

SMALL PLATES

*Tuna Tartare

Fresh Tuna Shallots Avocado Sesame Seed
Cucumber Truffle Oil Ponzu Quail Egg 14

Bam Bam Shrimp

Fried Colossal Shrimp Chipotle Aioli Greens 16

Hand-Breaded Calamari

Served with Poblano Remoulade 14

Empanadas (3)

Roasted Sweet Corn Poblano Remoulade
Feta Cheese 15

Chardonnay-Creole Mussels

PEI Mussels Andouille Sausage Roasted Red Pepper
Roasted Potato Tomato Chardonnay-Creole Sauce 17

Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 12

Potstickers

Served with Bourbon-Soy Dipping Sauce 10

Jumbo Pretzel

Sea Salt White Cheese Sauce IPA Mustard 10

Draft Wings

Whiskey BBQ Buffalo Thai Peanut Sauce 12

Artisan Charcuterie Board

European Aged Meats & Imported Cheeses 19

PUB SALADS & BOWLS

Champagne Salad

Greens Grilled Chicken Candied Orange
Poached Pear Candied Walnuts Grapes
Goat Cheese Champagne Vinaigrette 14

Mediterranean Shrimp Salad

Greens Colossal Grilled Shrimp Kalamata Olives
Heirloom Tomatoes Cucumbers Red Onion
Artichokes Feta Cheese Mediterranean Dressing 17

Seared Ahi Tuna Salad

Greens Ahi Tuna Red Cabbage Cucumber
Enoki Mushroom Carrot Seaweed Salad
Mango-Avocado Chutney Sesame-Ginger Soy Dressing 17

Buffalo Chicken Salad

Greens Crispy Buffalo Chicken Red Onion Celery
Bacon Blue Cheese Crumble Ranch 14

Black & Blue Salad

Greens Tenderloin Balsamic Reduction Celery
Red Onion Avocado Heirloom Tomato
Blue Cheese Crumble Ranch 17

Lobster Bisque or Soup du Jour

Cup 5 Bowl 9

PUB 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 16

*Whiskey BBQ Burger

WI Cheddar Bacon Fried Onion Straws Tomato
Greens Chipotle Aioli Pecan-Whiskey BBQ Sauce 15

*Bourbon Pub Burger

Bourbon Glaze Swiss Cheese Bacon Lettuce
Tomato Stout-Caramelized Onion Garlic Aioli 15

*Draft Burger

Stout-Caramelized Onion Bacon Fried Egg
Swiss Cheese Dijon Aioli 15

*Bourbon Brisket Sandwich

Smoked Brisket Bourbon Sauce Pickled Onion
Apple-Cabbage Slaw Chipotle Aioli 16

*French Dip Sandwich

Iowa Premium Prime Rib Au Jus Swiss Cheese
Caramelized Onion Horseradish Crème 16

Buffalo Chicken Sandwich

Crispy Buffalo Chicken Blue Cheese Bacon Greens
Red Onion Cucumber Chipotle Aioli 14

*SBLTA

Fresh Salmon Bacon Greens Tomato
Avocado Shishito Remoulade 15

*Ahi Tuna Sandwich

Ahi Tuna Cucumber Sprouts Avocado
Wasabi Aioli Pumpernickel 14

*Thai Chicken & Waffle Sliders (2)

Belgian Waffle Crispy Chicken Cucumber
Carrot Slaw Thai Peanut Sauce 14

Reuben Panini

Marble Rye Pastrami Swiss Cheese
Sauerkraut Thousand Island Dressing 15

BRICK OVEN PIZZERIA

Lobster Pizza

Lobster Tail Roasted Corn & Red Pepper Tomato
Mozzarella Greens Black Truffle Oil Lobster Crème 18

Thai Pizza

Thai Peanut Sauce Crispy Chicken Cabbage
Carrot Peanuts Cilantro 16

Margherita Pizza

Olive Oil Tomato Mozzarella Basil Balsamic Glaze 16

Mediterranean Pizza

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

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

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

LARGE PLATES

Pan-Seared Scallops with Maple-Bacon Glaze

Jumbo Sea Scallops Five-Spice Mashed Butternut Squash
Maple-Bacon Glaze Seasonal Vegetable 32

Chardonnay-Poached Lobster & Jumbo Scallops

Jumbo Sea Scallops Chardonnay-Poached Lobster Meat
Lobster Crème Risotto Seasonal Vegetable 32

*Salmon with Chardonnay & Saffron-Dill Crème

Fresh Atlantic Salmon Chardonnay & Saffron-Dill Crème
5-Grain Quinoa Blend Seasonal Vegetable 26

*Bourbon Salmon

Fresh Atlantic Salmon Bourbon Glaze Risotto
Seasonal Vegetable 26

*Black Pepper-Encrusted Tuna

Fresh Ahi Tuna 5-Grain Quinoa Blend
Mango Chutney Seaweed Salad Vegetable 26

*Spicy Ahi Tuna

Fresh Ahi Tuna Togarashi Kimchi Risotto
Mango Chutney Seaweed Salad Vegetable 26

Creole Shrimp & Grits

Blackened Shrimp Cheesy-Bacon Grits Creole Sauce
Andouille Sausage Egg Poblano Crème 19

*Bacon-Wrapped Chicken Medallions

Chicken Breast Mozzarella Bacon Spinach Mushroom
Roasted Red Pepper Risotto Bourbon Glaze 25

*Poke Bowl

Fresh Tuna Carrot Sprouts Cabbage Avocado
Seaweed Salad Mango Wasabi Risotto 20

*Bourbon Chicken Rice Bowl

Bourbon Chicken Bacon Risotto Egg Carrot
Sprouts Mushroom Avocado Cilantro 17

*Bourbon Brisket Bowl

Texas Brisket 5-Grain Quinoa Blend Mushroom
Avocado Red Cabbage Sprouts Onion Straws
Fried Egg Bourbon Glaze 19

*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 15

*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 17

Brisket Tacos (3)

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

Brisket Bourbon Sauce Apple Slaw Feta Cheese
Avocado Handmade Tortillas 17

Grilled Mahi-Mahi Tacos (3)

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

Cabbage Slaw Avocado Feta Cheese Cajun Aioli 20

CRAFT PASTA

Louisiana Creole Pasta

Colossal Shrimp Andouille Sausage PEI Mussels
Blackened Chicken Penne Pasta Heirloom Tomato
Roasted Red Pepper Spinach Spicy Creole Crème 28

Butternut Squash Ravioli with Tenderloin

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

Truffle Mac & Cheese

3 Protiens: Choose from Lobster, Crispy Buffalo Chicken or Brisket
Cavatappi Pasta Truffle Oil
White-Cheese & Roasted Red Pepper Sauce 19

Pad Thai

Rice Noodles Thai Peanut Sauce Colossal Shrimp
Green Onion Egg Cabbage Cilantro
Sprouts Peanuts 22

*Creamy Chicken Pesto Pasta

Grilled Chicken Cavatappi Pasta Pine Nuts
Walnuts Spinach Tomato Mushroom
Creamy Pesto Sauce Seasonal Vegetable 20



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 32

*Brown Butter Filet Mignon

 Certified Beef Angus

Bacon-Wrapped Filet Jameson™ Whiskey Sauce
Mushroom Pomme de Terre Seasonal Vegetable 32

*Moody Blue Bourbon Tenderloin

 Certified Beef Angus

Moody Blue Cheese Sauce Bourbon Glaze
Onion Straws Pomme de Terre Seasonal Vegetable 30



FRIDAY FISH FRY

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Cabbage-Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 16

Hand-Breaded Perch

Truffle Fries Cabbage-Carrot Slaw
Jalapeño-Caper Tartar 16

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

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

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