

COCKTAILS

CLASSICS

OLD FASHIONED 16
eagle rare, demerara, angostoura and orange bitters

HARLEM 16
rye whiskey, luxardo abano, orinoco bitter

UN BOULEVARDIER 16
eagle rare, borghetti, campari

FRENCH 77 16
cognac, st. george spiced pear, lemon, cava

M & M 16
mezcal, amaro montenegro, orange bitter

ORIGINALS

TOUCH OF VELVET 16
larceny, zucca, all spice, velvet falernum

FROZEN NIGHTCAP 16
vodka, espresso, st. george nola, brown sugar

THE LADY IN ORANGE 16
tequila, aperol, velvet falernum, lime

ALMOND DELIGHT 15
amaretto, licor 43, lemon, chocolate bitter

MONACO 15
gin, lime, simple, elderflower

LIST ROTATES

DRAFT BEER

TROPICALIA 9
Creature Comforts - Tropical IPA - 12oz - 6.6%

PRINCE OF PILSEN 7
Three Taverns - Pilsner - 16oz - 5%

POG 8
Scofflaw - Passionfruit, Orange & Guava IPA - 16oz - 7.5%

FRESH CATCH 7
Narragansett - Blonde Ale - 16oz - 5%

SOLID GOLD 6
Founders - Lager - 16oz - 4.4%

BOTTLES & CANS

DIRTY BEACHES 8
Scofflaw - Tropical Wheat Ale - 12oz - 6.3%

GATE CITY 7
Copperhead - Amber Ale - 12oz - 5.2%

BASEMENT IPA 9
Scofflaw - West Coast IPA - 12oz - 7.5%

LEFFE 7
Belgian Blonde Ale - 11.2oz - 6.6%

MODELO 7
Mexican lager - 12oz - 4.4%

WHITE WINE

Lovo - Prosecco - Italy 11/40

Nortico - Albarino - Portugal 11/40

Pasqua - Rose - Italy 15/56

Domaine Les Grenettes - Sauvignon Blanc - France 15/56

St. Clair - Sauvignon Blanc - New Zealand 15/56

Four Graces - Pinot Gris - Willamette Valley 12/44

Cave de Lugny - Chardonnay - France 13/48

Daou - Chardonnay - Paso Robles 14/52

RED WINE

Whole Cluster - Pinot Noir - Willamette Valley 15/56

Bloodroot - Pinot Noir - Sonoma 16/60

Ca Momi - Cabernet Sauvignon - Napa Valley 15/56

Austin NV - Cabernet Sauvignon - Paso Robles 14/52

N.C. Argiano - Super Tuscan - Italy 14/52

Scarpetta - Barbera - Italy 13/48

Altocedro - Malbec - Argentina 15/56

NO ABV

COCA COLA 5

DIET COKE 5

SPRITE 5

FEVER TREE CLUB SODA 5

SAN PELLEGRINO - SPARKLING - 1L 9

ACQUA PANNA - STILL - 1L 9

UPSIDE DAWN - GOLDEN ALE - ATHLETIC BREWING 7

RUN WILD - IPA - ATHLETIC BREWING 7



STARTERS

10 FRENCH ONION SOUP
CARAMELIZED SWEET ONION,
BEEF BROTH, FONTINA,
CIABATTA CROUTON

* 15 WAGYU BEEF TARTARE
HAND CHOPPED BEEF,
GARLIC DIJONNAISE, PICKLED
SHALLOT, CORNICHON, SOURDOUGH

16 WEDGE SALAD
ICEBURG, CREAMY HERB DRESSING,
BLEU DE CAUSSES CHEESE,
SHAVED ROOTS, EVERYTHING SPICES,
HOUSE BACON, HERBS

25 SHRIMP TOAST
JUMBO SHRIMP,
GARLIC-CHILI CREAM SAUCE,
GREEN PEPPERCORN, HOUSE BACON
FRESH HERBS, SOURDOUGH

18 SALT + PEPPER CALAMARI
DOMESTIC CAUGHT, CILANTRO,
THAI BASIL, SAVORY ONION,
SERRANO, TOGARASHI, LIME

24 GULF BLUE CRAB GRATIN
GULF LUMP CRAB, CORN,
SWEET ONION, LARDON,
BREADCRUMB, SOURDOUGH

18 SHRIMP COCKTAIL
JUMBO POACHED SHRIMP,
COCKTAIL SAUCE,
REMOULADE, LEMON

RESILIENCE

/ri-zil-jens/ — noun

The capacity of a person to maintain their core purpose and integrity in the face of dramatically changed circumstances.

STEAKS

* CENTER CUT FILET 7^{oz} OR 10^{oz} 57/75 PRIME DELMONICO RIBEYE 18^{oz} 82 *

* PRIME NY STRIP 16^{oz} 65 PRIME SHIRT STEAK AU POIVRE 8^{oz} 61 *

* PRIME TOMAHAWK 36^{oz} 155 PRIME HANGER STEAK 8^{oz} 34 *

* PRIME PORTERHOUSE 30^{oz} 99 CENTER CUT WAGYU STRIP 10^{oz} 105 *

ADD ONS

FRENCH BLEU CHEESE 7

WARM BUTTER GULF CRAB 15

GRILLED GARLIC SHRIMP 15

SAUCES

STEAK JUS, 2 DAY REDUCTION 6

AU POIVRE 4

HORSERADISH CREAM 3

BUTTERS

HERB BUTTER 3

GREEN PEPPERCORN BUTTER 4

BLACK TRUFFLE BUTTER 4

SIDES

FRITES ROYALE, STEAK JUS 12

WHIPPED POTATOES, STEAK JUS 11

CREAMED POTATO GRATIN 13

BAKED SHELLS AND CHEESE 15

ROASTED CAULIFLOWER 13

ROASTED MUSHROOMS 15

CRISPY BROCCOLINI 15

ONION RINGS 14

GRAND STYLE PLATEUX

OYSTERS, SHRIMP COCKTAIL, SALMON CRUDO, *

WEST INDES CRAB SALAD, ACCOUTREMENTS

REGULAR 69  130 GRAND

ALL ABOARD

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREES

CRISPY WHOLE BRONZINO
CRISPY SHALLOT-GARLIC OIL,
CONFIT FINGERLING POTATO,
CRISPY BROCCOLINI, HERBS 42

SHRIMP FETTUCINE
JUMBO SHRIMP, BEURRE FONDUE,
WHITE WINE, CREAM, 32
CHILI, GARLIC

AIRLINE CHICKEN
BELLE CHEVRE CHEESE, BUTTERED LEEK
& MUSHROOM BREAD PUDDING,
ROASTED CHICKEN JUS, BROCCOLINI, 28
PEARL ONION, HERBS

GEORGE'S BANK SCALLOPS
RISOTTO, GRANA PADANO, *
15 YEAR BALSAMIC, MP
LEMON OIL

SCOTTISH SALMON
WILD RICE, HAZELNUTS, *
SULTANAS, HERBS, 32
CARROT PUREE

BROAD ST. STEAK BURGER
DOUBLE STACKED SMASH BURGER, *
STEAK JUS, ONION, FONTINA, 21
GARLIC AIOLI, FRIES

NC ROASTED TROUT
CAULIFLOWER PUREE,
ROASTED ROOT VEGETABLES,
TOASTED ALMONDS, 32
BROWN BUTTER VINAIGRETTE, SULTANAS

À LA CARTE

TROUT FILET 28

GEORGE'S BANK SCALLOPS MP *

SCOTTISH SALMON 28 *

AIRLINE CHICKEN 27