

## 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

## Chardonnay-Poached Lobster & Jumbo Scallops

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