



## Appetizers

### AVOCADO TOAST 15

Rustic sourdough bread, shaved radishes, alfalfa sprouts

### BUFFALO STYLE CHICKEN WINGS 18

Choice of Asian, BBQ or Buffalo style wings, selection of creamy bleu cheese, buttermilk dressing, ginger soy or ginger sesame dips

### CHILLED PRAWN COCKTAIL 19

Pacific wild caught prawns, horseradish cocktail sauce, lemon essence

### GRILLED SPANISH OCTOPUS\* 20

Roasted new potatoes, green beans, charred scallions cream, chives, toasted pine nuts

### BEEF SLIDERS 15

Black Angus beef, Wisconsin American cheese, dill pickles, toasted brioche bun

## Sandwiches

*Served with choice of garlic parmesan fries or crisp leafy greens salad*

### “THE BURGER”\* 18

Black Angus and Short Rib beef, Wisconsin American cheese, beefsteak tomato, Perri & Son's red onion, baby gem lettuce, roasted garlic aioli, dill pickles, toasted sesame-brioche bun

*Add Applewood smoked bacon 3*

### FRENCH DIP 17

Sliced New York strip, Swiss cheese, horseradish aioli, au jus, toasted French baguette

### TURKEY CLUB 16

Toasted sourdough, citrus brined pulled turkey, Applewood smoked bacon, baby gem lettuce, tomato, avocado mayonnaise

### CRISPY BUTTERMILK CHICKEN SANDWICH 17

Crispy seasoned chicken breast, red cabbage slaw, garlic aioli, dill pickles, toasted French baguette

## Salads

### GARLIC-PARMESAN CAESAR SALAD 12 / ENTRÉE SIZE 18

Crisp romaine, creamy parmesan dressing, herb croutons

### BABY MIXED GREEN SALAD 11 / ENTRÉE SIZE 17

Radishes, cucumbers, shaved carrots, scallions, red wine vinaigrette

### GREEK SALAD 13 / ENTRÉE SIZE 18

Heirloom tomatoes, cucumbers, Perri & Son's red onions, Kalamata olives, Feta cheese, extra virgin olive oil & oregano vinaigrette

#### ADD-ONS:

Grilled New York Strip\* 16

Herb Brined Chicken Breast 10

Blackened Pacific Prawns 12

Pan Seared Atlantic Salmon 15

## Entrées

### PAN SEARED ATLANTIC SALMON\* 36

Plancha roasted fingerling potatoes, tomatoes, artichokes & capers sauce

### STEAK & FRITES\* 39

12oz pan seared New York steak, garlic parmesan fries, peppercorn sauce

### FILET MIGNON\* 42

6 oz filet, buttery smashed golden potatoes, charred spicy broccolini, Beaujolais sauce

### 14 OZ RIBEYE STEAK\* 48

Grilled ribeye, creamy mashed potatoes, Chimichurri sauce

### PAN ROASTED CHICKEN BREAST 30

Crispy skin chicken breast, herb scalloped potatoes, charred scallions, tarragon vinaigrette

### BUTTERMILK CHICKEN TENDERS 17

Crispy fries, selection of BBQ, creamy bleu cheese or buttermilk dressing

## Soups

### SEASONAL SOUP 10

Chef selection of seasonal ingredients

## Desserts

### CHEESECAKE 12

Seasonal fruit compote

### MILK CHOCOLATE BROWNIE 11

Honeycomb crumble, port wine braised pear, vanilla ice cream

### BANANA-TOFFEE PIE 11

Tropical Cavendish banana, sweet-buttery toffee, vanilla Chantilly cream, candied walnut crumbles

### SEASONAL ASSORTED ICE CREAMS OR SORBETS 10

## Kids' Selections

### PEANUT BUTTER AND JELLY SANDWICH 9

Sliced banana

### GRILLED CHEESE SANDWICH 10

French fries

### CHICKEN TENDERS 12

French fries

### BUTTER & PARMESAN PASTA 10

 Denotes menu item is Gluten Free.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Service charge/gratuity of 18% will be added for parties of six guests or more.



## Craft Cocktails 18

### CUCUMBER COLLINS

Hendricks gin, domaine de canton ginger liqueur, lime juice, simple syrup, cucumber, ginger ale  
- *Gin makes an excellent base spirit for giving an old classic "Tom Collins" a refreshing zest*

### AVIATION

Gin, lemon, violette, rosemary  
- *A tart, floral elegance will take you on a trip to early 20th century pre-prohibition.*

### BRAMBLE

Bombay sapphire, chambord, lime juice, simple syrup, blackberries  
- *Favored by many top bartenders due to its soft-citrusy bite with an aromatic accent creating a more interesting hint*

### THE MANHATTAN

Whiskey, Italian Sweet Vermouth, Angostura bitters, Orange, Luxardo Cherries  
- *Popular history suggests that the drink originated at the Manhattan Club in New York City in the mid 1870s, where Dr. Iain Marshall invented it*

### DEATH BY TRIAL

Orgeat syrup, lime juice, light and dark rum, mint  
- *Citrus and fruit forward with sweetness from our crafted organic rum.*

### SID VICIOUS

Stroh, coconut rum, melon liquor, pineapple juice, flaming absinthe sugar cube  
- *Every bit a vibrant as the rocker with a flaming kick to finish.*

### BASIL CLEMENTINE SMASH

Basil Hayden, honey, aperol, orange juice, lemon juice, honey syrup  
- *A take on a Jerry Thomas classic cocktail with hints of citrus and fresh basil*

## Beers

### DOMESTIC 7

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra

### IMPORT 8

Stella Artois  
Heineken  
Guinness  
Corona  
Peroni

### CRAFT 9

Blue Moon  
Ballast Point Sculpin IPA  
New Belgium Fat Tire  
Sierra Nevada Pale Ale  
Dogfish Head 60 Minute IPA

### SIGNATURE COCKTAIL "BLOODY MARY" 18

Acclaimed to be originally invented by Fernand Petiot in 1921, with a simple mix of Vodka and tomato juice, DJT will perk up your day with our Bartender's concoction of Vodka, tomato juice, spices and flavorings including Worcestershire sauce, hot sauce, olives, salt, and black pepper. Presented well with celery, bacon and shrimp to enhance your palate

### SMOKING OLD FASHIONED MILLIONAIRE

10 yr Whistle Pig Rye Whiskey 25

### SMOKING OLD FASHIONED BILLIONAIRE

12 yr Whistle Pig Rye Whiskey 35

### SMOKING OLD FASHIONED TRILLIONAIRE

15 yr Whistle Pig Rye Whiskey 75

### SMOKING OLD FASHIONED EXTRAORDINAIRE

Whistle Pig Boss Hog 150



CHARLOTTESVILLE, VIRGINIA

Selections from our private and award-winning winery in the heart of the Monticello Wine of Virginia

### BLANC DE BLANC SPARKLING 15 / Bottle 75

SPARKLING ROSE 17 / Bottle 75

CABERNET 16 / Bottle 75

CHARDONNAY 17 / Bottle 75

SAUVIGNON BLANC 17 / Bottle 75

MERITAGE (RED VARIETAL BLEND) 18 / Bottle 75

## Wine By The Glass

### SPARKLING

ROSÉ, CONUNDRUM BY CAYMUS, USA 18 / Bottle 60

BRUT, GERARD BERTRAND, FRANCE 15 / Bottle 80

PROSECCO, LA MARCA, ITALY 15 / Bottle 48

PEACH MOSCATO, CAPOSALDO, ITALY 14 / Bottle 55

### ROSÉ & WHITE

CHARDONNAY, CHATEAU DE MESSEY, FRANCE 18 / Bottle 70

SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND 17 / Bottle 50

ROSÉ, DAOU VINEYARDS, USA 12 / Bottle 48

CHARDONNAY, DAOU VINEYARDS, USA 15 / Bottle 56

RIESLING, CHATEAU ST. MICHELLE, USA 15 / Bottle 48

SAUVIGNON BLANC, DAOU VINEYARDS, USA 14 / Bottle 56

PINOT GRIGIO, BENVOLIO, ITALY 14 / Bottle 54

### RED

PETITE SIRAH, BODYGUARD, USA 15 / Bottle 67

CABERNET SAUVIGNON, DAOU VINEYARDS, USA 18 / Bottle 80

RED BLEND, PESSIMIST, USA 18 / Bottle 80

MALBEC, RED SCHOONER BY CAYMUS, ARGENTINA 18 / Bottle 80

PINOT NOIR, MEIOMI, USA 16 / Bottle 72

PINOT NOIR, COEUR DE TERRE HERITAGE RESERVE, USA 17 / Bottle 76

MERLOT, ROTH, USA 16 / Bottle 72

### PORT

20 YRS OLD TAWNY, 1985 WARRE'S, PORTUGAL 22

BIN. NO.27, FONSECA, PORTUGAL 15