

HOT APPETIZERS

Portabella Steak Fries

House Steak Sauce

Oysters and Okra, Lightly Fried

Creole Remoulade

Shellfish Tamale

Scallops, Shrimp & Ancho Chile

Baked Escargot, Parsley, Garlic

Crispy Shallot Breadcrumbs

Jumbo Crab Cake Casserole

New Orleans Style, Saltines

Grilled Artichoke Risotto

Shaved Parmesan

Asian Style Meatballs

Mushroom Soy Jus

BBQ Pork Shoulder

Big Green Egg Smoked, High Life BBQ Sauce

Asparagus, Serrano Ham

Wrapped & Pan Roasted

Lobster Fritters

Lemon Zest Honey Mustard

COLD APPETIZERS

Ahi Tuna Poke

Soy Syrup, Pine Nuts, Wasabi Mayo

Creole Georgia Shrimp

Creole Remoulade

Prime Beef Tartare

Onion Crostini

Heart of the Ribeye Carpaccio

Horseradish Paint, Arugula, E.V.O.O.

Ahi Nigiri

Wasabi, Soy, Pickled Ginger

CHILLED SEAFOOD ALTERNATIVES

Jumbo Lump Crab 2 oz

Jumbo Shrimp Cocktail 3 each

Oysters on the 1/2 Shell 6 each

Half Cold Water Lobster Tail 5 oz

Full Monty Tower

Served with Cocktail Sauce, Creole Remoulade,
Shallot Mignonette, Drawn Butter, Lemon Zest Honey
Mustard, Lemon Wedge

SALADS & SOUPS

Local Mixed Greens

Sherry Mustard Vinaigrette

Vine Ripe Tomato and Sweet Onions

Basil Vinaigrette

Spinach Salad

Green Goddess Dressing, Shaved Egg, Crispy Bacon

Chopped Salad

Crispy Onion Ring, Blue Cheese, Chayote,
Heart of Palm, Radicchio, Cucumber, Tomatoes

Priscilla's Caesar

Romaine, Parmesan Reggiano

The Wedge

Iceberg, Stilton Bleu, Parsley, Bacon Plank, Tomatoes

Organic Roasted Beet Salad

Sweet Grass Dairy Goat Cheese, Candied Pecans

Creamy Spring Onion Soup

Lemon Thyme

Beltline Soup Of the Day

U.S.D.A PRIME MEATS

Dry Aged Steak for 2

Dry Aged Steak for 3

Dry Aged Cowboy Ribeye 22 ounce

Ribeye 10, 20 ounce

Filet Mignon 6, 12 ounce

NY Strip 8, 16 ounce

Lamb Porterhouse 16 ounce

Veal Chop 14 ounce

STEAK TEMPERATURES

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

STEAK ACCOMPANIMENTS

Roasted Garlic and Black Pepper Butter
Stilton Bleu Cheese Butter
Black Truffle Butter
House Steak Sauce
Béarnaise/Hollandaise
Peppercorn Sauce
Dijon Mustard

FISH AND SHELLFISH

Char Broiled Australian Lobster Tail
Drawn Butter, Lemon

Scottish Salmon Slab
Lemon Oil Mashed Potatoes, Grape Tomatoes

Black Grouper
Zucchini Carpaccio, Parsley Pesto

Ahi Tuna Slab
Ponzu, Ginger, Scallions

Char Broiled Whole Bronzini
Garlic Butter

Seared Scallop Rockefeller
Pernod Spinach, Parmesan, Bacon

ALTERNATIVE SELECTIONS

Roasted Duck Breast

Oregano Roasted Potatoes

12 ounce Pork Chop

Rye Whiskey, Sonoma Mushrooms, Onions

Bone-In Smoked Beef Ribs

Balsamic Butter

Prime 10 oz Ribeye Steak Diane

Brandy, Mushrooms, Shallots

Prime 8 oz Ribeye Burger

Griddled Onions, Traditional Garnish

SIDE SELECTIONS

Steak House O-Rings, House Steak Sauce

Garlic Spinach, Cold Press Olive Oil

Traditional Creamed Spinach, No Nutmeg

Cauliflower, Polonaise

Zucchini Piccata, Parsley, Lemon

Stewed Okra, Grape Tomatoes

Sonoma Mushrooms, Caramelized Onions

Jalapeno Creamed Corn, Scallions

Elbow Mac & Cheese Tart, Truffle Crumbs

Steamed Broccoli, Government Cheese

Oregano-Garlic Fried Potatoes

Creamy Mashed Potatoes, Vermont Butter

Potato Frites, Blue Cheese Fondue

Scalloped Sweet Potatoes, Gruyere

Twice Baked Potato of the Day