

# BASK STEAKHOUSE

= ROSWELL, GA =

## SHAREABLES

### Lump Crab Cake

aji amarillo + cauliflower purée,  
tarragon pesto, saffron tuile 29

### Broiled Oysters

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

### BBQ Shrimp

creamy polenta, creole bbq,  
mirepoix GF 26

### Wagyu Beef Cheek

gnocchi, chicken consommé,  
szechuan pepper bacon, tomato,  
goat cheese 25

### Lobster Morsels

flash fried, sorghum honey  
mustard, drawn butter GF 29

### Elk Carpaccio\*

horseradish aioli, cured egg,  
balsamic pearls, grana padano,  
truffle vinaigrette, ciabatta 27

### Heritage Fire Pork Belly

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

### Root Vegetable Salad

heirloom carrot, sunchoke, beets,  
crumbed pistachio, caramelized  
ginger vinaigrette GF 17

## SIDES

Seafood Mac and Cheese 20 ✦ Creamed Spinach 13 ✦ Garlic Mashed Potatoes 13  
Hasselback Potato *french or american* 16 ✦ Broiled Asparagus 15 ✦ Roasted Carrots 13  
Sautéed Mushrooms 15 ✦ Southern Style Green Beans 14 ✦ Sautéed Broccolini 15  
Cornbread 8 ✦ Yeast Rolls 8

\*all sides are GF with the exception of the seafood mac and cheese, cornbread and yeast rolls

## STARTERS ON ICE

### Caviar\* 150

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

### Cold Water Oysters\* {6} GF 20

### Seafood Tower for Two\* mkt

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

### Shrimp Cocktail GF 26

## Prime Steaks

### TRADITIONAL CUTS\*

8oz Certified Angus Filet 55

12oz Strip 70

16oz Ribeye 85

### SPECIALTY CUTS\*

8oz Spinalis 90

### BONE-IN\*

14oz Filet 95

18oz Strip 100

*45-Day Dry-Aged*

20oz Cowboy Cut 115

*60-Day Dry-Aged*

32oz Tomahawk 199

*60-Day Dry-Aged*

36oz Porterhouse 179

### WAGYU\*

*Châtel Farms: American*

8oz Filet 85

12oz Strip 100

*A5 Strip: Japanese*

3oz 79 | 6oz 150

### TASTING FOR TWO\*

198

3oz A5 Wagyu Strip

8oz Filet

8oz Spinalis



### Sauces

Au Poivre 6

Chimichurri 5

Béarnaise 5

### Add-ons

King Crab Oscar 45

King Crab 40

Lobster Morsels 29

Scallops 25

Mushrooms 6

Asher Blue Cheese 5

### Butters

Truffle 6

Garlic Herb 5

## ENTRÉES

### Pan Seared Chicken

aji amarillo cauliflower purée, hoppin  
john, pan jus, seasonal vegetables GF 40

### Branzino

chickpea purée, parsley cream, marcona  
almond, seasonal vegetables GF 50

### Norwegian Salmon Oscar

poached king crab, asparagus,  
béarnaise GF 60

### Snake River Wagyu Short Rib

yukon gold gratin, pinot noir + veal  
demi-glace, chive oil GF 60

### Pan Roasted Scallops

creamy polenta, seasonal vegetables,  
crumbed pistachio, tarragon pesto GF 39

### Vegan Filet

6oz vegan filet, seasonal vegetables,  
vegan demi-glace GF 60