

\*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 <sup>GF</sup>

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 <sup>GF</sup>

Glazed w/ Homemade Bourbon Barbecue

35

## HORS D'OEUVRES:

### Crispy Chicken Tacos <sup>GF</sup>

Heirloom corn Tortillas, Mild truffle sriracha aioli

24

### Prime Rib Tacos <sup>GF</sup>

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 <sup>GF</sup>

Mixed green leaf, Candied pecans, Pomegranate vinaigrette

31

### Kale Caesar Salad <sup>GF</sup>

Garlic croutons, Herbed Caesar dressing, Lemon gremolata

28

### Prime Rib Garden Salad <sup>GF</sup>

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

47

### House Salad <sup>GF</sup>

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

Limited:  
**Surprise Steak** GF  
10 oz. - 109

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

**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

**Signature  
Truffle Fries** GF  
18

**Sautéed  
Broccoli** GF  
15

**Grilled White  
Asparagus** GF  
17

**Red Smashed  
Potatoes** GF  
13

**Wild Mushroom  
Israeli Couscous**  
18

**Sautéed  
Haricot Vert** GF  
18

**Fried Cauliflower**  
with tahini sauce  
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

\*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 <sup>19</sup>

*Orange Bourbon, Bitters*

## Island Old-Fashioned <sup>18</sup>

*Bourbon, Amaro, Pineapple, Coconut*

## Tequila Mango Sunrise <sup>18</sup>

*Tequila, fresh mango juice, pomegranate*

## Tai Eve <sup>18</sup>

*Kiwi, Pineapple and Blueberry infused liqueurs*

## Traditional Margarita <sup>18</sup>

*Tequila, triple sec, fresh lime*

## Blueberry Rosé <sup>18</sup>

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

## Gold Rush <sup>21</sup>

*Tomintoul Caribbean, honey, ginger syrup, lemon juice*

## Traditional Mojito <sup>18</sup>

*Rum, fresh lime juice, ginger beer*

## Kiwi Mojito <sup>21</sup>

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

## Basil Hayden Punch <sup>24</sup>

*Orange liquor, bitters, pineapple juice, secret additives*

## Passión lychee <sup>18</sup>

*Gin, pasión, lychee, lemon juice*

## Bourbon love <sup>21</sup>

*Orange bourbon, triple sec, orange syrup*

## Smoked Pineapple Bourbon <sup>18</sup>

*Smoked bourbon, pineapple syrup, lemon juice*

## Appletini Sour <sup>18</sup>

*Green apple bourbon, apple schnapps, lime, bitters*

## Peanut Butter Martini <sup>18</sup>

*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*