

BASK STEAKHOUSE

— ROSWELL, GA —

SHAREABLES

Lump Crab Cake

salsa verde, salsa de árbol, nightshade crudo 29

Broiled Oysters

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

Blue Fin Tuna Crudo

matsutake shoyu ponzu, chili crisp, micro wasabi, pickled fennel, fresno GF 28

Braised Mishima Flat Iron

pickled root vegetable, chili crisp, yuzu dew, rice paper cracker GF 28

Nduja Mussels

nduja butter, cream, blackened seasoning, tagliatelle 24

Wagyu Beef Cheek

gnocchi, confit tomato, goat cheese, house-cured bacon 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 15

Buttermilk Blue Salad

iceberg, asher blue cheese, crispy pork belly, heirloom tomatoes, buttermilk vinaigrette GF 16

Caesar Salad

seasoned bread crumbs, parmigiana reggiano, crisped focaccia 15

Tomato Burrata Salad

marinated heirloom tomatoes, basil pesto, saba, ciabatta 19

Rhubarb Vinaigrette Salad

arugula, pickled watermelon radish, compressed green tomato, strawberry, pistachio, jamón ibérico, rhubarb vinaigrette GF 20

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 ✦ Spigarello Riccia 15 ✦ Okra & Shishito 14

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 24

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 64

12oz Strip 73

16oz Ribeye 89

BONE-IN*

14oz Filet 102

18oz Strip 104

45-Day Dry-Aged

20oz Cowboy Cut 121

60-Day Dry-Aged

32oz Tomahawk 208

60-Day Dry-Aged

36oz Porterhouse 188

SPECIALTY CUTS*

8oz Smoked Filet 70

8oz Spinalis 95

WAGYU*

Mishima Reserve: American

8oz Filet 92

12oz Strip 105

16oz Ribeye 129

A5 Strip: Japanese

3oz 79 | 6oz 150

TASTING FOR TWO*

3oz A5 Wagyu Strip

8oz Filet

8oz Spinalis

209



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

Elysian Lamb

carrot purée, pea purée, au poivre, mint pistachio gremolata, horseradish aioli, seasonal vegetables GF 75

Butter Poached Lobster

sweet corn & saffron velouté, mushroom conserva, corn bread crumble 65

Roasted Duck

potato purée, collard greens, duck demi-glace GF 60

Turbot

turbot, tagliatelle, lemon chive beurre blanc, spigarello riccia, herb pesto 60

Scallops

arroz verde cremosa, lemon chive beurre blanc, charred corn relish, corn nuts, salsa de árbol GF 50

6oz Vegan Filet

seasonal vegetables, vegan demi-glace GF 60