

FIRST IMPRESSIONS

Brown Butter Scallops 32 
U10 Colossal Scallop | Apricot Cream Cheese | Sunshine
Sauce | Spiced Almonds | Black Garlic

Crispy Brussels 16 
Cider Gastrique | Applewood Bacon | Manchego

Habanero Steak Bites 22
Crispy Flank Steak | Sweet Thai Chili | Sesame Oil |
Habanero Chutney

Fried Green Tomatoes 16 
House-Made Pimento Cheese | Topped with Pepper Jelly

Fried Calamari 22
Cherry Peppers | Calabrian Chili | Basil Aioli | Grilled
Lemon

PIZZA

Neopolitan 18 
House Red Sauce | Fresh Mozzarella | Fresh Basil | Olive
Oil | Fresh Cracked Black Pepper

Meat Lovers 26
Red Sauce | Mozzarella | Bacon | Ham | Cappicola | Sopprasotta

Little Bit Spicy 22
Red Sauce | Mozzarella | Spicy Italian Sausage | Truffle
Oil | Capers

Extreme Heat 22** 
Butt Stuff Hot Sauce Base | Mozzarella | Garden Fresh
Hot Peppers | Onions



CERTIFIED ANGUS BEEF®
CORE 450 TEMPS:
RARE 95° MED RARE 115° MED 125° MED WELL 135°

- 8oz Filet 66
- 10oz Ribeye Filet 74
- 12oz Manhattan 68
- 16oz Ribeye 72
- 32oz Cowboy 105
- 40oz Cowboy 125
- 16oz NY Strip 78
- 18oz Veal Chop 115

ACCOMPANIMENTS

- U10 Colossal Scallops 21
- Argentine Red Royal Shrimp 12
- Truffle Butter 4
- Apricot Cowboy Butter 4

SALADS

ADD PROTEIN: CHICKEN 6
SHRIMP 12

Caesar 14
Baby Romaine | Arugula | Bacon | Panko

Poached Pear 14  
Moscato Poached Pear | Prosciutto |
Manchego | Arugula | Cherry Champagne
Vinaigrette

Wedge 16 
Baby Iceberg Lettuce | Shaved Red Onion | Bleu
Cheese | Candied Bacon | Cherry Tomatoes | Pickle
Ranch



HANDHELDS

The Classic Smash Burger 16
Lettuce | Tomato | Onion | Cheddar Cheese | Mayo

Pimento Smash Burger 18
Lettuce | Tomato | Bacon Jam

Chicken Sando 16
Crispy Chicken | LTO | Swiss | Bacon | Honey Mustard

DATE NIGHT FOR 2

- Experience the best of Core 450 through a multi-course
dinner designed around exceptional wines and live-fire
cookery.
Your Experience Includes
- Featured White Wine Pairing
 - Shared Opening Course
 - Choice of Signature Fire-Roasted Steak Presentation
 - Two Seasonal Sides
 - Featured Red Wine Pairing
 - Shared Dessert

THE CHEF’S CANVAS

NO TWO CANVASES ARE QUITE THE SAME. THESE
EVER-EVOLVING CREATIONS REFLECT THE CHEF’S
VISION, SEASONAL INGREDIENTS, AND A PASSION FOR
DISCOVERY.

◆ASK YOUR SERVER ABOUT TONIGHT’S CANVAS◆

SIDES & SUCH

- Gouda Mac & Cheese 8
- Truffle Fries 8  
- Sticky Pots 8 
- Smoked Bacon & Garlic Summer Squash 8 
- Whipped Ricotta Carrots 6  
- Collard Greens 8 
- Risotto 8  

ENTRÉES

Tortellini 32
Beef & Sausage Tortellini | Marinated
Yellow Tomatoes | Mustard Seed | Lobster
Gravy

Peach Pork Chop 24 
Feather Creek Farms Pork | Collard
Greens | Grilled Peaches

Gnocchi 38
House Made Alfredo Sauce | Shallots |
Garlic | Argentine Red Royal Shrimp

Maple Bourbon Salmon 28
4-Cheese Crispy Grit Cake | Chef’s Veg |
Maple Bourbon Glaze

Seafood Risotto 46 
Creme Fraiche | Lobster
Gravy | Shrimp | Crab Meat | Parmesan

Chicken Picatta 28
Linguine | Picatta Sauce | Capers | Crispy
Chicken Cutlet

 Gluten-free  Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.
Parties of 8 or more a subject to a 20% gratuity