



SMALL PLATES

<b>Crispy Calamari</b>	18	<b>Chicken Lollipops</b>	16
Calamari Rings, Sport Peppers, Calabrian Chiles, Crispy Capers, Grilled Lemon, Sazon Aioli		Sweet Mango Habanero, Sesame Seeds, Pimento's, Green Onion	
<b>Crispy Brussel Sprouts</b>	18	<b>Fried Green Tomatoes</b>	16
Benton's Country Ham, Manchego, Apple Cider Gastrique		Stuff with Pimento Cheese, Topped with Sweet Pepper Jelly, Spiced Bacon and Jalapeños	
<b>Brown Butter Scallops</b>	22	<b>Habanero Steak Bites</b>	18
Served with an Apricot & Jalapeños Ricotta, Spiced Almonds, Macerate Lemon Slices, Black Garlic Oil		Crispy Flank Steak, Sweet Thai Chili, Sesame Oil, Soy Sauce, Habanero Chutney	
<b>BUTT BURNER WINGS</b>	16	<b>Pork Rinds</b>	16
Our House Brand Butt Stuff Hot Sauce AKA: THE BUTT BURNER		Crispy Pork Rinds, House Rotel Queso Dip, Tomatoes, Poblanos, Roasted Corn,	

PANOZZO

<b>Chicken Parm</b>	<b>Italian Stallion</b>	<b>BBQ Gryo</b>
Italian Breaded Crispy Chicken Thighs, Red Sauce, Fresh Moss, Arugula, Caesar Dressing, Wrapped in Pizza Dough	Shaved Pastrami, Soppressata, Pepperoni, Red Sauce, Burrata, Wrapped in Pizza Dough	Smoked Pulled Pork, BBQ Sauce, Pickled Onions, Jalapeños, Cucumber, Tzatziki Sauce, White Cheddar, Sport Peppers

MAIN COURSE

All subsitutions are subject to a \$5 upcharge

<b>Maple Bourbon Salmon</b>	34	<b>DUCK DUCK GOOSE</b>	36
Chefs Veg, Crispy Cheesy Grit Cake, Maple Bourbon Glaze + \$12 King Salmon		Brown Butter Seared Parsnip, Crispy Cabbage, Orange Supremes, Toasted Honey Pinenuts, Cranberry Gastrique	
<b>Pork Chop</b>	34	<b>Chilean Seabass</b>	46
Cherry Mustard, Crispy Onionss, Butter Brased Cabbage		Heirloom Cherry Tomato Bruschetta, Marinated Zuchinni, Bacon Crema, Tomato Jam	
<b>Seafood Bake</b>	36	<b>Cajun Scampi</b>	32
PEI Mussels, Clams, Shrimp, White Wine, Romesco, Kielbasa Sausage, Stringozzi Pasta		Parmesan Risotto, Onion, Peppers, Cherry Tomatoes, Shrimp, Cajun Pan Sauce	

PASTA

32

<b>Chefs Pesto</b>	<b>Truffle Me</b>	<b>Chicken Picatta</b>
Scallion Pesto, Basil, Tagliatelle Pasta, Pine Nuts, Calabrian Chilies, Wasabi Peas	Cavatelli, Shrimp, Pancetta, Onions, Peppers, Spinach, Parmesan, Black Truffles, Whipped Pecorino	Seared Airline Chicken, Bucatini, Beurre Blanc, Charred Lemon, Crispy Capers

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs. may increase your risk of foodborne illness



STEAKS

All Steaks Come with Mash Potatoes & Chef's Veg

8oz Aussie Wagyu Filet

Stonecreek 8oz Ribeye Filet

6 /8oz Filet Mignon

14oz Dry-Aged NY Strip

16oz Ribeye

32oz Dry-Aged Cowboy

Stonecreek 10oz Filet

\*Temperatures Offered: Rare Cool(95), Rare(105), Medium Rare (120), Medium (130), Medium Well (140)

CHEFS BOARD

A Unique and Custom Culinary Experience From Chef. Let your Server Know of Any Dietary Restrictions or Dislikes

225+

THE BRICK

32

Semolina Dough with Brown Sugar

Core Classic

Four Cheese Blend, Red Sauce, Italian Sausage, Pepperoni

BUFF CHICK

Four Cheese Blend, Bleu Cheese, Onions, Crispy Chicken, Ranch Dressing

Tomato Pie

Garden Fresh Heirloom Tomatoes, Red Sauce, Fresh Basil, Truffle Pecorino, Roasted Garlic

SALADS

Ceasar

Thin Sliced Romaine Lettuce, Bacon Fat Toasted Panko, Enough Parmesan To Make You Smile

Summer Cucumber

Garden Fresh Cucumbers, Onions, Tomatoes, Bacon Dill Crema Dressing

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