

BASK STEAKHOUSE

— ROSWELL, GA —

SHAREABLES

Lump Crab Cake
beet beurre blanc, whipped mascarpone, goat cheese, citrus tuille 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
ginger beef consommé, chiffonade thai basil and mint, pickled root vegetable, toulouse sausage, capellini 28

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

Rabbit Pot Pie
puff pastry, rutabaga, parsnip, carrot, rabbit stock 25

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

Pear + 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 ✨ Collard Greens 14
Sautéed Mushrooms 15 ✨ Goat Cheese Creamed Corn 16 ✨ Sautéed Broccolini 15 ✨ Steamed Carrots 14
Bolognese 20 ✨ Cornbread 8 ✨ Yeast Rolls 8

*all sides are GF with the exception of the seafood mac and cheese, bolognese, 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 59
12oz Strip 70
16oz Ribeye 85

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

SPECIALTY CUTS*
8oz Smoked Filet 65
8oz Spinalis 90

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

Squab
cassoulet, collard greens, toulouse sausage, ham hock GF 60

Arctic Char
butternut squash, peanut, clam juice, beet beurre blanc, pickled root vegetables GF 50

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

Iberico Pork Chop
mascarpone grits, peach habanero gastrique, corn bread crumble, pickled fennel and fresno 60

Pan Roasted Scallops
butternut squash purée, blood orange peach fluid gel, pecan gremolata, risotto, puffed rice GF 50

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



Congratulations!

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SOUP + SALADS

- French Onion Soup**
gruyere, ciabatta 13

Rabbit Pot Pie
puff pastry, rutabaga, parsnip, carrot, rabbit stock 25

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

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

SIDES

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8oz Certified Angus Filet 59

12oz Strip 70

16oz Ribeye 85

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
- SPECIALTY CUTS***

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A5 Strip: Japanese

3oz 79 | 6oz 150

TASTING FOR TWO*

3oz A5 Wagyu Strip

8oz Filet

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Chimichurri 5

Béarnaise 5

Add-ons

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King Crab 40

Lobster Morsels 29

Scallops 25

Mushrooms 6

Asher Blue Cheese 5

Butters

- Truffle 6

Garlic Herb 5

ENTRÉES

- Squab**
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Arctic Char
butternut squash, peanut, clam juice, beet beurre blanc, pickled root vegetables GF 50

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sweet corn and saffron velouté, roasted chanterelle, corn bread crumble 65
- Iberico Pork Chop**
mascarpone grits, peach habanero gastrique, corn bread crumble, pickled fennel and fresno 60

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butternut squash purée, blood orange peach fluid gel, pecan gremolata, risotto, puffed rice GF 50

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Happy Birthday!

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Happy Anniversary!

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