



## HOT APPETIZERS

<b>Rathbun's Eggplant Fries</b>	<b>8.50</b>
<b>Crispy Fried Oysters &amp; Okra</b> Creole Remoulade	<b>9.75</b>
<b>Shellfish Tamale</b> Scallops, Shrimp & Ancho Chile Cream	<b>9.95</b>
<b>Baked Escargot</b> Parsley Garlic Butter, Crispy Shallots	<b>8.95</b>
<b>Maine Mussels</b> Chorizo, Fennel, Vermouth, Grilled Bread	<b>9.95</b>
<b>Asian Style Meatballs</b> Mushroom Soy Jus, Scallion	<b>8.95</b>
<b>BBQ Pork Shoulder</b> Big Green Egg Smoked, High Life BBQ Sauce	<b>8.95</b>
<b>Asparagus, Serrano Ham</b> Wrapped & Pan Roasted	<b>8.00</b>
<b>Jumbo Lump Crab Cake</b> Jicama, Ginger, Avocado, Mango, Red Curry Aioli	<b>13.50</b>
<b>Lobster Fritters</b> Lemon Zest Honey Mustard	<b>14.00</b>

## COLD APPETIZERS

<b>Ahi Tuna Poke</b> Soy Syrup, Pine Nuts, Wasabi Mayo	<b>9.75</b>
<b>Creole Georgia Shrimp</b> Creole Remoulade	<b>8.75</b>
<b>Ahi Sashimi</b> Wasabi, Soy, Pickled Ginger	<b>9.00</b>
<b>Heart of the Ribeye Carpaccio</b> Horseradish Paint, Arugula, E.V.O.O.	<b>9.25</b>
<b>Prime Beef Tartare (5 oz)</b> Onion Crostini	<b>14.95</b>



## CHILLED SEAFOOD

<b>Alaskan Red King Crab</b> 1/2 Lb. Drawn Butter, Mustard Dressing, Lemon	<b>14.00</b>
<b>Jumbo Shrimp Cocktail</b> 3 each Creole Remoulade, Cocktail Sauce, Lemon	<b>12.75</b>
<b>Oysters on the 1/2 Shell</b> 6 each Champagne Mignonette, Cocktail Sauce, Lemon	<b>13.00</b>
<b>Maine Lobster Tail</b> Half/Whole Drawn Butter, Cocktail Sauce, Lemon	<b>24/48</b>
<b>Full Monty Tower</b>	<b>55.00</b>

## SALADS & SOUPS

<b>Mixed Local Lettuce</b> Orange, Grapefruit, Red Onion, Radish, Toasted Pumpkin Seeds, Citrus Vinaigrette	<b>8.50</b>
<b>Spinach Salad</b> Hot Bacon Dressing, Shaved Red Onion, Egg	<b>8.50</b>
<b>Chopped Salad</b> Crispy Onion Ring, Blue Cheese, Chayote, Heart of Palm, Radicchio, Cucumber, Sweet Peppers	<b>8.95</b>
<b>Priscilla's Caesar</b> Romaine, Parmesan Reggiano, Garlic Croutons	<b>8.50</b>
<b>The Wedge</b> Iceberg Lettuce, Point Reyes Bleu, Bacon Plank Pappadew Peppers	<b>8.95</b>
<b>Roasted Mixed Beet Salad</b> Sweet Grass Dairy Goat Cheese, Candied Pecans	<b>8.95</b>
<b>Roasted Butternut Squash Soup</b> Apple, Pecan, Sage, Smoked Chili Oil	<b>9.00</b>
<b>Beltline Soup of the Day</b>	<b>MKT</b>

## U.S.D.A PRIME MEATS

<b>Dry Aged Steak for 2</b>		<b>64.00</b>
<b>Dry Aged Steak for 3</b>		<b>96.00</b>
<b>Dry Aged Cowboy Ribeye</b>	22 ounce	<b>54.00</b>
<b>Ribeye</b>	10, 20 ounce	<b>29/48</b>
<b>Filet Mignon</b>	6, 12 ounce	<b>29/48</b>
<b>NY Strip</b>	8, 16 ounce	<b>29/48</b>
<b>Veal Chop-Oscar</b>	16 ounce	<b>46.00</b>
Lump Crab, Asparagus, Hollandaise		

## STEAK ACCOMPANIMENTS

<b>Broiled Maine Lobster Tail</b>	Half/Whole	<b>24/48</b>
<b>Oscar Style</b>		<b>15.00</b>
<b>Roasted Garlic Butter</b>		<b>1.50</b>
<b>Point Reyes Bleu Cheese Butter</b>		<b>1.50</b>
<b>Black Truffle Butter</b>		<b>2.95</b>
<b>House Steak Sauce</b>		<b>1.50</b>
<b>Béarnaise/Hollandaise</b>		<b>1.50</b>
<b>Peppercorn Sauce</b>		<b>1.50</b>

## STEAK TEMPERATURES

<b>Blue</b>	<b>Very Red, Cold Center</b>
<b>Rare</b>	<b>Red, Cool Center</b>
<b>Medium Rare</b>	<b>Red, Warm Center</b>
<b>Medium</b>	<b>Pink, Hot Center</b>
<b>Medium Well</b>	<b>Dull Pink Center</b>
<b>Well Done</b>	<b>Not Recommended</b>

## FISH AND SHELLFISH

<b>Broiled Maine Lobster Tail</b>	<b>48.00</b>
Drawn Butter, Lemon	
<b>Soy Marinated Ahi Tuna</b>	<b>28.00</b>
Soba, Miso Broth, Snow Peas, Crispy Asian Salad	
<b>Pan Roasted Lemon Sole</b>	<b>29.00</b>
Asparagus, Parsley, Breadcrumbs, Lemon Buerre Blanc	
<b>Bramlett Farms Rainbow Trout</b>	<b>23.00</b>
Parsley, Capers, Almond Brown Butter	
<b>Seared Diver Scallops</b>	<b>28.00</b>
Farro Stew, Watercress, Pancetta, Farm Egg	

## ALTERNATIVE SELECTIONS

<b>Prime-Japanese Wagyu Burger</b>	<b>18.00</b>
12 oz, Griddled Onions, Tillamook Cheddar, House Pickle	
<b>Maple Leaf Farms Duck Breast</b>	<b>25.00</b>
Roasted Root Vegetables, Quince Mostarda	
<b>12 oz Berkshire Pork Chop</b>	<b>26.00</b>
Oakview Farm Cheddar Grits Braised Greens, Apple-Cranberry Butter	
<b>Smoked Beef Short Rib Osso Bucco</b>	<b>26.00</b>
Whipped Potatoes, Aromatics, Orange Gremolata	
<b>Prime 10 oz Ribeye Steak Diane</b>	<b>27.00</b>
Brandy, Mushrooms, Shallots	
<b>Colorado Lamb Two Ways</b>	<b>39.00</b>
Roasted Rack, Braised Shoulder, Polenta Cake Juniper-Rosemary Jus	
<b>Japanese Wagyu Beef (5 oz)</b>	<b>55.00</b>
Grade A-5, 8-10 BMS	

## SIDE SELECTIONS

**7.50**

<b>Steak House O-Rings</b> , House Steak Sauce
<b>Garlic Spinach</b> , Cold Press Olive Oil
<b>Traditional Creamed Spinach</b> , No Nutmeg
<b>Roasted Fall Root Vegetables</b>
<b>Smoky Braised Greens</b> , Kentucky Hog Jowl
<b>Sonoma Mushrooms</b> , Caramelized Onions
<b>Jalapeno Creamed Corn</b> , Scallions
<b>Elbow Mac &amp; Cheese Tart</b> , Truffle Crumbs
<b>Steamed Broccoli</b> , Government Cheese
<b>Herb Steak Fries</b> , Bleu Cheese Fondue
<b>Local Silver Queen Grits</b> , Sharp Cheddar
<b>Creamy Mashed Potatoes</b> , Vermont Butter
<b>Scalloped Sweet Potatoes</b> , Gruyere
<b>Twice Baked Potato of the Day</b>
<b>Chef's Daily Local Vegetable</b>