

Carryout Hours: 12pm – 7pm

Please call 678-461-7900 to place your order.

STARTERS

JUMBO SHRIMP COCKTAIL Classic recipe with our homemade, spicy cocktail sauce 12

CALAMARI Seasoned, breaded and deep fried, marinara sauce 14

SALADS

Add chicken, shrimp, or steak for \$7.

BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 10

THE WEDGE Iceberg lettuce, bacon, tomatoes, bleu cheese 10

ENTREES

All of our entrees are served with a loaded baked potato unless otherwise noted.

STEAK & FRIES A Brasserie-style New York Strip steak with garlic and fries 25

RIBEYE STEAK 14 oz. 36

NEW YORK STRIP STEAK 16 oz. 36

CENTER CUT FILET MIGNON Petite cut 33 / Regular cut 37

COFFEE-CURED FILET MIGNON Cured in our signature blend 38

FILET KABOBS SKEWERS 9 oz. filet medallions, mushrooms, red peppers, onions served with our southern rice 20

BISTRO CHICKEN Panko-crusted, Parmesean cheese lemon butter caper sauce. Served with our seasonal vegetable 16

NOLA SHRIMP Topped with mango salsa. Served with seasonal vegetable 22

SIDES

Parmesan Fries – One Pound Baked Potato – Smoked Gouda Mac & Cheese – Seasonal Vegetable

BUTCHER SHOP

COOK AT HOME HAND-CUT STEAKS

RIBEYE 14 oz. \$16.00 / ea.

NEW YORK STRIP 16 oz. \$15.00 /ea.

FILET MIGNON 7 OZ. \$10.00 / ea. 10 oz. \$14.25 / ea.

WHOLE TENDERLOIN \$80

WHOLE STRIPLOIN \$95

WHOLE RIBEYE \$125

FILET KABOBS SKEWERS 9 OZ. filet medallions, mushrooms, red peppers, onions \$10

2 LBS. OF FILET MEDALLIONS \$20

As a thank you, we would like to offer our guests a complementary piece of dessert with the purchase of two entrées.