



Chef's Table

12 Guests

A unique dining space designed to seat up to 12 guests. This intimate setting is ideal for business meetings, special occasions, or private gatherings, offering an elevated culinary experience with a front row view of our skilled chefs in action.

TIER ONE
\$100
PER PERSON

GUIDED TASTING EXPERIENCE



Available Tuesday to Sunday from 11:30 AM to 4:00 PM |
10-16 Guests | Includes a Curated Flight & Artisanal
Cheese + Charcuterie

Whiskey Flight | The Japanese Trinity

A graceful journey through the soul of Japan’s whisky tradition. From the approachable charm of Mars Iwai, to the delicate depth of Nikka Miyagikyo, and the revered elegance of Yamazaki 12, this flight honors the pioneers who blended precision with passion. Sip the spirit of the East, where craft is sacred and every drop tells a story.

Mars Iwai | Nikka Miyagikyo Single Malt | Yamazaki 12

Wine Flight | Old World, New Light

Begin with the crisp elegance of Voirin Jumel Blanc de Blancs Grand Cru, a whisper from the chalky heart of Champagne. Journey west to California with Knights Bridge KB Unoaked Chardonnay, where purity and sunshine shape the fruit into gold. Finally, descend into Tuscan hills with Antinori’s Badia a Passignano Chianti Classico Gran Selezione, a deep and storied red born in monastic silence and noble soil.

Voirin Jumel Blanc de Blancs Grand Cru NV | Knight’s Bridge KB Unoaked Chardonnay 2019 | Antinori Chianti Classico Gran Selezione Badia a Passignano 2021

Featured Flights Updated Monthly

Available Tuesday to Sunday from 11:30 AM to 4:00 PM |
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Cheese + Charcuterie

Whiskey Flight | The House of Sazerac

Step through the hallowed halls of American whiskey lore with this rare flight of rye legends. From the bold, Bottled-in-Bond character of Colonel E.H. Taylor to the oak-aged elegance of Sazerac 18 Year, and the untamed fire of George T. Stagg Rye, each pour tells a chapter in the story of Buffalo Trace's legacy. This is a tasting for those who revere heritage, complexity, and the relentless pursuit of perfection in every drop.

**Colonel Taylor Straight Rye | Sazerac 18 Rye |
George T Stagg Rye**

Wine Flight | Grace in Three Acts

A ballet of elegance begins with Billecart Salmon Brut Rosé, where wild strawberries dance in a sea of fine bubbles. PlumpJack Chardonnay Reserve follows, rich, golden, and sun-warmed, echoing Napa's bold heart. The finale arrives with Domaine Serene Evenstad Reserve, an Oregon Pinot of velvet depth and quiet strength. Together, they tell a story of beauty, balance, and place.

**Billecart Salmon Brut Rose NV | Plumpjack
Chardonnay Reserve 2019 | Domaine Serene
Evenstad Reserve 2020**

Featured Flights Updated Monthly



Signature Savory Menu | \$95 Per Person

STARTER – Choice of 1 | Served Family Style
HOUSE SMOKED FISH DIP | GLORIA'S KFC | RAINBOW ROASTED
CAULIFLOWER | CRISPY CALAMARI | DEVILED EGGS |
CHAR SIU RIBS

SALAD – Choice of 1
CAESAR SALAD | SHAVED BRUSSEL SALAD

ENTRÉE – Choice of 3
SOUTHWESTERN CHICKEN ROULADE | VEGAN FARRO RISOTTO |
MISO HONEY GLAZED SALMON | SEAFOOD BOLOGNESE
(LOBSTER, SCALLOP, SHRIMP, LOBSTER CREAM SAUCE) | WAGYU
BEEF BOLOGNESE | BOURBON BRINED PORK CHOP | STEAK
FRITTES (10oz. NY STRIP WITH FRIES, SIDE OF CHIMICHURRI)

DESSERT – Choice of 1 | Served Individually
BREAD PUDDING | CHOCOLATE CAKE

DRINKS

SOFT DRINKS | ICED TEA | AMERICAN COFFEE

*Per Person Prices Do Not Include Tax & Gratuity. Max 30
guests. Friday-Saturday Menu will only be served family style.



CHAR SIU BABY BACK RIBS

Imperial Menu | \$120 Per Person

STARTER – Choice of 2 | Served Family Style

HOUSE SMOKED FISH DIP | GLORIA'S KFC | RAINBOW ROASTED CAULIFLOWER | CRISPY CALAMARI |
DEVILED EGGS | CHAR SIU RIBS | LAMB CHOPS

SALAD – Choice of 1

CAESAR SALAD | SHAVED BRUSSEL SALAD

ENTRÉE – Choice of 3

SOUTHWESTERN CHICKEN ROULADE | VEGAN FARRO RISOTTO |
MISO HONEY GLAZED SALMON | SEAFOOD BOLOGNESE |
(LOBSTER, SCALLOP, SHRIMP, LOBSTER CREAM SAUCE) | WAGYU
BEEF BOLOGNESE | BOURBON BRINED PORK CHOP | STEAK
FRITTES (10oz. NY STRIP WITH FRIES, SIDE OF CHIMICHURRI)

DESSERT – Choice of 1 | Served Individually

BREAD PUDDING | CHOCOLATE CAKE

DRINKS

SOFT DRINKS | ICED TEA | AMERICAN COFFEE

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guests. Friday-Saturday Menu will only be served family style.



MISO HONEY GLAZED SALMON

Prestigious Menu | \$150 Per Person

STARTER – Choice of 2 | Served Family Style

HOUSE SMOKED FISH DIP | GLORIA'S KFC | RAINBOW ROASTED CAULIFLOWER | CRISPY CALAMARI | DEVILED EGGS | CHAR SIU RIBS | LAMB CHOPS | CEVICHE | CHARRED OCTOPUS

SALAD – Choice of 1

CAESAR SALAD | SHAVED BRUSSEL SALAD

ENTRÉE – Choice of 3

RIBEYE | FILET | NY STRIP | MISO HONEY GLAZED SALMON | DIVERS SCALLOPS | CHILEAN SEABASS | BOURBON BRINED PORK CHOP | SOUTHWESTERN CHICKEN ROULADE | SMOKED SHORT RIB | LOBSTER MAC N CHEESE

ADD ONS – Charged on consumption

½ LB OR 1 LB MAINE LOBSTER | ½ LB OR 1 LB ALASKAN KING CRAB
GARLIC TALLOW BUTTER | BERNAISE BUTTER

DESSERT – Choice of 1

BREAD PUDDING | CHOCOLATE CAKE | SEASONAL DESSERT BOARD

DRINKS

SOFT DRINKS | ICED TEA | AMERICAN COFFEE

*Per Person Prices Do Not Include Tax & Gratuity. Max 30 guests. Friday-Saturday Menu will only be served family style.



SMOKED SHORT RIB

POWER LUNCH



CHICKEN MILANESE

\$40 PER PERSON | MAX. 35 GUESTS

STARTER - Choice of 1 | Served Family Style
HOUSE SMOKED FISH DIP | GLORIA'S KFC (CHICKEN OR CAULIFLOWER) | DEVILED EGGS

ENTRÉE - Choice of 3
CHOP SALAD | SHAVED BRUSSEL SALAD | CAESAR SALAD | CHICKEN MILANESE | BLACKENED MAHI SANDWICH | SPICY FRIED CHICKEN SANDWICH | CHICKEN BLTA SANDWICH | CLASSIC BURGER | 5oz. SALMON QUINOA & BROWN RICE BOWL

(SANDWICHES WILL BE SERVED WITH HAND CUT FRIES OR TRUFFLE FRIES +\$5 UPCHARGE, EXCEPT FOR SALADS) (SALADS CAN BE SERVED WITH 1 CHOICE OF PROTEIN FOR AN UPCHARGE: CHICKEN \$10, SHRIMP \$15, SALMON \$15, OR WAGYU STEAK \$22)

DRINKS

INCLUDES: SOFT DRINKS | ICED TEA | AMERICAN COFFEE

Available before 3:00PM Tuesday-Friday.

LUXURY LUNCH



QUINOA & BROWN RICE BOWL

\$75 PER PERSON | MAX. 35 GUESTS

STARTER - Choice of 1 | Served Family Style
HOUSE SMOKED FISH DIP | GLORIA'S KFC (CHICKEN OR
CAULIFLOWER) | DEVEILED EGGS | CRISPY CALAMARI |
CHAR SIU RIBS | TRUFFLE BURRATA

SALAD – Choice of 1
CAESAR SALAD | SHAVED BRUSSEL SALAD

ENTRÉE - Choice of 3
10oz. NY STRIP STEAK FRITTES | WAGYU BEEF
BOLOGNESE | VEGAN FARRO RISOTTO |
CHICKEN ROULADE | 7oz. SALMON QUINOA &
BROWN RICE BOWL

DESSERT - Choice of 1
BREAD PUDDING | CHOCOLATE CAKE

DRINKS
INCLUDES: SOFT DRINKS | ICED TEA | AMERICAN COFFEE

Available before 3:00PM Tuesday-Friday.

BRUNCH FAMILY STYLE

\$40 PER PERSON

ENTRÉE – Choice of 3

STEAK N EGGS | PRIME SHORT RIB HASH & EGGS | HUEVOS RANCHEROS | BREAD PUDDING FRENCH TOAST | MEATY OMELETTE | GARDEN OMELETTE | CHICKEN & WAFFLES | AVOCADO TOAST | SHRIMP & GRITS

SIDES – Choice of 2

THICK CUT APPLEWOOD BACON | FRESH FRUIT | BREAKFAST POTATOES | CHICKEN & APPLE SAUSAGE LINKS

DRINKS

SOFT DRINKS | ICED TEA | AMERICAN COFFEE

*Per Person Prices Do Not Include Tax & Gratuity. Max 35 guests. Available Saturday-Sunday before 3:00PM.



SHRIMP & GRITS

BRUNCH BEVERAGE ADD ONS



TIER ONE.....\$45PP*

- UNLIMITED MIMOSAS:** CHARLES LAFITTE BRUT PRESTIGE, FRESH KENNESAW ORANGE JUICE
- ENDLESS BLOODY MARY:** WHEATLEY VODKA, ZIN ZANG BLOODY MARY MIX, CELERY, CANDIED BACON, OLIVE, LEMON
- APEROL SPRITZ**

TIER TWO.....\$65PP*

- UNLIMITED MIMOSAS:** MOET & CHANDON IMPERIAL, FRESH KENNESAW ORANGE JUICE
- ENDLESS BLOODY MARY**
- APEROL SPRITZ**

*Per Person Prices Do Not Include Tax & Gratuity.
Available Saturday-Sunday before 3:00PM.

BEVERAGE SELECTIONS



DELUXE TIER

2 HRS.....\$45

3 HRS.....\$55

Vodka - Wheatley

Gin - Farmers

Rum - Bacardi

Bourbon - Four Roses

Rye - Rittenhouse

Scotch - Dewars

Tequila - Corazon

Selection of beer + Wine + Soda + Water

PREMIUM TIER

2 HRS.....\$55

3 HRS.....\$65

Vodka - Wheatley, Ketel One, Titos

Gin - Farmers, Bombay

Rum - Bacardi, Appleton Estate

Bourbon - Four Roses, Buffalo Trace

Rye - Rittenhouse, Sazerac

Scotch - Dewars

Tequila - Corazon, Patron

Selection of beer + Wine + Soda + Water

LUXURY TIER

2 HRS.....\$70

3 HRS.....\$80

Vodka - Wheatley, Ketel One, Titos, Grey Goose

Gin - Farmers, Bombay, Hendricks

Rum - Bacardi, Appleton Estate, Santa Teresa

Bourbon - Four Roses, Buffalo Trace,
Angels Envy, Eagle Rare

Rye - Rittenhouse, Sazerac

Scotch - Dewars, Macallan 12, Johnnie Walker
Black

Tequila - Corazon, Patron, Casamigos

Selection of beer + Wine + Soda + Water

PRICED PER PERSON