

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 10
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 15
goat cheese • mozzarella • peach habanero • raisins

Smoked Prime Rib Flatbread *Certified Angus Beef®* 18
smoked gouda • mozzarella • peppers
red onions • horseradish cream

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

SOUP

French Onion Soup 12
swiss cheese • crouton

Lobster Bisque 13
lobster meat • crema • sherry

SALADS

Wedge 10
baby iceberg • bacon • Rogue Smokey Blue

Caesar 10
romaine • parmesan • sourdough croutons

Beet 11
arugula • romaine • goat cheese • red onion

Caprese 10
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 14
parmesan • cream • butter • garlic

CLASSIC SIDES

Sautéed Baby Bellas 10
bourbon • onions • buttery sauce

Steak-Cut Onion Rings 10
tempura beer batter • citrus aioli

Grilled Butternut Squash 10
maple bourbon glaze

Charred Brussels 10
bacon • beef tallow • red onion • garlic

Mac & Cheese 10
cheese blend • garlic

Creamed Spinach 10
parmesan • mozzarella • cream cheese

Cauliflower Alfredo 10
cauliflower florets • parmesan

Caramelized Sweet Corn 10
fire roasted corn • honey • brown sugar • butter

Flame Roasted Asparagus 10
jumbo spears • olive oil

Grilled Balsamic Vegetables 10
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 10
butter • cream • cheese

Steakhouse Potato Planks 10
tequila habanero queso

RAW BAR

Raw Gulf Oysters 6 for 14 / 12 for 25

Charbroiled Oysters 6 for 16 / 12 for 30
fire-grilled • buttery parmesan

Jumbo Shrimp Cocktail 3 for 15
red cocktail sauce

SIGNATURE STEAKS

Filet *Certified Angus Beef®* 6oz 33

New York Strip Prime *Certified Angus Beef®* 14oz 35
Grass-Fed *Brasstown®* 14oz 35

Donovan’s House Steak 12oz 31
Flat Iron *Certified Angus Beef®*

Lacquered Delmonico *PRIME Certified Angus Beef®* 16oz 49

Smoked Prime Rib *PRIME Certified Angus Beef®* 12oz 39
limited quantities

ENHANCEMENTS

Sauces 2.75

- Garlic Herb Butter
- Cognac Peppercorn
- Chimichurri
- Cabernet Reduction
- Bearnaise
- Horseradish

RESERVED CUTS

Filet *Certified Angus Beef®* 10oz 52

Ribeye *Certified Angus Beef®* 18-20oz 55
Bone-In 38oz 99
Tomahawk

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

Porterhouse *Certified Angus Beef®* 40oz 99

PREMIUM ADD ONS

Tempura Lobster Tail 4oz 17

Grilled Lobster Tail 4oz 17

Grilled Shrimp 3 for 15

Tempura Fried Oysters 4 for 12

Sautéed 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. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

SEAFOOD TOWER Create Your Own

Gulf Oysters 2.5

Jumbo Shrimp 5

Split King Crab Legs 1/2lb MKT

Lobster Tail 4oz 17

COMPOSED

Bone In Pork Chop 14oz 39
mashed redskins • bourbon berry compote

Frenched Lamb Chops 39
mashed redskins • cabernet demiglaze

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

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

Wild Game *limited edition* MKT

Smoked Half Chicken 18
charred brussel sprouts • bourbon brown sugar glaze

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

Maple Bourbon Salmon 22
flame roasted asparagus

Fresh Catch MKT