

Desserts*



Red Velvet Cheesecake

10
€



White Chocolate Crème Brûlée

10
€

Alcoholic Drinks



Corona

7
€

Appetizers



Nueske's Triple Cut Bacon Steak

14
€



Steak Tartare

16
€

10 most popular



French Onion

11
€

SIDES



Roasted Brussel Sprouts with a Cider Reduction



Twice Baked Potato, Bacon, Cheddar, Sour Cream



Creamed spinach

9



Roasted Mushrooms



Yukon Gold Potato Puree Chive

Sauces*



Old Hickory Steak Sauce

Desserts



Coconut Peach Cake

10
€

Tagliatelle



Tagliatelle Pasta

28
€

Cocktails



Twisted negroni

15
€

Beef



Cowboy Ribeye

Beer*



Heineken

7
€



Stella Artois

5
7
€



Mad Manatee IPA

8
€



Bud Light

6
€

Sauces



French

Steak



Tomahawk for 2

South American Beef



New York Strip

9

Beer



Budweiser

6
€



Coors Light

6
€

Salad Bar



Jumbo Asparagus

Entrees



Blackened Faroe Island Salmon Steak

33
€



Citrus Brined Joyce Farms Chicken Breast

30
€



Center Cut Filet

Small Plates



Hand Cut Truffle Fries

Large Plates



Mac Cheese

Sides and Extras



Drawn Butter

Featured Items



Old Hickory's Chilled Shellfish Tower

Specialty



Corona Light

7
€

Bourbon



Elijah Craig Small Batch

15
€



Jack Daniels Single Barrel Whiskey

22
€



Booker's Bourbon

22
€



Bulleit Rye

15
€

Choice of Sauce



Truffle Butter

Bottled Beer



Dogfish Head 90 Minute Ipa

8
€

Domestic



Michelob Ultra

9
7
€



Miller Lite

9
6
€

CORDIALS



Pallini Limoncello

9
€

American Whiskey



Knob Creek 8 Year Bourbon

16
€

Scotch Whisky



Oban 14 Year, West Highlands

22
€



The Macallan 25 Year, Speyside

159
€



The Macallan 18 Year, Speyside

46
€



The Macallan 12 Year, Speyside

20
€



The Glenlivet 1964 Speyside

250
€



The Glenlivet 18 Year, Speyside

36
€



Glenfiddich Grand Cru 23 Year, Speyside

60
€



Glenfiddich Solera 15 Year, Speyside

25
€



The Balvenie Caribbean Cask 14 Year, Speyside

17
€



Dalwhinnie 15 Year, Speyside

22
€



Talisker 10 Year, Isle of Skye

20
€

Cognac



Grand Marnier Cuvee 1880

60
€



Grand Marnier Cuvee du Cenenaire

43
€



Louis XIII de Remy Martin

215
€



Courvoisier VS

15
€

Compliments



Au Poivre

Classic Cocktails



Smoked Old Fashioned

15
€

After Dinner Drinks?



Dolce, Napa



Elysium Black Muscat



Château d'Yguem Sauternes 2003

512
€

Enhancements



Smokey Blue Cheese

11
€

Brandy & Cognac



Courvoisier XO

54
€

Insalata, Antipasta & Piccolo Piatti



Heirloom Tomato Burrata

15
€

Bourbon & Whiskey



Whistle Pig Rye

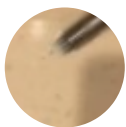
20
€

Ports



Taylor Fladgate 40 Year Old Tawny

Chopped & Souped



Lobster Bisque

9
15
€

Starter Salads



Wedge

13
€

Hand Crafted Cocktails



Briar Patch Bramble

15
€



Port Manhattan

15
€

Single Malt Scotches



The Balvenie Doublewood 12 year, Speyside

20
€

Salads and Appetizers



Artisanal Cheese Board

Scotch (Single Malt)



Lagavulin 16 Year, Islay

22
€

Bourbon / Whiskey



Basil Hayden's Bourbon

20
€

Steak Sauces



Horseradish Creme Fraiche

Chilled Tastes



Colossal Chilled Gulf Shrimp

21
€

Bottled: Usual Suspects



Guinness Extra Stout

8
€

Dessert Wines & Ports



Fonseca Bin 27 Ruby Port

Bourbon & Rye



Templeton Rye

18
€



Baker's Bourbon

20
€

Bottled Beers and Cider



HEINEKEN 0.0

7
€

Sweet & Fortified



Graham's Six Grapes

Bourbon, Whiskey & Rye



Angel's Envy Bourbon

20
€

Bourbon and Rye



Bulleit Bourbon

15
€

Personal Selections



Woodford Reserve Bourbon

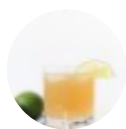
19
€

Port's & Sherry



Taylor Fladgate 20 Year Old Tawny

House Ginger Beer



Kentucky Mule

15
€

Linz Heritage Angus Steaks



Dry Age Delmonico

Provision Drafts



Yuengling Lager

6
€

Tozier's Favorites



Lobster Tail

9
34
€

Leaves And Bowls



Classic Caesar

3
13
€

Bar Menu - Appetizers



Oysters Rockefeller

19
€

To Enhance Your Entrée Choice You Can Add



Lobster Oscar

21
€

Happy Hour - Seasonal Features



Spiced Margarita

15
€