

# VALENTINE'S MENU



## APPETIZERS

### HOT BAKED PIMENTO CHEESE & BACON DIP

seasoned cheese and bacon dip, crisp butter-toasted sourdough \$17

### **GF** BACON IN A GLASS

honey bourbon sugar glaze, peanut butter accompaniment \$16

### OBC TOSSED HOUSE SALAD

mixed greens, applewood smoked bacon, white pimento cheddar, grape tomatoes, toasted pecans, cornbread croutons; choice of ranch, sherry vinaigrette, cider-honey vinaigrette \$9

### SHORT RIB TACOS

cola-braised, salsa verde, pico de gallo, kale-jicama slaw, horseradish crema, flour tortillas \$14

### SPINACH & ARTICHOKE DIP

crispy lasagna chips \$15

## SIDES

### **GF** ROASTED GLAZED BRUSSELS SPROUTS

sliced chiles, fresh ginger, bourbon honey \$9

### SMOKED MAC 'N CHEESE

corkscrew macaroni, kentucky artisanal cheeses, parmesan crumbs \$9

### BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

local cornmeal, fresh corn, buttermilk, chives, jalapeño, whisky-maple butter \$9

### SAUTÉED HARICOT VERT

French green beans, roasted garlic, white wine, pork belly crisps \$8

### **GF** BUTTER WHIPPED POTATOES

fresh Idaho potatoes, butter, heavy cream, salt, pepper \$8

**GF** = GLUTEN FREE | Please notify server of any food allergies

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## ENTRÉES

### GRILLED HALIBUT

spice-rubbed, crispy potato crab hash cake, sweet corn bisque, balsamic reduction \$42

### HUNTER'S STYLE CHICKEN

braised chicken, cremini mushrooms, heirloom carrots, roasted garlic, red bell peppers in a rich roasted tomato sauce, local rosemary-thyme tagliatelle \$28

### **GF** GRILLED RIB EYE

16oz prime cut, cabernet-onion marmalade, béarnaise butter; crispy russet potato wedges \$62

### **GF** TWIN FILETS OSCAR STYLE

twin tenderloin medallions, fresh asparagus, sweet alaskan king crab, béarnaise; butter whipped potatoes \$44

### **GF** PRIME NY STRIP

14oz center cut; butter whipped potatoes \$59

### **GF** FILET MIGNON

8 oz tender cut, béarnaise; butter whipped potatoes \$48

### **GF** SHRIMP & GRITS

smoked shrimp, andouille sausage, applewood smoked bacon, cheese grits, creole sauce \$29

### STEAK & CAKE

grilled tender filet mignon, béarnaise butter, lump maryland crab cake, remoulade petite \$52 / 8oz \$64

### POTATO-HORSERADISH CRUSTED SALMON

griddle-seared Atlantic salmon, organic arugula, citrus vinaigrette, lemon-tabasco aioli, microgreens, parmesan crisp \$34

## DESSERTS

### WARM BUTTERMILK DONUTS

cinnamon sugar; chocolate ganache, raspberry melba, salted caramel sauce \$10

### SPICE CAKE

ginger, cinnamon, cardamom, cream cheese icing, caramelized pear compote, salted caramel \$12

## RED WINES

by the glass | 6oz & 9oz

Meiomi Pinot Noir .....	10..... 14
Girl & Dragon Malbec .....	10..... 15
Zac Brown Uncaged Red Blend ...	11..... 14
Boneshaker Zinfandel .....	12..... 16
Freakshow Cabernet .....	12..... 16
Klinker Brick Syrah .....	13..... 18
Sea Sun Pinot Noir .....	14..... 20
Oberon Merlot.....	15..... 21
Simi Cabernet.....	16..... 22

## WHITE WINES

by the glass | 6oz & 9oz

J Lohr Reisling .....	9..... 13
Mia Dolce Moscato .....	10..... 13
J Pinot Gris.....	10..... 13
Black Stallion Sauvignon Blanc...	10..... 14
Kendall Jackson Chardonnay...	10..... 15
Daou Chardonnay .....	10 ... 15
La Marca Prosecco.....	10..... 15

## WHITE WINES

by the bottle

### CHARDONNAY

Daou.....	38
Kendall Jackson.....	39
Sonoma Cutrer.....	51
Kim Crawford.....	53
Jordan .....	77
Stags' Leap Karia .....	84
Cakebread.....	85

### SAUVIGNON BLANC

Black Stallion .....	38
White Haven.....	39
Cakebread.....	73

### PINOT GRIGIO

J Pinot Gris .....	39
King Estate Pinot Gris .....	50
Santa Margherita.....	57

### INTERESTING WHITES

Chateau Ste. Michelle Reisling .....	31
J Lohr Reisling.....	35
La Marca Prosecco .....	37
Mia Dolce Moscato.....	39

## RED WINES

by the bottle

### CABERNET

Freakshow.....	46
Joel Gott.....	47
Simi.....	59
Austin Hope .....	75
Cuttings .....	90
Stags' Leap Artemis.....	132
Jordan .....	135
Cakebread.....	152
Silver Oak Alexander Valley.....	170
Silver Oak Napa Valley.....	190

### MERLOT

Francis Ford Coppola.....	39
Oberon.....	58
Stags .....	89
Cakebread.....	108
Duckhorn.....	110

### PINOT NOIR

Acrobat .....	38
Meiomi.....	43
La Crema .....	46
Erath.....	47
Rodney Strong .....	65
King Estate .....	72
Willamette Valley Vineyard.....	75
Archery Summit .....	96

### INTERESTING REDS

Girl & Dragon Malbec .....	38
Zac Brown Uncaged Red Blend .....	42
Boneshaker Zinfandel .....	46
Klinker Brick Syrah .....	50
Tenshen.....	51
Felino .....	54
Marchese Antinori Riserva.....	69
Saldo Zinfandel.....	70
Penfolds Bin 389.....	87
Orin Swift The Prisoner .....	109
Joseph Phelps Insignia .....	325
Opus One 2005.....	420

## VALENTINE'S COCKTAILS

crafted with love

### THE ROCK

bottle-in-bond kentucky bourbon whiskey, raw sugar, aromatic bitters, orange oil; aged in american oak 14

### THE UPPER EAST SIDE

straight rye whiskey, french and italian sweet vermouths, aromatic and house orange bitters; aged in american oak 12

### STRAWBERRY CITRUS SANGRIA

white wine, house-made strawberry citrus syrup, obc citrus vodka, fresh-squeezed citrus 11

### GRAPEFRUIT GINGER MULE

grapefruit and ginger-infused vodka, fresh squeezed lime, topped with ginger beer 11

### STRAWBERRY PROSECCO

prosecco, obc citrus vodka, house-made strawberry citrus syrup, fresh squeezed lemon juice, fresh strawberries 11

### JAM SESSION

guest's choice of gin or vodka, house-made blackberry herb citrus jam, fresh-squeezed lemon juice and sugar 13

### MILK & SUGAR

vodka, obc coffee liqueur, hand-whipped cream, ground espresso 10

