

## 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

### Crab Cakes

Crab Meat Greens Mango Chutney  
Avocado Remoulade 16

### Smoked Moonshine Mussels

PEI Mussels Andouille Sausage Roasted Red Peppers  
Red Potatoes Tomato Bacon 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 22

## 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 Bleu Cheese Crumble Ranch 14

### Coconut Shrimp Salad

Greens Cucumbers Onion Tomato Watermelon  
Feta Cheese Mango-Chardonnay Vinaigrette 17

### Lobster Bisque or Soup du Jour

Cup 5 Bowl 9

## PUB BURGERS & SANDWICHES

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

### Lobster Roll

New England Style with Mayo 19  
Connecticut Style with Warm Butter 19

### \*Texas Brisket Burger

Prime Sirloin Patty Smoked Brisket Bacon Lettuce  
Tomato WI Cheddar Chipotle Aioli  
Bourbon Sauce 17

### \*Whiskey BBQ Burger

WI Cheddar Bacon Fried Onion Straws Tomato  
Greens Chipotle Aioli Pecan-Whiskey BBQ Sauce 16

### \*Bourbon Pub Burger

Bourbon Glaze Swiss Cheese Bacon Lettuce  
Tomato Stout-Caramelized Onion Garlic Aioli 16

### \*Waygu Burger

Truffle Aioli Lettuce Tomato  
Caramelized Onions Swiss Cheese 19

### \*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 Bleu 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

### 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

### Parmesan Encrusted Scallops

Bruschetta Risotto Vegetable  
Balsamic Basil Aioli 33

### Chardonnay-Poached Lobster & Jumbo Scallops

Jumbo Sea Scallops Chardonnay-Poached Lobster Meat  
Lobster Crème Risotto Seasonal Vegetable 33

### Mediterranean Salmon

Fresh Atlantic Salmon 5-Grain Quinoa Blend Vegetable  
Watermelon Salad Balsamic 27

### \*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 Wasabi 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

### Shrimp Bowl

Tomato Avocado Greens Roasted Corn Red Pepper  
Spinach Goat Cheese Risotto Bam Bam Sauce 19

### \*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)*

Texas 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

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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 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 Proteins: 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

### 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 35

### \*Brown Butter Filet Mignon

Certified Beef Angus

Bacon-Wrapped Filet Jameson™ Whiskey Sauce  
Mushroom Pomme de Terre Seasonal Vegetable 34

### \*Moody Blue Bourbon Tenderloin

Certified Beef Angus

Moody Blue Cheese Sauce Bourbon Glaze  
Onion Straws Pomme de Terre Seasonal Vegetable 34

### \*Waygu Sirloin

IPA Onions Mushrooms Truffle Roasted Potatoes  
Seasonal Vegetable 39



## 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***

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