

*menu updated as of 11/15/23 prices and availability can change without notice.

Menu

SOUPS:

Beef and Barley

18

Soup of The day

17

APPETIZERS:

Beef Tongue Gnocchi

Braised in Red Wine Brunoise Sauce

39

Mongolian Beef

Served w/ Wonton Crisps, Sweet Sesame Sauce

36

Beef Carpaccio ^{GF}

Extra virgin olive oil, Cracked black pepper, Fried capers & Maldon salt

35

Lamb Tagine

Served w/ Hummus & Toasted Almonds

32

Limited:

Crispy Sweetbreads

Served over Sunchoke Purée & Herb Gremolata

39

Fried Chicken Drumettes

Tossed in spicy honey garlic sauce

22

Bourbon Baby Back Ribs ^{GF}

Glazed w/ Homemade Bourbon Barbecue

35

HORS D'OEUVRES:

Crispy Chicken Tacos ^{GF}

Heirloom corn Tortillas, Mild truffle sriracha aioli

24

Prime Rib Tacos ^{GF}

Crispy Corn Tortillas, Pico de Gallo, Avocado sauce

33

Short Ribs Arancini

Pico de Gallo, Frijoles served with Chipotle Aioli

34

New York Beef Slider

Chopped Prime Beef, Truffed Ketchup, Sriracha Aioli, Sour pickles and Crispy onions

28

SALADS:

Roasted Baby Beet Salad ^{GF}

Mixed green leaf, Candied pecans, Pomegranate vinaigrette

31

Kale Caesar Salad ^{GF}

Garlic croutons, Herbed Caesar dressing, Lemon gremolata

28

Prime Rib Garden Salad ^{GF}

Shaved Prime Rib Roast, Mixed Field Greens, Heirloom Cherry Tomato, Cucumber, Red Onion, Horseradish Cream And Balsamic Vinaigrette

47

House Salad ^{GF}

Mesclun, Heirloom Cherry Tomatoes, Cucumber, Red Onion, & Balsamic Vinaigrette

22

Add-ones: available for all salads

Crispy Breaded Chicken +12

Duck Confit +14 • 4 oz. Prime Rib +22

from the
GRILL

**USDA Prime
Cowboy Steak** GF
25 oz. - 128

**USDA Prime
Tomahawk Steak** GF
(MP)

Limited:
Surprise Steak GF
10 oz. - 109

**Filet Mignon
Steak** GF
12 oz. - 94

**Chef's Exclusive
Cut - VIP Platter of
the day**

w/ choice of
one Signature side
(MP)

MAIN COURSES:

Limited:
Pan Seared Baby Lamb Chops
Over Wild Mushroom Israeli Couscous, Persillade
97

Skillet Braised Short Ribs GF
In Port Wine Sauce
88

**Skillet Roasted Half
Free Range Chicken** GF
Marinated in Olive Oil, Balsamic, Garlic and Thyme
55

Rack Of Baby Ribs GF
Honey Glazed & Pistachio Crusted
88

Limited:
Peppercrusted Rib Eye GF
Slow Roasted Sixteen oz. Prime Rib Eye
97

**Roasted Marinated
Cornish Hen** GF
Stuffed with Quinoa, Shimeji mushroom,
Served with its own jus
58

Duck Confit GF
Slow cooked Duck leg, served with
pomegranate gastrique sauce
89

Roasted Whole Branzino GF
Stuffed w/ Quinoa & Kale. Served w/ Almondine Sauce
55

SIGNATURE SIDES:

**Sautéed Exotic
Mushrooms** GF
19

**Grilled White
Asparagus** GF
17

**Sautéed
Haricot Vert** GF
18

**Signature
Truffle Fries** GF
18

**Red Smashed
Potatoes** GF
13

Fried Cauliflower
with tahini sauce
19

**Sautéed
Broccoli** GF
15

**Wild Mushroom
Israeli Couscous**
18

Corn on the Cob GF
15

Belgium Fries GF
15

SIGNATURE SAUCES:

Brandy Pepper Sauce 5

Red Wine & Shallot 5

Bourbon BBQ 5

Prime Beef Gravy 5

Horseradish Cream 5

Flight of Sauces Platter 22

Head Chef: **Hicham Khiri**

*No substitution *20% Service charge will be added to your bill. *Consuming raw or undercooked meats or poultry may increase your risk of foodborne illness. We cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, or wheat allergies. Please inform your server of any food allergies or dietary restrictions in your party. * We take no responsibility on Well done.

from the

Sea

Carpaccio

Topped with Mediterranean brunoise | pickled Peppadew red Peppers, shallots, fresh Herbs, extra Virgin Olive Oil & aged Balsamic Vinegar

Choose
One:

Yellowfin
Tuna 32

Scottish
Salmon 29

Japanese
Yellowtail 32

Tartare

Served over smashed Avocado, sweet Sesame Ginger Soy & side of Heirloom Tortilla Chips

Choose
One:

Yellowfin
Tuna 42

Scottish
Salmon 39

Japanese
Yellowtail 42

Sashimi

Served with pickled Ginger, Wasabi & soy Sauce

Choose
One:

Yellowfin
Tuna 32

Scottish
Salmon 29

Japanese
Yellowtail 32



RED WINE

Ramon Cardova Rioja

49 - glass 16

Herzog Lineage Pinot Noir

59 - glass 19

Baron Rothschild Haut-Medoc

77 - glass 25

Herzog Alexander Valley Merlot

79 - glass 22

Herzog Alexander Valley Cabernet

105 - glass 32

Tura Mountain Cabernet Sauvignon

105

Shiloh Secret Reserve Cabernet

119

Herzog Napa Valley Special Reserve

126

Segal Petit Unfiltered

129

Psagot Homeland

149

Tura Mountain Peak

165

Chevalier De Lascombes

175

Herzog Special Edition Rutherford

190

The Cave

225

Herzog Limited Edition Chalk Hill

225

Covenant Napa Cabernet

249

Herzog Special Reserve Generation VIII

449

Peppercrust
VINTAGE
Collection

2002 Vintage Napa Valley

460

2000 Vintage Chalk Hill

690





CHAMPAGNE
& WHITE WINE

Bartenura Moscato D'asti
Large 42 - Small 22

Bartenura Moscato Rose
Large 49 - Small 29

Bartenura Prosecco
56

Goosebay Sauvignon Blanc
65 - glass 22

Chateau Roubine Cru Classe
65

Special Reserve Russian River Chardonnay
89

Drappier Brut Nature Champagne
149



SPIRITS

BOURBON

Bulleit

single shot 14 | double shot 26

1792

single shot 13 | double shot 24

Basil Hayden

single shot 16 | double shot 31

Willett

single shot 16 | double shot 30

Eagle Rare

single shot 27 | double shot 52

COGNAC

Louis Royer XO

single shot 45 | double shot 85

SCOTCH

Black Label

single shot 19 | double shot 36

Glenlivet Caribbean

single shot 18 | double shot 34

Tomintoul 12/14/18

single shot 15/23/45 | double shot 28/44/88

Glenfiddich 14

single shot 20 | double shot 38

Blue Label

single shot 45 | double shot 88

Royal Salute

single shot 55 | double shot 105

TEQUILA

1800 Cristalino

single shot 16 | double shot 31

Don Julio 1942

single shot 40 | double shot 78

Clase Azul

single shot 40 | double shot 78



COCKTAILS

Peppercrust Smoked ¹⁹

Orange Bourbon, Bitters

Island Old-Fashioned ¹⁸

Bourbon, Amaro, Pineapple, Coconut

Tequila Mango Sunrise ¹⁸

Tequila, fresh mango juice, pomegranate

Tai Eve ¹⁸

Kiwi, Pineapple and Blueberry infused liqueurs

Traditional Margarita ¹⁸

Tequila, triple sec, fresh lime

Blueberry Rosé ¹⁸

Vodka, lemon juice, fresh blueberry juice and finished with rose

Gold Rush ²¹

Tomintoul Caribbean, honey, ginger syrup, lemon juice

Traditional Mojito ¹⁸

Rum, fresh lime juice, ginger beer

Kiwi Mojito ²¹

Kiwi rum, fresh kiwi juice, mint, kiwi syrup, ginger beer

Basil Hayden Punch ²⁴

Orange liquor, bitters, pineapple juice, secret additives

Passión lychee ¹⁸

Gin, pasión, lychee, lemon juice

Bourbon love ²¹

Orange bourbon, triple sec, orange syrup

Smoked Pineapple Bourbon ¹⁸

Smoked bourbon, pineapple syrup, lemon juice

Appletini Sour ¹⁸

Green apple bourbon, apple schnapps, lime, bitters

Peanut Butter Martini ¹⁸

Peanut butter vodka, simple syrup, vanilla



BEERS

**Samuel Adams
Boston Lager**

8

Corona Extra

8

Yuengling Lager

8

Stella Artois

8

Miller Lite

8

Heineken Original

8

Coors Banquet

8



BEVERAGES

Shirley Temple

Pomegranate juice, fresh lime, Sprite

16

Virgin Cocktail

16

Panna Spring Water

10

Panna Sparkling Water

10

Coke / Diet Coke / Coke Zero

6

Snapple / Diet Snapple

(Lemon / Peach / Mango Madness)

6

Sprite Soda

6

Coffee

(Decaf / Regular)

6

Hot Tea

(Choice of flavors)

4

desserts

Molten Chocolate Cake ¹⁸

À La Mode Served with Vanilla Ice Cream

Strawberry Cloud Cake ²²

Peanut Butter Mousse Parfait ¹⁸

Chocolate Genoise & Chocolate Syrup

Hazelnut Eclair ²¹

Verrarolato Chocolate Sauce | Hazelnut cream Chocolate Syrup & Nougatine crunch

Chef's Homemade Ice Cream ¹⁸

Vanilla, Chocolate, Pistachio. w/ Nougatine & Chocolate Syrup

Tropical Fruit Platter ^{GF 19}

Signature Dessert Platter

• Suitable for Birthdays & Special Occasions •

Reg. Platter 58 | Super Platter 78