


APPETIZERS

CRAB CAKE CRISPY PANKO BREADED BLUE CRAB, BLACK PEPPER AIOLI	13	CRISPY CHEESE CURDS WITH DIPPING SAUCE	8	DEVEILED EGGS W/ CANDIED BACON A HALF DOZEN OF A SOUTHERN CLASSIC	6.5
AHI TUNA SASHIMI SEARED SESAME CRUST WITH SAUCES	13	FRIED DILL PICKLE CHIPS WITH HOUSE RANCH	6	SMOKED MEAT PLATTER (SERVES 4-6) HOUSE SMOKED MEATS: BRISKET, BABY BACKS, AND PORK BELLY WITH YOUNG CHEDDAR, SMOKED GOUDA, PICKLES & SAUCES	19
EVERCHANGING FLATBREAD ASK YOUR SERVER FOR TODAY'S SELECTION	13	STEAKHOUSE  TEMPURA ROLL ALL YOUR FAVORITE STEAKHOUSE INGREDIENTS, ROLLED UP INTO SUSHI	14		

CHEF INSPIRED PLATES

ADD A SMALL SALAD (WEDGE, CAESAR OR HOUSE) OR CUP OF SOUP FOR \$4

CHEFS SPECIAL ASK YOUR SERVER FOR CHEF'S INSPIRED DISH OF THE DAY!	MARKET PRICE	SHRIMP & GRITS 	17.5
WILD MUSHROOM RISOTTO CREAMY, WITH ROSEMARY, THYME, PORTOBELLO, SHIITAKE AND SPINACH ADD: STEAK \$7 CHICKEN \$4, SHRIMP (4) \$5, AHI TUNA STEAK \$9, SALMON \$6 CRAB CAKE \$6.5	14.5	BRISKET TACOS TRIPLETS SMOKED BRISKET, FLOUR TORTILLAS, BBQ, SLAW, PICKLED JALAPENOS AND A SIDE OF CRISPY ONION STRINGS	17

CHOP HOUSE & SEAFOOD

ADD A SMALL SALAD (WEDGE, CAESAR OR HOUSE) OR CUP OF SOUP FOR \$4

PORK CHOP BONELESS 10OZ STRIP CUT, SORGHUM BUTTER WITH OUR MAC AND CHEESE AND CREAMED CABBAGE			24
BLACKHAWK SMOTHERED CHOPPED STEAK <small>LOCAL</small> WAGYU BEEF TOPPED WITH CARAMELIZED ONIONS & PORTABELLA, PEPPERCORN GRAVY, YUKON MASHED POTATOES & HOUSE BRUSSEL SPROUTS			17.5
FILET MIGNON HIGH CHOICE 7OZ, GRILLED TO ORDER FINISHED WITH DEMI GLACE OVER MASHED POTATOES & OUR FAMOUS MAPLE GLAZED BRUSSEL SPROUTS			34
RIBEYE HIGH CHOICE 12OZ, GRILLED TO ORDER WITH GARLIC BUTTER, BAKED POTATO AND HAND FRIED ONION STRINGS			36.5
STEAK HOUSE BURGER STANDARD: AMERICAN WITH LETTUCE, TOMATO, ONION & PICKLE ON THE SIDE AND SHOE STRING FRIES ADD ONS (\$1.50) SAUTÉED ONIONS, MUSHROOMS, CRISPY JALAPENOS, CRISPY PICKLES, FRIED CHEESE CURDS, BACON, PORK BELLY, BRISKET, ONION STRINGS, FRIED EGG...ETC...			12
GRILLED SALMON  TOASTED WALNUT CRUST, WILD MUSHROOM RISOTTO AND BROWN BUTTER			23.5

NEW AMERICAN CLASSICS

SIDES: (A LA CARTE 4) MAC & CHEESE, BRUSSEL SPROUTS, APPLE SAUCE, MASHED POTATOES, SHOESTRING FRIES, BAKED POTATO, SORGHUM BRAISED GREEN BEANS, ONION STRINGS, PORK BELLY CHEDDAR GRITS, CREAMED CABBAGE, SOUP OR SMALL SALAD (WEDGE, CAESAR OR HOUSE) ORDER A VEGETABLE PLATE (3 CHOICES 11)

KENTUCKY CRISPY HOT CHICKEN WHITE MEAT CHICKEN BREAST, HAND BREADED AND GOLDEN WITH A HOT HONEY HABANERO DRIZZLE, SERVED WITH MAC & CHEESE & HOUSE BRUSSEL SPROUTS (CAN BE SERVED MILD)	16.5	FRIED FISH TENDER FLAKEY WHITEFISH, CRISPY FRIED AND SERVED WITH SHOESTRING FRENCH FRIES, CREAMY SLAW, HOUSE PICKLES AND DIPPING SAUCES	17
BABY BACK RIBS <small>SM17.5 LG25 FULL32</small> BRINED & BRAISED TO FORK TENDER WITH SHOESTRING FRIES & SORGHUM BRAISED GREEN BEANS		SPAGHETTI AND MEATBALLS <small>New</small> MADE FROM SCRATCH MEATBALLS, SAUCE SIMMERED ALL DAY...IF YOU HAD AN ITALIAN GRANDMA, THIS IS HOW HERS WOULD TASTE.	13.5

★ WINE LIST

GLASS / ½ BOTTLE / BOTTLE

2017	MEIOMI	10	18	33
	CHARDONNAY			
2017	DARK HORSE	8	14	22
	CHARDONNAY			
2017	PRIMATERRA	9	16	30
	PINOT GRIGIO			
2018	DRYLANDS	10.5	19	36
	SAUVIGNON BLANC			
	CHATEAU STE	8	14	26
	MICHELLE RIESLING			

GLASS / ½ BOTTLE / BOTTLE

2017	MEIOMI	10	18	33
	PINOT NOIR			
2017	DARK HORSE	8	14	22
	CABERNET			
2017	DARK HORSE	8	14	22
	MERLOT			
2016	COPPOLA	12	2.15	39
	CLARET BLEND			
	COPPOLA	12	2.15	39
	CLARET BLEND			

GLASS / ½ BOTTLE / BOTTLE

2018	BELLAFINA	8	14	26
	MOSCATO			
2019	BERINGER	8	14	22
	WHITE ZINFANDEL			
2019	SPARKLING:	7.5	13	20
	GRAN CAMPO CAVA			
2006	SPARKLING:	200	BOTTLE	
	DOM PÉRIGNON			

★ MIXOLOGY BY STERLING

SCRATCH MARGARITA 7.50

OUR SIGNATURE FRESH MARGARITA MIX ON THE ROCKS, JOSE CUERVO, TRIPLE SEC, LIME & SALT

HOUSE SANGRIA 8

REFRESHING BLEND OF MUDDLED FRUIT, HOUSE CITRUS MIXED AND CHOICE OF RED OR WHITE WINE

CADILLAC LIT 9

BOMBAY SAPPHIRE, KETEL ONE, BACARDI SUPERIOR, PIERRE FERRAND, HH CITRUS AND A SPLASH OF COCA COLA

SNOW QUEEN 11.50

EMPRESS 1908 GIN, ROSEMARY SYRUP, SQUEEZE OF LIME, SUGARED RIM

SAZERAC 12

BULLEIT 95 RYE, COURVOISIER VS, COOPER & KINGS ABSINTHE BLANCHE, BITTERS AND A TWIST

FAIRY DUST 8.5

TITOS VODKA, DEKUYPER ISLAND PUNCH, GRAPE PUCKER, BLUE CURACAO & PIXIE STICK RIM

FIRESIDE OLD FASHIONED 15

WOODFORD RESERVE, CARAMEL SIMPLE SYRUP, CHOCOLATE BITTERS, ORANGE TWIST AND A CHERRY

WILD HIBISCUS MARTINI 9

CANDIED HIBISCUS FLOWER, BRAMBLE HIBISCUS VODKA, ST GERMAINE, HOUSE CITRUS, NECTAR

CABLE CAR 9

ORANGE JUICE, COINTREAU, SPICED RUM, LIME AND CINNAMON SUGAR RIM

CHERRY LIME DROP 8

GREY GOOSE CHERRY NOIR, ORANGE LIQUEUR, MARASCHINO, LIME, HOUSE CITRUS, WITH A SUGARED RIM

DARK & STORMY 7.50

KRAKEN BLACK RUM, GOSLINGS GINGER BEER, LIME

LUNAR TEA 8

MIDORI, RUMHAVEN COCONUT LIQUEUR, JOSE CUERVO TEQUILA, PINEAPPLE JUICE, SODA

★ DRAUGHT BEER

HIPSTER REPELLENT IPA 6.5

KENTUCKY BOURBON BARREL ALE 6.5

WOWZA IPA 6.5

BEARDED IRIS HOMESTYLE IPA 8

WEST 6TH IPA 6

STELLA ARTOIS 6.5

FALL CITY PILSNER 5

GRAVELY HEFEWEIZEN 6.5

WHITE GIRL WASTED BLONDE ALE 4

GUINNESS STOUT 7.5

BUD LIGHT 5

MICHELOB ULTRA 5

★ BOTTLED BEER

DELIRIUM TREMENS 12

KY BOURBON BRL ALE 7.5

KY VANILLA CREME ALE 6.5

KY IRISH ALE 4.75

BREWDOG ELVIS JUICE 5.5

ROBERT THE BRUCE

RED 6.5

CITRA ASS DOWN IPA 8

COUGAR BAIT BLONDE 5

2ND SHIFT HIBISCUS WIT 7.5

LH MILKSTOUT NITRO 6.5

SHOTGUN WEDDING

BROWN ALE 5

CORONA 5

YUENGLING 4

BLUE MOON 4.75

REDD'S APPLE ALE 4.5

BUD, BUD LT, COORS LT,

MILLER LT, ULTRA 4