

# BASK STEAKHOUSE

— ROSWELL, GA —

## SHAREABLES

### Lump Crab Cake

goat cheese crème fraiche, fresh herb salad, basil oil, prickly pear vinaigrette 29

### Broiled Oysters

garlic herb butter, grana padano breadcrumbs, lemon {6} 24

### Rock Shrimp

flash-fried, sriracha aioli, tamari honey, chile crisp GF 25

### Lobster Tail

tempura fried, sorghum mustard, drawn butter GF 29

### Elk Carpaccio\*

horseradish aioli, cured egg, balsamic pearls, grana padano, truffle vinaigrette, ciabatta 26

### Heritage Fire Pork Belly

smoked pork belly, heirloom tomato confit, micro salad, smoked tomato-goat cheese vinaigrette GF 26

### Ahi Tuna\*

tamari honey marinade, wasabi pea purée, chili crisp, stone ground mustard vinaigrette GF 26

### Bone Marrow

chimichurri, balsamic pearls, pickled shallot, ciabatta 25

## SOUP + SALADS

### French Onion Soup

gruyere, ciabatta 13

### Buttermilk Blue Salad

iceberg, asher blue cheese, crispy pork belly, heirloom tomatoes, buttermilk vinaigrette GF 14

### Caesar Salad

romaine, grana padano cheese crisp GF 13

### Tomato Burrata Salad

marinated heirloom tomatoes, basil pesto, saba, ciabatta 17

### Beet Salad

red and gold beets, goat cheese, charred fennel and radish, micro rose salad, rose-lavender vinaigrette GF 17

## SIDES

Seafood Mac and Cheese 20 ✦ Broiled Asparagus 15 ✦ Creamed Spinach 13 ✦ Cornbread 8  
Collard Greens *with lardon* 13 ✦ Sautéed Mushrooms 15 ✦ Broiled Shishito Peppers & Okra 14  
Goat Cheese Creamed Corn 14 ✦ Garlic Mashed Potatoes 13 ✦ Hasselback Potato *french or american* 16

*\*all sides are GF with the exception of the seafood mac and cheese*

## STARTERS ON ICE

### Caviar\* mkt

*chef caviar selection:* crème fraiche, chives, pickled shallot, cured egg yolk, smoked salmon, blinis

Cold Water Oysters\* {6} GF 18

### Seafood Tower for Two\* mkt

raw and broiled oysters, butter poached king crab, shrimp cocktail, chilled lobster tail

Shrimp Cocktail GF 26

## Prime Steaks

### TRADITIONAL CUTS\*

6oz Certified Angus Filet 45

8oz Certified Angus Filet 55

12oz Strip 65

16oz Ribeye 85

### BONE-IN\*

14oz Filet 90

18oz Strip 95

*45-Day Dry-Aged*

20oz Cowboy Cut 110

*45-Day Dry-Aged*

32oz Tomahawk 199

*60-Day Dry-Aged*

36oz Porterhouse 179

### SPECIALTY CUTS\*

6oz Vegan Filet Mignon 50

8oz Spinalis 90

### WAGYU\*

*Châtel Farms: American*

12oz Strip 100

*Stone Axe: Australian*

3oz 70 | 6oz 140

*A5 Strip: Japanese*

3oz 79 | 6oz 150

### WORLD WAGYU TASTING\*

250

12oz Châtel Farms: American

3oz Stone Axe: Australian

3oz A5: Japanese

### TASTING FOR TWO\*

198

3oz A5 Wagyu Strip

6oz Filet

8oz Spinalis

### Sauces

Au Poivre 6

Chimichurri 5

Béarnaise 5

Sherry Gastrique 5

### Add-ons

King Crab mkt

Crab Oscar 20

Lobster Tail 29

Scallops 25

Mushrooms 6

Asher Blue Cheese 5

### Butters

Truffle 6

Garlic Herb 5

Bone Marrow 10

## ENTRÉES

### Pan Roasted Duck Breast\*

summer succotash with fresno chiles, poblano, corn, zucchini, garlic sauce, chive oil GF 40

### Elk Rack\*

broiled summer vegetables, pickled shishito peppers, morello cherry and pinot noir reduction GF 50

### Striped Bass

sunchoke purée, baby zucchini, roasted shallot, basil oil GF 45

### Pan Roasted Scallops

broiled vegetable salad, garlic sauce, persimmon vinaigrette GF 39

### Bask Vegetable Plate

levity farms seasonal vegetables, vegan sausage GF 31