GF) 12

Rich and Creamy - Madeira - Local Yogurt

SOUP OF THE DAY 10

Seasonally Inspired Soup

GREENS (SHARABLE)

CAESAR 12

Romaine - Buttermilk Caesar - 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

BUTTER LETTUCE (GF) 12

Blue Cheese Dressing - Blue Cheese Crumbs - Pickled Red Onion - Candied Pecans

ENTREES

SHRIMP & GRITS (GF) 28

White Jumbo Shrimp - Cheddar Jalapeno Grits - Smoky Bacon - Whiskey Gravy

CEDAR PLANK SCOTTISH SALMON* 27

Miso Honey Glaze - Cherry Tomato Conserva - Cauliflower Broccoli Rice Pilaf

CHILEAN SEA BASS (GF) 48

Pan Roasted Sea Bass - Saffron Nage - Fennel Purée - Cipollini

STEAKHOUSE BURGER* 20

Grilled Bun - Tillamook Cheddar - Nueske's Bacon - Pickled Onions - Garlic Aioli - Spicy Bread & Butter Pickle - House Cut Fries

SHRIMP ALFREDO 25

Sautéed Jumbo Shrimp - Confit Garlic Alfredo Sauce - House Made Pasta

CB&T CHICKEN (GF) 22

Pan Roasted Airline Breast - Heirloom Tomato Glaze - Sweet Potato Puree - Saffron Apple - Candied Red Cabbage

VEGETARIAN RISOTTO (GF) 22

Daily Inspiration from Local Farms and Seasons

STEAK OF THE DAY* 29

Chef's Selection Steak of the Day, with Potatoes and Vegetables Inspired from Local Farms and Seasons

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.



À LA CARTE PREMIUM STEAKS

** ALL STEAKS ARE GLUTEN FREE **

WET AGED

HANGER* 25

8oz USDA Black Angus
Sous Vide in House Marinade

COULOTTE* 35

12oz USDA Black Angus
Sous Vide in Bourbon Marinade

FILET* 6oz|43 12oz|65

USDA Black Angus

NEW YORK STRIP* 44

14oz USDA Prime Black Angus / Abundant Marbling

RIBEYE* 55

16oz USDA Prime Black Angus / Abundant Marbling

SURF & TURF* MP

6oz filet - Lobster Tail

SMOKED 12OZ FILET* MP

12oz Filet / Smoking Tableside / Bone Marrow Crust

DRY AGED

BONE-IN KANSAS CITY STRIP* 65

14oz Prime Black Angus / Abundant Marbling
45 Day Dry Aged

SIDES (SHARABLE)

HOUSE FRIES (GF) 10

GARLIC MASHED POTATOES (GF) 11

SMOKED CREAMED CORN (GF) 11

GARLIC CREAMED SPINACH 11

TRUFFLED MAC & CHEESE 11

CRISPY BRUSSELS SPROUTS 12

TEMPURA FRIED ONIONS 12

WOOD FIRE GRILLED ASPARAGUS (GF) 12

SAUTÉED WILD MUSHROOMS (GF) 14

CHEF'S VEGETABLE OF THE DAY (GF) MP

STEAK ENHANCEMENTS

Smoked Garlic 5 / Roasted Bone Marrow 7 /
Shrimp Scampi 17 / Grilled or Fried lobster tail MP

BUTTERS & SAUCES

Blue Cheese, Truffle, or Parmesan Garlic Butter 5
Bourbon Demi 5 / Green Peppercorn Béarnaise 5

Our steaks are sourced from a specialty butcher in Atlanta that hand selects, cuts, and ages only the highest quality beef from local Georgia farmers. All cuts are of the highest quality and to our precise specifications.

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 unforgettably
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