

Small Plates

Bam Bam Shrimp

Fried Jumbo Shrimp Bam Bam Sauce Greens 19

Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 15

Potstickers

Served with Bourbon-Soy Dipping Sauce 14

Jumbo Pretzel

Sea Salt White Cheese Sauce IPA Mustard 16

*Tuna Tartare

Fresh Tuna Avocado Quail Egg Cucumbers
Matsutake-Shoyu Soy Sauce Carrot Slaw 19

Artisan Charcuterie Tower

European Aged Meats & Imported Cheeses 28



Pub Salads & Soup

*Black and Blue Salad

Blackened Tenderloin Greens Celery Onions Tomatoes
Blue Cheese Crumbles Bacon Avocado Moody Blue Cheese Sauce
Parmesan-Horseradish Dressing Crostini 21

*Grilled Caesar Salad

Shrimp or Salmon 21 Chicken 19
Pepitas Tomatoes Onions Avocado Bacon Egg
Grilled Romaine Parmesan Croutons

*Champagne Salad

Grilled Chicken Greens Candied Oranges
Poached Pears Candied Walnuts Grapes
Goat Cheese Champagne Vinaigrette 19

*Mediterranean Shrimp Salad

Jumbo Grilled Shrimp Greens Kalamata Olives
Heirloom Tomatoes Cucumbers Red Onions Grapes
Artichokes Feta Cheese Mediterranean Dressing 23

*Seared Ahi Tuna Salad

Ahi Tuna Greens Red Cabbage Cucumbers
White Beech Mushrooms Carrots Seaweed Salad
Mango-Avocado Chutney Sesame-Ginger Soy Dressing 23

Lobster Bisque

Cup 7 Bowl 10

**Notice: The consumption of raw or undercooked eggs, meat, poultry,
seafood or shellfish may increase your risk of food borne illness*

Handhelds

*(Prime Sirloin Patties served with Truffle Fries,
Salad, Soup or Sweet Potato Fries)*

*Snake River Farms Wagyu Burger

Truffle Aioli Lettuce Tomato
Caramelized Onions Swiss Cheese 23

*Texas Brisket Burger

Smoked Brisket Bacon Lettuce Tomato
WI Cheddar Chipotle Aioli Bourbon Sauce 22

*Whiskey BBQ Burger

WI Cheddar Bacon Fried Onion Straws Tomato
Lettuce Chipotle Aioli Pecan-Whiskey BBQ Sauce 19

*Bourbon Pub Burger

Bourbon Glaze Swiss Cheese Bacon Lettuce
Tomato Stout-Caramelized Onions Garlic Aioli 19

*Bourbon Brisket Sandwich

Smoked Brisket Bourbon Sauce Pickled Onions
Champagne-Cabbage Slaw Chipotle Aioli 19

*French Dip Sandwich

Iowa Premium Prime Rib Au Jus Swiss Cheese
Caramelized Onions Horseradish Crème 19

*Thai Chicken & Waffle Sliders

Belgian Waffle Crispy Chicken Cucumbers
Carrot Slaw Thai Peanut Sauce 19

*Blackened Grouper Tacos (3)

Pickled Pineapple Salsa Cilantro-Lime Sauce Champagne-Cabbage Slaw
Fried Avocado Feta Cilantro 22

*Gastro Tacos (2)

Tenderloin Taco: Caramelized Onions Cilantro
Goat Cheese Shishito Aioli
Lobster Taco: Carrot Slaw Goat Cheese Shishito Aioli 20

*Blackened Shrimp or Salmon Tacos (3)

Champagne-Cabbage Slaw Feta Cheese Chipotle Aioli
Mango Chutney 22

*Brisket Tacos (3)

Smoked Brisket Bourbon Sauce Champagne-Cabbage Slaw
Feta Cheese Avocado 21



Brick Oven Pizzeria

Lobster Pizza

Lobster Tail Roasted Corn & Red Pepper Tomatoes
Mozzarella Greens Black Truffle Oil Lobster Crème 22

Thai Pizza

Thai Peanut Sauce Crispy Chicken Cabbage
Mozzarella Carrots Peanuts Cilantro 20

Margherita Pizza

Olive Oil Tomatoes Mozzarella Basil Balsamic Glaze 20

Mediterranean Pizza

Pesto Sauce Grilled Chicken Feta Cheese Tomatoes
Grapes Cucumbers Red Onions Mediterranean Salad 20

Hand-Cut Premium Steaks

Served With Chef's Choice Pomme de Terre and Seasonal Vegetables

*Hand-Cut 28-Day Aged Ribeye

14oz Iowa Premium Beef Compound Butter 49

*Brown Butter Filet Mignon

6oz Bacon-Wrapped Iowa Premium Beef Filet
Jameson™ Whiskey Mushroom Sauce 49

*Porterhouse

16oz Certified Angus Beef Pomme de Terre
Red Wine Demi Glace Brussel Sprouts Compound Butter 69

*Kentucky Bourbon Tenderloin

10oz Iowa Premium Beef Kentucky Bourbon Ale Glace 58

*Moody Blue Tenderloin

6oz Iowa Premium Beef Moody Blue Cheese Sauce
Fried Onion Straws Red Wine Demi Glace 49

*Snake River Farms Wagyu Tenderloin

5oz Premium Wagyu Sake Reduction Shiitake Mushroom
Tempura Shrimp Wasabi Risotto Seasonal Vegetables 65

Large Plates

*Chardonnay-Lobster Scallops

Fresh Sea Scallops Chardonnay-Poached Lobster Meat
Lobster Crème Risotto Seasonal Vegetables 59

*Bacon-Wrapped Chicken Medallions

Chicken Breast Goat Cheese Bacon Spinach
Mushrooms Roasted Red Peppers
Bourbon Glaze Risotto Seasonal Vegetables 29

*Truffle Mac & Cheese

Lobster, Crispy Buffalo Chicken or Brisket Cavatappi Pasta
Truffle Oil White-Cheese Sauce Roasted Red Peppers 24

*Louisiana Creole Pasta

Jumbo Shrimp Andouille Sausage Jumbo Scallop
Blackened Chicken Penne Pasta Heirloom Tomatoes
Roasted Red Peppers Spinach Spicy Creole Crème 37

*Pad Thai

Jumbo Shrimp Rice Noodles Thai Peanut Sauce Green Onions
Egg Cabbage Cilantro Carrots Sprouts Peanuts 29

*Creamy Chicken Pesto Pasta

Grilled Chicken Cavatappi Pasta Pine Nuts Walnuts
Spinach Tomatoes Mushrooms
Creamy Pesto Sauce Seasonal Vegetables 24

*Bourbon Salmon

Fresh Atlantic Salmon Bourbon Glaze Risotto Seasonal Vegetables 35

*Salmon Bowl

Blackened Salmon Chilled Feta - Mint Couscous
Pickled Vegetables Pineapple Chutney Tzatziki Cabbage
Edamame Avocado Cilantro 23

*Shrimp Bowl

Jumbo Shrimp Tomatoes Avocado Greens Roasted Corn
Red Pepper Spinach & Goat Cheese Risotto Bam Bam Sauce 24

*Poke Bowl

Fresh Tuna Carrots Sprouts Cabbage Avocado
Seaweed Salad Mango Wasabi Risotto 24

*Bourbon Chicken Rice Bowl

Bourbon Chicken Bacon Risotto Egg Carrots
Cabbage Sprouts Mushrooms Avocado Cilantro 23

*Bourbon Brisket Bowl

Smoked Brisket 5-Grain Quinoa Blend Mushrooms
Avocado Red Cabbage Sprouts Onion Straws
Fried Egg Cilantro Bourbon Glaze 23

Premium Sides

Shrimp Risotto 13
Portabella Mushrooms and Caramelized Onions 7
Balsamic Brussel Sprouts with Red Pepper, Bacon, Corn 9
Bacon-Wrapped Asparagus with Bearnaise 9
Parmesan - Truffle Fries With Garlic Aioli 7
Champagne Side Salad 7

Friday Fish Fry

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 22

Pan-Seared Walleye

Zucchini Yellow Squash Red Peppers
Pomme de Terre Citrus Beurre Blanc 32

***20% gratuity added to parties of 7 or more**

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