

BASK STEAKHOUSE

— ROSWELL, GA —

SHAREABLES

- Lump Crab Cake**
beet beurre blanc, whipped mascarpone, beet glass 29
- Broiled Oysters**
garlic herb butter, grana padano breadcrumbs, lemon {6} 24
- Crystal Blue Prawns**
chestnut velouté, blood orange, rosemary & hazelnut brittle, puffed rice GF 30
- Wagyu Beef Cheek**
ginger beef consommé, chiffonade thai basil and mint, pickled root vegetable, 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
- Peach & Prosciutto Salad**
arugula, toasted pistachio, house made ricotta, saba GF 19



SIDES

- Seafood Mac & 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
- 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 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***
Mishima Reserve: 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



- Iberico Pork Chop**
mascarpone grits, peach habanero gastrique, corn bread crumble, pickled fennel & fresno 60
- Artic Char**
butternut squash, peanut, clam juice, beet beurre blanc, pickled root vegetables GF 50
- Butter Poached Lobster**
sweet corn & saffron velouté, roasted chantrelle, corn bread crumble 65
- Squab**
cassoulet, collard greens, toulouse sausage, ham hock GF 60
- Pan Roasted Scallops**
butternut squash purée, blood orange peach fluid gel, pecan gremolata, puffed rice GF 50
- Vegan Filet**
6oz vegan filet, seasonal vegetables, vegan demi-glace GF 60