

## STARTERS

Edible Tallow Candle 10  
tallow candle • fresh herbs • spices • grilled toast

Artisanal Cheese Board 25  
assorted cheese • accoutrements • crackers

Tempura Lobster 19  
lobster tail • sriracha aioli

Lobster “Escargot” 18  
lobster • buttery sauce • parmesan

Old Bay Crab Dip 16  
lump crab • cheese blend • grilled toast

Char-Grilled Burrata Toast 8  
burrata cheese • olive • arugula

Cheesy Corn Fritters 11  
cheddar • mozzarella • jalapeno • citrus aioli

Flame Grilled Artichoke 13  
parmesan • citrus aioli • buttery sauce • lemon zest

BBQ Chicken Flatbread 12  
chicken • gouda • mozzarella • bbq sauce • onion

Duck Confit Flatbread 13  
goat cheese • mozzarella • peach habanero • raisins

Smoked Prime Rib Flatbread *Certified Angus Beef®* 16  
smoked gouda • mozzarella • peppers  
red onions • horseradish cream

Vegan Curried Butternut Squash Flatbread 12  
vegan mozzarella • apple • caramelized onion • arugula

American Heritage Country Ham Board 15

## SOUP

French Onion Soup 11  
swiss cheese • crouton

Lobster Bisque 12  
lobster meat • crema • sherry

## SALADS

Wedge 9  
baby iceberg • bacon • Rogue Smokey Blue

Caesar 9  
romaine • parmesan • sourdough croutons

Beet 10  
arugula • romaine • goat cheese • red onion

Caprese 9  
tomato • fresh mozzarella • basil • balsamic

## SIGNATURE SIDES

Lobster Mac & Cheese 19  
cheese blend • seasonings

Truffle Mac & Cheese 14  
black truffle oil • cremini mushroom • cheese blend • garlic

Potatoes Au Gratin 13  
parmesan • cream • butter • garlic

## CLASSIC SIDES

Sauteed Baby Bellas 9  
bourbon • onions • buttery sauce

Steak-Cut Onion Rings 9  
tempura beer batter • citrus aioli

Grilled Butternut Squash 9  
maple bourbon glaze

Charred Brussels 9  
bacon • beef tallow • red onion • garlic

Mac & Cheese 9  
cheese blend • garlic

Creamed Spinach 9  
parmesan • mozzarella • cream cheese

Cauliflower Alfredo 9  
cauliflower florets • parmesan

Caramelized Sweet Corn 9  
fire roasted corn • honey • brown sugar • butter

Flame Roasted Asparagus 9  
jumbo spears • olive oil

Grilled Balsamic Vegetables 9  
seasonal vegetables • olive oil • balsamic

Baked Sweet Potato 10  
brown sugar • cinnamon butter • bruléed marshmallow

Salt Crusted Jumbo Potato 10  
butter • sour cream • cheese • bacon • chives

Mashed Redskins 9  
butter • cream • cheese

Steakhouse Potato Planks 9  
tequila habanero queso

## ENHANCEMENTS

Sauces 2.75

Garlic Herb Butter, Chimichurri, Cognac Peppercorn,  
Bernaise, Cabernet Reduction, Horseradish

## BURGERS

*served with lettuce, tomato, onion, pickle, secret sauce on a challah bun and choice of steakhouse potato planks or caesar salad*

Certified Angus Beef® Burger 8oz 13

Brasstown® Grass-Fed Beef Burger 8oz 14

Beyond® Plant Based Burger 8oz 15

Add Ons 1

*sauteed mushrooms • sauteed onions • sauteed peppers*

*Swiss • American • smoked gouda • blue cheese • house-made bacon* 2

## RAW BAR

Raw Gulf Oysters 6 for 12 / 12 for 22

Charbroiled Oysters 6 for 15 / 12 for 28  
fire-grilled • buttery parmesan

Jumbo Shrimp Cocktail 3 for 15  
red cocktail sauce

## SIGNATURE STEAKS

Filet *Certified Angus Beef®* 6oz 31

New York Strip  
Prime *Certified Angus Beef®* 14oz 32  
Grass-Fed *Brasstown®* 14oz 32

Donovan’s House Steak 12oz 29  
Flat Iron *Certified Angus Beef®*

Lacquered Delmonico *Certified Angus Beef®* 16oz 45

## RESERVED CUTS

Filet *Certified Angus Beef®* 12oz 51

Ribeye *Certified Angus Beef®*  
Bone-In 18-20oz 49  
Tomahawk 38oz 92

New York Strip *Snake River Farms®*  
American Wagyu 14oz 59

Porterhouse *Certified Angus Beef®* 40oz 95

## PREMIUM ADD ONS

Tempura Lobster Tail 4oz 17

Grilled Lobster Tail 4oz 17

Grilled Shrimp 3 for 15

Tempura Fried Oysters 4 for 12

Sauteed Baby Bellas 5

*We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## SANDWICHES

Smoked Prime Rib French Dip 18  
shaved prime rib • swiss cheese • au jus • roll

Delmonico Steak Sandwich 20  
tomato • lettuce • house-made steak sauce • roll

BSLT 14  
house-made bacon steak • sourdough

Crispy Shrimp 16  
lettuce • tomato • citrus aioli • roll

Lobster Roll 20  
lettuce • tomato • grilled buttered roll

Cluck Yeah 12  
pickle • nashville hot sauce • challah bun

Chicken Salad Sandwich 12  
lettuce • tomato • mayo • grilled sourdough

## COMPOSED

Bone In Pork Chop 14oz 32  
mashed redskins • bourbon berry compote

Frenched Lamb Chops 32  
mashed redskins • cabernet demiglaze

Seared Duck Breast & Confit Leg 29  
mashed redskins • honey teriyaki • berry compote

Cast Iron Chopped Steak 10oz 18  
mashed redskins • sauteed baby bellas

Boneless Fried Chicken 15  
potato planks • tequila habanero queso

Butternut Squash Ravioli 16  
butternut squash • sage brown butter sauce

Cauliflower Steak 16  
pickled onion • corn puree • asparagus • butternut squash

## SEAFOOD

Grilled Lobster Tail 14-16oz 59  
buttery sauce

King Crab Legs 1/2 lb MKT  
split king crab legs • grilled • buttery sauce

Maple Bourbon Salmon 22  
flame roasted asparagus