



## 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

### SCALLOPS (GF) 38

Seared Day Boat Scallops - Lemon Nage - Capers - Castelvertrano Olives - Sea Island Red Peas

### 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) 24

Sous Vide - Springer Mountain Farms Airline Breast - Pan Roasted - Garlic Mashed Potatoes - Brussel Sprouts - Chicken Jus

### 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 10 /  
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