

SMALL PLATES

*Tuna Tartare

Fresh Tuna Shallots Avocado Sesame Seed
Cucumber Truffle Oil Ponzu Quail Egg 15

Bam Bam Shrimp

Fried Colossal Shrimp Chipotle Aioli Greens 16

Hand-Breaded Calamari

Served with Poblano Remoulade 15

Argentina Empandas (3)

Sweet Corn Roasted Red Pepper Spinach
Manchego Poblano Remoulade 15

Smoked Moonshine Mussels

PEI Mussels Andouille Sausage Roasted Red Peppers
Red Potatoes Tomato Bacon 18

Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 13

Potstickers

Served with Bourbon-Soy Dipping Sauce 12

Jumbo Pretzel

Sea Salt White Cheese Sauce IPA Mustard 11

Spanish Croquettes (4)

Potato Spanish Chorizo Shallots Parsley
Manchego Cheese Sauce 14

Artisan Charcuterie Board

European Aged Meats & Imported Cheeses 22



PUB SALADS & SOUP

Champagne Salad

Greens Grilled Chicken Candied Orange
Poached Pear Candied Walnuts Grapes
Goat Cheese Champagne Vinaigrette 16

Mediterranean Shrimp Salad

Greens Colossal Grilled Shrimp Kalamata Olives
Heirloom Tomatoes Cucumbers Red Onion
Artichokes Feta Cheese Mediterranean Dressing 18

Seared Ahi Tuna Salad

Greens Ahi Tuna Red Cabbage Cucumber
Enoki Mushroom Carrot Seaweed Salad
Mango-Avocado Chutney Sesame-Ginger Soy Dressing 18

Buffalo Chicken Salad

Greens Crispy Buffalo Chicken Red Onion Celery
Bacon Bleu Cheese Crumble Ranch 15

Black & Bleu Salad

Greens Blackened Tenderloin Balsamic Reduction
Celery Red Onion Avocado Heirloom Tomato
Bacon Bleu Cheese Crumble Ranch Crostini 19

Soup of the Day

Cup 6 Bowl 10

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

BURGERS & SANDWICHES

(Truffle Fries, Salad, Soup or Sweet Potato Fries)

***Texas Brisket Burger**

Prime Sirloin Patty Smoked Brisket Bacon Lettuce
Tomato WI Cheddar Chipotle Aioli
Bourbon Sauce 18

***Whiskey BBQ Burger**

WI Cheddar Bacon Fried Onion Straws Tomato
Greens Chipotle Aioli Pecan-Whiskey BBQ Sauce 17

***Bourbon Pub Burger**

Bourbon Glaze Swiss Cheese Bacon Lettuce
Tomato Stout-Caramelized Onion Garlic Aioli 17

***Waygu Burger**

Truffle Aioli Lettuce Tomato
Caramelized Onions Swiss Cheese 20

***Bourbon Brisket Sandwich**

Smoked Brisket Bourbon Sauce Pickled Onion
Apple-Cabbage Slaw Chipotle Aioli 17

***French Dip Sandwich**

Iowa Premium Prime Rib Au Jus Swiss Cheese
Caramelized Onion Horseradish Crème 18

Buffalo Chicken Sandwich

Crispy Buffalo Chicken Bleu Cheese Bacon Greens
Red Onion Cucumber Chipotle Aioli 16

***SBLTA**

Fresh Salmon Bacon Greens Tomato
Avocado Shishito Remoulade 18

***Ahi Tuna Sandwich**

Ahi Tuna Cucumber Sprouts Avocado
Wasabi Aioli Pumpernickel 16

***Thai Chicken & Waffle Sliders (2)**

Belgian Waffle Crispy Chicken Cucumber
Carrot Slaw Thai Peanut Sauce 16

Reuben Panini

Marble Rye Pastrami Swiss Cheese
Sauerkraut Thousand Island Dressing 17



BRICK OVEN PIZZERIA

Lobster Pizza

Lobster Tail Roasted Corn & Red Pepper Tomato
Mozzarella Greens Black Truffle Oil Lobster Crème 20

Thai Pizza

Thai Peanut Sauce Crispy Chicken Cabbage
Mozzarella Carrot Peanuts Cilantro 17

Margherita Pizza

Olive Oil Tomato Mozzarella Basil Balsamic Glaze 17

Mediterranean Pizza

Pesto Sauce Grilled Chicken Feta Cheese Tomato
Cucumber Red Onion Mediterranean Salad 17

Buffalo Chicken Pizza

Cheese Sauce Buffalo Sauce Crispy Chicken
Mozzarella Cheese Greens Celery Tomato
Bacon Onions Bleu Cheese 17

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LARGE PLATES

Bacon-Wrapped Key Lime Scallops

Champagne Risotto Seasonal Vegetables
Key Lime Beurre Blanc 39

Blackened Sea Scallops

Jumbo Sea Scallops Andouille Sausage Mussels
Risotto Seasonal Vegetable Cajun Crème 38

Stuffed Salmon With Shrimp and Spinach

Fresh Atlantic Salmon Shrimp Roasted Sweet Potato
Kale Root Vegetables Béarnaise Sauce 32

***Bourbon Salmon**

Fresh Atlantic Salmon Bourbon Glaze Risotto
Seasonal Vegetable 29

***Black Pepper-Encrusted Tuna**

Fresh Ahi Tuna 5-Grain Quinoa Blend
Mango Chutney Seaweed Salad Vegetable 27

***Togarashi Encrusted Ahi Tuna**

Fresh Ahi Tuna Togarashi Wasabi Risotto
Kimchi Mango Chutney Seaweed Salad Vegetable 27

Creole Shrimp & Grits

Blackened Shrimp Cheesy-Bacon Grits Creole Sauce
Andouille Sausage Egg Poblano Crème 24

***Bacon-Wrapped Chicken Medallions**

Chicken Breast Mozzarella Bacon Spinach
Mushroom Roasted Red Pepper Risotto
Bourbon Glaze 26

Shrimp Bowl

Tomato Avocado Greens Roasted Corn Red Pepper
Spinach & Goat Cheese Risotto Bam Bam Sauce 20

***Poke Bowl**

Fresh Tuna Carrot Sprouts Cabbage Avocado
Seaweed Salad Mango Wasabi Risotto 21

***Bourbon Chicken Rice Bowl**

Bourbon Chicken Bacon Risotto Egg Carrot
Sprouts Mushroom Avocado Cilantro 19

***Bourbon Brisket Bowl**

Texas Brisket 5-Grain Quinoa Blend Mushroom
Avocado Red Cabbage Sprouts Onion Straws
Fried Egg Bourbon Glaze 21

***Gastro Tacos (2)**

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

Tenderloin Taco: Caramelized Onion Cilantro
Goat Cheese Shishito Aioli Handmade Tortillas

Lobster Taco: Carrot Slaw Goat Cheese Shishito Aioli 17

***Blackened Shrimp or Salmon Tacos (3)**

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

Cabbage-Carrot Slaw Feta Cheese Chipotle Aioli
Mango Chutney Handmade Tortillas 19

Brisket Tacos (3)

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

Texas Brisket Bourbon Sauce Apple Slaw
Feta Cheese Avocado Handmade Tortillas 19

Grilled Mahi-Mahi Tacos (3)

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

Cabbage Slaw Avocado Feta Cheese Cajun Aioli 20



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CRAFT PASTA

Louisiana Creole Pasta

Colossal Shrimp Andouille Sausage PEI Mussels
Blackened Chicken Penne Pasta Heirloom Tomato
Roasted Red Pepper Spinach Spicy Creole Crème 29

*Butternut Squash Ravioli with Tenderloin

Butternut Squash Ravioli Brandy-Apricot Sauce
Sliced Tenderloin Goat Cheese Pine Nuts
Cranberries Seasonal Vegetable 29

Truffle Mac & Cheese

Lobster, Crispy Buffalo Chicken or Brisket
Cavatappi Pasta Truffle Oil
White-Cheese & Roasted Red Pepper Sauce 21

Pad Thai

Rice Noodles Thai Peanut Sauce Colossal Shrimp
Green Onion Egg Cabbage Cilantro
Sprouts Peanuts 24

*Creamy Chicken Pesto Pasta

Grilled Chicken Cavatappi Pasta Pine Nuts
Walnuts Spinach Tomato Mushroom
Creamy Pesto Sauce Seasonal Vegetable 21

*Cremini Mushroom Sacchetti Pasta

Cabernet Mushroom Sauce Tenderloin Seasonal Vegetable
Spinach Mushroom Bleu Cheese 29



HAND-CUT PREMIUM STEAKS

Choose Red Wine Demi-Glace or Horseradish Crème

*Hand-Cut 28-Day Aged Ribeye

Iowa Premium Beef
Pomme de Terre Seasonal Vegetable 39



*Brown Butter Filet Mignon

Certified Beef Angus
Bacon-Wrapped Filet Jameson™ Whiskey Sauce
Mushroom Pomme de Terre Seasonal Vegetable 38



*Moody Blue Bourbon Tenderloin

Certified Beef Angus
Moody Blue Cheese Sauce Bourbon Glaze
Onion Straws Pomme de Terre Seasonal Vegetable 38

*Oscar Lobster Tenderloin

Tenderloin Half Lobster Tail Pomme de Terre
Asparagus Lobster Bearnaise Sauce 44



FRIDAY FISH FRY

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Cabbage-Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 17

Hand-Breaded Perch

Truffle Fries Cabbage-Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 17

***Ask about our chef's hand-crafted specialty
features and desserts***

****20% gratuity added to parties of 8 or more***

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