

# BASK STEAKHOUSE

= ROSWELL, GA =

## SHAREABLES

### Lump Crab Cake

miso fresno beurre blanc, beet fluid gel, squid ink tuile 29

### Broiled Oysters

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

### Littleneck Clams

lobster ravioli, consommé, sichuan pepper bacon 29

### Wagyu Beef Cheek

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

### Lobster Morsels

sorghum honey mustard, drawn butter {fried or sautéed} 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 16

### Caesar Salad

romaine, grana padano cheese crisp GF 15

### Tomato Burrata Salad

marinated heirloom tomatoes, basil pesto, saba, ciabatta 19

### Kohlrabi and Apple Salad

sichuan pepper bacon, pepitas, goat cheese, beets, fermented purple cabbage, pomegranate 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 ✦ Hoppin' John 14  
Sautéed Mushrooms 15 ✦ Goat Cheese Creamed Corn 16 ✦ Sautéed Broccolini 15 ✦ Broiled Shishitos 14  
Cornbread 8 ✦ Yeast Rolls 8

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

GF Gluten-Free | \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## 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\* 125

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

16oz Ribeye 120

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

### Braised Chicken

jerk marinade, hoppin' john, tamarind, cultured cream, seasonal vegetables GF

40

### Chilean Sea Bass

seafood medley, fumet, pepper purée, cream, tagliatelle, seasonal vegetables 50

### Norwegian Salmon Oscar

poached king crab, asparagus, béarnaise GF 60

### Elk Rack

blackberry gastrique, goat cheese cream corn, mole poblano 60

### Pan Roasted Scallops

fresno and miso beurre blanc, purple tapioca cracker, squid ink fluid gel, seasonal vegetables GF 45

### Vegan Filet

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