

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

cranberry and leek risotto, beet beurre blanc, ginger vinaigrette 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