

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

Blue Fin Tuna Crudo
matsutake shoyu ponzu, pickled fennel and fresno, micro wasabi, chili crisp GF 27

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

Peach + Prosciutto Salad
arugula, toasted pistachio, house made ricotta, saba GF 19

SIDES

- Seafood Mac and Cheese 20 ✦ Creamed Spinach 13 ✦ Garlic Mashed Potatoes 13
Hasselback Potato french or american 16 ✦ Broiled Asparagus 15 ✦ Broiled Shishitos and Okra 14
Sautéed Mushrooms 15 ✦ Goat Cheese Creamed Corn 16 ✦ Sautéed Broccoli 15 ✦ Hoppin' John 14
Cornbread 8 ✦ Yeast Rolls 8

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 59
- 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***
- 3oz A5 Wagyu Strip
- 8oz Filet
- 8oz Spinalis
- 198

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

Butter Poached Lobster
sweet corn and saffron velouté, roasted chanterelle, corn bread crumble 65

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

*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.