

SMALL PLATES

Wagyu Meatballs

Ricotta Basil Crostini Vodka-Tomato Sauce 16

Bam Bam Shrimp

Fried Jumbo Shrimp Bam Bam Sauce Greens 17

Hand-Breaded Calamari

Served with Poblano Remoulade 16

Empanadas Argentinas

Wagyu Beef Red Onion Spices Chimichurri Sauce 17

Mussels with Frites

PEI Mussels Bacon Fennel Parsley
Truffle Fries Chardonnay-Tomato Sauce Baguette 20

Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 14

Potstickers

Served with Bourbon-Soy Dipping Sauce 13

Jumbo Pretzel

Sea Salt White Cheese Sauce IPA Mustard 12

*Tuna Tartare

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

Artisan Charcuterie Board

European Aged Meats & Imported Cheeses 24



PUB SALADS & SOUP

Champagne Salad

Grilled Chicken Greens Candied Orange
Poached Pear Candied Walnuts Grapes
Goat Cheese Champagne Vinaigrette 18

Mediterranean Shrimp Salad

Colossal Grilled Shrimp Greens Kalamata Olives
Heirloom Tomatoes Cucumbers Red Onion Grapes
Artichokes Feta Cheese Mediterranean Dressing 19

Seared Ahi Tuna Salad

Ahi Tuna Greens Red Cabbage Cucumber
Enoki Mushroom Carrot Seaweed Salad
Mango-Avocado Chutney Sesame-Ginger Soy Dressing 19

Black & Blue Salad

Blackened Tenderloin Greens Bacon Celery
Red Onion Tomato Avocado Blue Cheese
Balsamic Reduction Ranch 19

Buffalo Chicken Salad

Greens Crispy Buffalo Chicken Red Onion
Celery Bacon Blue Cheese Ranch 16

Salmon Salad

Blackened Salmon Spinach Blackberry
Dried Cranberries Tomato Red Onion
Candied Walnuts Goat Cheese
Blackberry-Cabernet Vinaigrette Apple Crisps 19

Lobster Bisque

Cup 6 Bowl 10

Soup Du Jour

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

Smoked Brisket Bacon Lettuce Tomato WI Cheddar
Chipotle Aioli Bourbon Sauce 19

*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

*Blu Bobber Burger™

Blackened Patty Lettuce Moody Blue Cheese
Tomato Blu Bobber™ Blueberry Compote
Red Onion Pesto Aioli 18

*Wagyu Burger

Truffle Aioli Lettuce Tomato
Caramelized Onions Swiss Cheese 20

*Bourbon Brisket Sandwich

Smoked Brisket Bourbon Sauce Pickled Onion
Apple-Cabbage Slaw Chipotle Aioli 18

*French Dip Sandwich

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

Buffalo Chicken Sandwich

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

*SBLTA

Blackened Salmon Bacon Greens Tomato
Avocado Shishito Remoulade 18

Philly Cheesesteak Sandwich

Tenderloin Swiss Cheese Roasted Red Pepper
Caramelized Onion Cheese Sauce 18

*Thai Chicken & Waffle Sliders

Belgian Waffle Crispy Chicken Cucumber
Carrot Slaw Thai Peanut Sauce 17

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
Grapes Cucumber Red Onion Mediterranean Salad 17

Buffalo Chicken Pizza

Cheese Sauce Buffalo Sauce Crispy Chicken
Mozzarella Cheese Celery Bacon
Onions Blue Cheese 17

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LARGE PLATES

Chardonnay Lobster Scallops

Sea Scallops Chardonnay-Poached Lobster Meat
Lobster Crème Risotto Seasonal Vegetable 41

Bacon-Wrapped Scallops

Sea Scallops Brandy-Apricot Sauce
Citrus-Fennel Risotto Seasonal Vegetable 41

Honey-Orange Salmon

Fresh Salmon 5-Grain Quinoa Blend
Honey-Orange Glaze Seasonal Vegetables 30

*Bourbon Salmon

Fresh Salmon Bourbon Glaze Risotto
Seasonal Vegetable 30

*Togarashi Encrusted Ahi Tuna

Fresh Ahi Tuna Togarashi Wasabi Risotto
Kimchi Mango Chutney Seaweed Salad Vegetable 28

Creole Shrimp & Grits

Blackened Shrimp Cheesy-Bacon Grits Creole Sauce
Andouille Sausage Egg Poblano Crème 25

*Bacon-Wrapped Chicken Medallions

Chicken Breast Goat Cheese Bacon Spinach
Mushroom Roasted Red Pepper Risotto
Bourbon Glaze 28

Seafood Cioppino

PEI Mussels Shrimp Calamari
Blackened Salmon Fennel Garlic
Fresh Basil Vodka-Tomato Sauce Baguette 33

Shrimp Bowl

Jumbo Shrimp Tomato Avocado Greens
Roasted Corn Red Pepper
Spinach & Goat Cheese Risotto Bam Bam Sauce 22

*Poke Bowl

Fresh Tuna Carrot Sprouts Cabbage Avocado
Seaweed Salad Mango Wasabi Risotto 22

*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 18

*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

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CRAFT PASTA

Butternut Squash Ravioli

Bacon-Wrapped Pork Tenderloin Brandy-Apricot Sauce
Dried Cranberries Candied Walnuts Goat Cheese
Balsamic Reduction Seasonal Vegetable 33

Louisiana Creole Pasta

Jumbo Shrimp Andouille Sausage PEI Mussels
Blackened Chicken Penne Pasta Heirloom Tomato
Roasted Red Pepper Spinach Spicy Creole Crème 30

Truffle Mac & Cheese

Lobster, Crispy Buffalo Chicken or Brisket
Cavatappi Pasta Truffle Oil
White-Cheese & Roasted Red Pepper Sauce 22

Pad Thai

Jumbo Shrimp Rice Noodles Thai Peanut Sauce
Green Onion Egg Cabbage Cilantro
Carrots Sprouts Peanuts 26

*Creamy Chicken Pesto Pasta

Grilled Chicken Cavatappi Pasta Pine Nuts
Walnuts Spinach Tomato Mushroom
Creamy Pesto Sauce Seasonal Vegetable 22



HAND-CUT PREMIUM STEAKS

Choose Red Wine Demi-Glace or Horseradish Crème

Draft Steak Board

Blackened Ribeye with Creole Sauce
Moody Blue Tenderloin
Bacon-Wrapped Pork Tenderloin with Citrus-Fig Glaze
Truffle Fries Pomme de Terre Seasonal Vegetable 49

Tenderloin With Chardonnay-Poached Lobster Tail

Hollandaise Sauce Pomme de Terre
Seasonal Vegetable 49

*Hand-Cut 28-Day Aged Ribeye

Iowa Premium Beef
Pomme de Terre Seasonal Vegetable 40



*Brown Butter Filet Mignon

Certified Beef Angus
Bacon-Wrapped Filet Jameson™ Whiskey Sauce
Mushroom Pomme de Terre Seasonal Vegetable 40



*Moody Blue Tenderloin

Certified Beef Angus
Moody Blue Cheese Sauce Onion Straws
Pomme de Terre Seasonal Vegetable 40



FRIDAY FISH FRY

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Cabbage-Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 18

Hand-Breaded Perch

Truffle Fries Cabbage-Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 18

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

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

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