

DAILY SHELLFISH

OYSTERS ON THE HALF SHELL {6/12} \$16/\$30
pickled cucumber, house chili sauce, yuzu ice

BOARDS

all boards served with toasted baguette

ARTISAN CHEESE {v} \$17

raspberry bellavitano, brie fermier,
cave aged chandoka

WEST LOOP SALUMI \$18

duck prosciutto, finocchiona, coppa,

SALUMI & ARTISAN CHEESE \$24

raspberry bellavitano, finocchiona,
cave aged chandoka, coppa

HOUSE-SMOKED FISH \$17

albacore tuna, trout pate, salmon,
salmon roe, ginger-whipped cream cheese

SOUPS & SALADS

Shrimp Bisque.....	\$5 cup/\$8 bowl
Cream of Mushroom {v}	\$4 cup/\$7 bowl
House Salad {v}.....	\$7
spinach, frisee, croutons, tomato, onion, feta, fennel, garlic balsamic vinaigrette	
Duck Prosciutto Salad.....	\$9
mixed greens, tomato, onion, quail egg, bacon vinaigrette	
Seared Tuna Salad.....	\$16
albacore tuna, fennel, boston lettuce, tomato, pickled red onion, sweet miso vinaigrette	
Steak Salad.....	\$16
sliced ribeye steak, grilled endive, frisee, mixed greens, onion, garlic balsamic vinaigrette	

SNACKS

Cauliflower Parmesan Tots {v}.....	\$7
house blue cheese sauce	
Onion Rings.....	\$5
bourbon batter, spicy aioli	
Chicken Drumettes {3pc/5pc}.....	\$7/\$11
spicy sweet chili sauce	
Crispy Calamari.....	\$12
parmesan, paprika, chive, house tartar sauce	
Steak Fries.....	\$5
spicy aioli	

SMALLER FARE

Short Rib Poutine.....	\$12
steak fries, short rib jus, feta cheese, pickled red onion	
Duck Liver Pate.....	\$10
berry jam, crispy onion, toasted baguette	
Mussels.....	\$14
house spicy bourbon miso, basil, roasted garlic, onion, tomato	
Crab Dip.....	\$12
blue crab, mascarpone, fontinella, shallot, toasted baguette	
Wagyu Beef Tartare.....	\$16
foie gras butter, quail egg, capers, toasted baguette	
Brussels Sprouts {v}.....	\$10
pesto, parmesan cheese, onion, lemon, oyster mushrooms	
Mushroom Risotto {v}.....	\$8
black rice, parmesan (sauteed shrimp +\$8)	
Truffled Burrata & Fried Tomato {v}.....	\$10
house-made burrata, basil, pickled radish, whiskey balsamic	

SANDWICHES

served with steak fries

House Pastrami.....	\$17
house slaw, onion, yellow mustard, provolone, pan sourdough	
Reuben.....	\$17
house corned beef, sauerkraut, russian dressing, fontinella, rye	
Albacore Tuna Melt	\$16
seared tuna steak, grilled tomato, pickled onion, provolone, spinach, fennel, house tartar sauce, open faced sourdough	
Blackened Fish Sandwich.....	\$15
catch of the day, house slaw, house tartar, open faced sourdough	
Pulled Pork Sandwich.....	\$15
mixed greens, house-smoked cheddar, sweet bbq sauce, brioche	
Duck Sausage.....	\$14
caramelized onions, foie gras mousse, sweet chili, toasted bun	
Fried Fish Sandwich.....	\$15
catch of the day, tartar, house-smoked cheddar, slaw, brioche	
Chicken Sandwich {Grilled or Fried}.....	\$14
tomato, mixed greens, honey mustard, pickled red onion, bacon vinaigrette, provolone, pretzel bun	
Portobello Mushroom Sandwich {v}.....	\$13
grilled tomato, garlic balsamic, fried egg, mixed greens, blue cheese dressing, pan sourdough	

BURGERS

served with steak fries

Patty Melt.....	\$16
wagyu beef, caramelized onions, house smoked cheddar, russian dressing, marbled rye	
Surf & Turf.....	\$20
wagyu beef, soft shell crab, appledwood-smoked bacon, cheddar, whiskey balsamic, mixed greens, provolone, fried egg, pretzel bun	
Spicy Bourbon.....	\$17
wagyu beef, kimchi, house spicy bourbon miso, provolone, applewood-smoked bacon, bib lettuce, red onion, pretzel bun	
Smokehouse.....	\$17
wagyu beef, caramelized onions, house-smoked cheddar, thick-cut bacon, house sweet bbq sauce, mixed greens, pretzel bun	
Black & Blue.....	\$16
wagyu beef, sauteed shiitake mushrooms, blue cheese crumble, mixed greens, house blue cheese sauce, pretzel bun	

LARGER FARE

RIBEYE STEAK FRITES 12oz	\$29
house cured salt, steak fries, roasted garlic aioli	
BRAISED SHORT RIBS	\$24
pearl onions, slow roasted carrots, sweet potato mash	
CHILEAN SEA BASS 7oz	\$29
black rice pilaf, sweet soy, lemon, mixed greens	
FISH & CHIPS	\$19
catch of the day, house tartar	
LAMB SHANK	\$25
creamy grits, house pesto, whiskey balsamic	
FRIED CHICKEN	\$21
sweet potato mash, biscuit, duck gravy	
SQUID INK PASTA	\$22
sauteed shrimp, clams, mussels, tomatoes, house pesto sauce	
VENISON CHOPS 8oz	\$28
roasted potatoes, spicy bourbon miso	

LUNCH SPECIALS

MON-FRI
11:30AM to 2PM

HALF SANDWICH & SOUP OR SALAD \$13
SANDWICHES
Pastrami
Reuben
Pulled Pork
Albacore Tuna Melt
Portobello Mushroom (v)
SOUP / SALAD
House Salad
Cream of Mushroom
Shrimp Bisque

GRILLED CHICKEN SALAD \$14
spinach, frisee, croutons, tomato, onion, feta, fennel
choice of dressing: thousand island, blue cheese, ranch, garlic balsamic vinaigrette

CHEESEBURGER \$16
wagyu beef, whiskey balsamic, fried egg, cheddar, provolone, applewood-smoked bacon, mixed greens, pretzel bun
• served with steak fries •

MILKSHAKES TO GO \$8
BOURBON CARAMEL
TIRAMISU
CHOCOLATE
STRAWBERRY
VANILLA