

LOUNGE MENU

STARTERS

SHRIMP COCKTAIL

VODKA-SPIKED COCKTAIL SAUCE 20.

BATTERED ONION RINGS

CAROLINA GOLD BBQ SAUCE 11.

GARLIC BREAD

ROGUE CREAMERY BLUE CHEESE FONDUE 9.

DOUBLE SMOKED BACON

BLACK-PEPPER MAPLE GLAZE 16.

CAESAR SALAD

OLIVE OIL CROUTONS, PARMESAN CHEESE 12.

WAGYU MEATBALLS

TOMATO BASIL SAUCE, GRILLED SOURDOUGH 15.

ENTRÉES

PETITE FILET MIGNON 7OZ.

BEARNAISE BUTTER 47.

HAND-CUT RIBEYE 14OZ.

USDA PRIME, CHIMICHURRI, CHARRED ONION 49.

STEAK HOUSE CHEESEBURGER

BLEND OF CHUCK, BRISKET & SHORT RIB, POTATO BUN,
FRENCH FRIES 17.

SIDES

BACON MACARONI & CHEESE

BACON, PARMESAN, CHEDDAR, MOZZARELLA 13.

ROASTED ASPARAGUS

BEARNAISE, PROSCIUTTO 14.

PARMESAN-TRUFFLE FRIES 11.

STEAKSMANSHIP

IT'S IN EVERYTHING WE DO, AND IT'S ONLY HERE.

GENERAL MANAGER BRIAN NAPIANY

EXECUTIVE CHEF CORY CHUNN

ITEMS CAN BE COOKED TO ORDER OR MAY BE CONSUMED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE BEFORE ORDERING.