

## Steaks & Chops

All steaks are finished with black garlic chive butter & bone marrow demi

<b>PRIME RIB</b>	45
12oz salt encrusted black angus beef <sup>GF</sup> ♦ *	
<b>RIBEYE</b>	50
14oz black angus beef <sup>GF</sup> ♦ *	
<b>PETIT FILET</b>	41
6oz center cut black angus beef <sup>GF</sup> ♦ *	
<b>FILET</b>	65
10oz center cut black angus beef <sup>GF</sup> ♦ *	
<b>NEW YORK STRIP</b>	60
16oz PRIME <sup>GF</sup> ♦ *	
<b>COWBOY RIBEYE</b>	82
18oz bone-in PRIME <sup>GF</sup> ♦ *	
<b>YORKSHIRE CROSS PORK CHOPS</b>	32
14oz DRY AGED grainy mustard, apples <sup>GF</sup>	
<b>AUSTRALIAN LAMB CHOPS</b>	42
herb crusted, cherry gastrique <sup>GF</sup>	
<b>PORTERHOUSE BROOKLYN STYLE</b>	160
30oz choose two sides PRIME <sup>GF</sup>	

### Enhancements

<b>Lobster Tail</b>
6oz broiled or fried <sup>GF</sup>
<b>Six Shrimp</b>
scampi style, grilled or fried <sup>GF</sup>
<b>Crab Cake</b>
colossal lump, red pepper <sup>GF</sup>
<b>Oscar</b>
crab, bearnaise, asparagus

### Sauces & Butters 5 <sup>GF</sup>

hollandaise	peppercorn sauce
bearnaise	bleu cheese crust
black garlic / chive butter	chimichurri

### Shareable Sides 10

baked potato	bacon mac n' cheese
rustic mashed potatoes	sauteed broccolini <sup>GF</sup>
matchstick fries	grilled asparagus <sup>GF</sup>
smoked gouda grits <sup>GF</sup>	mushrooms <sup>GF</sup>
fried brussel sprouts,	



## Appetizers

<b>STEAK BRUSCHETTA</b>	22
red onion, red pepper, garlic, cherry tomatoes, goat cheese, balsamic reduction	
<b>SHRIMP COCKTAIL</b>	23
jumbo wild gulf shrimp, remoulade, cocktail sauce <sup>GF</sup>	
<b>CRAB CAKE</b>	28
colossal lump crab cake, fennel salad, red pepper beurre blanc	
<b>CALAMARI</b>	16
crispy salt & pepper fried, red peppers, spicy aioli	
<b>BLUE POTATO CHIPS</b>	13
idaho crips, blue cheese, bacon, green onion, tomatoes, pickle red onion	
<b>FRIED CAULIFLOWER</b>	12
red pepper beurre blanc, tomatoes, chives	

## Salads & Soups

<b>SEAFOOD AMÉRICAIN BISQUE</b>	13
shrimp, lobster, sweet corn timbale	
<b>ASPEN'S SPRING SALAD</b>	16
watercress, arugula, fennel, feta, strawberry, spiced pecans, sweet vidalia dressing <sup>GF</sup>	
<b>ICEBERG WEDGE</b>	10
iceberg wedge, danish blue cheese, pickled red onions, warm bacon, tomatoes, parmesan dressing	
<b>CLASSIC CAESAR SALAD</b>	11
baby romaine, parmesan, caesar dressing, crouton, 6 minute egg, nori	
add grilled chicken 11, grilled shrimp 13, 6oz salmon 14, 4oz filet mignon 14	





## Classics

<b>DUO MEDALLIONS</b>	43
choose up to two sauces/butters choose one side dish <sup>GF</sup>	
<b>PATAGONIAN SALMON</b>	32
grilled, fingerling potatoes, broccolini, red pepper beurre blanc <sup>GF</sup>	
<b>SHRIMP &amp; GRITS</b>	28
gouda grits, andouille sausage, mushrooms, herbs <sup>GF</sup>	
<b>CHICKEN SCHNITZEL</b>	26
arugula parmesan salad, lemon capers beurre blanc	
<b>ASPEN'S MEATLOAF</b>	26
mashed potatoes, grilled asparagus, mushroom demi <sup>GF</sup>	
<b>FRESH CATCH</b>	MKT
ask your server for seafood specials	
<b>PICANHA STEAK FRITES</b>	36
broiled prime sirloin cap, chimichurri, bone marrow demi, matchstick fries ♦ *	

## Signature Cocktails






<b>AVALANCHE</b> Bacon fat washed Woodford Reserve Bourbon, Sugar, Bitters	<b>15</b>	<b>MOUNTAIN FEVER</b> Cathead Honey Suckle Vodka, Strawberry Puree, Mint, Lime	<b>15</b>
<b>THE SILVER QUEEN</b> Knobb Creek Rye bourbon, Sweet Vermouth, Luxardo Cherry Liqueur, Chocolate Bitters	<b>15</b>	<b>BLUEGRASS DAYS</b> Grey Goose Vodka, Lillet Blanc, Thyme, Lemon, Grapefruit	<b>14</b>
<b>BLACK DIAMOND</b> 1792 Bourbon, Muddled Blackberries, Mint, Maple	<b>15</b>	<b>BUNNY SLOPE</b> Chopin Vodka, St. Elderflower, Cucumber, Lemon, Basil, Mint, Grapefruit Bitters	<b>15</b>
<b>ZG SMOKED FASHION</b> 1792 Bourbon, Bitters, Applewood Smoke	<b>15</b>	<b>SMUGGLER THRILL</b> Tito's Vodka, St. Elderflower, Blueberries, Lime	<b>14</b>
<b>AJAX FOG</b> Singleton 12y Scotch, Earl Grey Vanilla, Foaming Bitters, Lavender	<b>15</b>	<b>SARDY FIELD</b> McQueen & The Violet Fog Fin, Creme de Violette, Luxardo, Lemon	<b>14</b>
<b>IN THE CLOUDS</b> Selveray Rum, Lime, Pineapple, Coconut Milk Froth	<b>14</b>	<b>THE CHATEAU</b> Don Cosme Blanco Tequila, Grand Marnier, Lime, Agave, Dragon Fruit	<b>15</b>

### Red Wines

<b>CHATEAU PEYFAURES</b> Red Blend - Bordeaux, FR	<b>11   44</b>
<b>FOUR VINES</b> Pinot Noir - Edna Valley, CA	<b>13   52</b>
 <b>INSCRIPTION</b> Pinot Noir - Willamette, OR	<b>15   60</b>
<b>TOAD HOLLOW</b> Merlot - Mendocino, CA	<b>13   52</b>
 <b>CHENTO</b> Malbec - Mendoza, Argentina	<b>15   60</b>
<b>ASPENS</b> Cabernet - Columbia, WA	<b>10   40</b>
<b>SMITH &amp; ELLIOT</b> Cabernet - Sonoma, CA	<b>14   56</b>
<b>M BY MAC &amp; BILLY</b> Cabernet - Paso Robles, CA	<b>16   64</b>
 <b>ORIN SWIFT ABSTRACT</b> Red Blend - CA	<b>18   72</b>
 <b>LEVIATHAN</b> Red Blend - Oakville, CA	<b>20   80</b>
<b>RABBLE</b> Zinfandel - Paso Robles, CA	<b>13   52</b>

**ASPENS EVERLASTING 18**  
2 oz | Fractional Blended Whiskey  
sultana raisins, caramel, vanilla, maple,  
subtle berry notes, soft spice finish

### White Wines

 <b>DUE TORRI</b> Pinot Grigio - Venetia, IT	<b>11   44</b>
<b>WASHINGTON HILLS</b> Riesling - Walla, WA	<b>12   48</b>
<b>PETER MERTES</b> Riesling - Rheinhessen, G	<b>13   52</b>
 <b>DECIBEL</b> Sauvignon Blanc - Marlborough, NZ	<b>14   56</b>
<b>ASPENS</b> Chardonnay - Columbia, WA	<b>10   40</b>
<b>SAN SIMEON</b> Chardonnay - Monterey, CA	<b>12   48</b>
 <b>RAEBURN</b> Chardonnay - Russian River, CA	<b>14   56</b>
<h3>Sparkling/Rose</h3>	
<b>MIRABELLO</b> Prosecco - Pavia, IT	<b>10   40</b>
 <b>FAIRE LA FETE</b> Cremant, Brut - Limoux, FR	<b>16   80</b>
 <b>FIGUIERE MAGALI ROSE</b> Grenache - Provence, FR	<b>14   56</b>
<b>FRANCOIS MARTENOT</b> Cremant Rosé - Burgundy, FR	<b>15   60</b>

### Local Beers

<b>420</b> Sweet Water Brewing - Atlanta, GA % 5.4 pale ale	<b>6.5</b>
<b>TERMINUS 10</b> Wild Haven Brewing - Avondale, MI % 11.5 triple india pale ale	<b>6.5</b>
<b>TROPICALIA</b> Creature Comforts Brewing - Athens, GA % 6.6 india pale ale	<b>6.5</b>
<b>CADENCE</b> Reformation Brewing - Woodstock, GA 6.2% belgium double	<b>6.5</b>

### Draught Beer

<b>HAZY LIKE A FOX</b> New Realm Brewing - Atlanta, GA % 6.3 india pale ale	<b>8.5</b>
<b>COPPERHEAD</b> Gate City Brewing Co. - Roswell, GA % 5.2 amber ale	<b>8.5</b>
<b>BUENAVEZA</b> Stone Brewing - CA 4.7 salt & lime lager	<b>8.5</b>

### Domestic/ Macrobrews

<b>SOUTHERN PECAN</b> Lazy Magnolia Brewing - Kiln, MS % 4.4 nut brown ale	<b>6.5</b>
<b>TWO HEARTED ALE</b> Bell's Brewing - Comstock, MI 7.0% india pale ale	<b>6.5</b>
<b>BLUE MOON</b> Blue Moon Brewing - Denver, CO % 5.4 belgian wheat ale	<b>6.5</b>
<b>STELLA ARTOIS</b> Brouweru Artois - Leuven, Belgium % 5.0 pilsner	<b>6.5</b>
<b>MICHELOB ULTRA</b> Anheuser Busch - St. Louis, MO 4.2% ght lager	<b>4.5</b>
<b>MILLER LITE</b> Miller Brewing - Denver, CO % 4.2 pilsner	<b>4.5</b>
<b>MAGNERS</b> W.M. Magner - Clonmel, Ireland 4.5 irish cider	<b>5.0</b>
<b>BECK'S</b> Brauerei Beck & Co - Germany % 0 non-alcoholic	<b>4.5</b>

