

CROW'S NEST



STEAKHOUSE

Let's Begin

FRENCH CARAMELIZED ONION SOUP • \$12
Parmesan Croutons, Gruyère

STICKY CHINESE PORK BELLY • \$19
Thai Peanut Slaw, Soy, Red Pepper Chili Sauce, Sticky Rice

*CEVICHE • \$21
Scallops and Shrimp in a Thai Lemon Grass Basil Pepper Marinade with Red Onion, Poblano, Cucumber, Mango and Tomato. Served with tortilla chips (GF)

CARPACCIO • \$21
Thin Sliced Beef, Shaved Parmesan Reggiano, Roasted Peppers, Capers, Red Onion, Pesto and Crostini's (No Chips, GF)

Salads

BIBB SALAD • \$16
Apples, Candied Pecans, Dried Cranberries, Red Onion and Strawberry Balsamic Dressing (GF, Vegan)

TABLE SIDE CAESAR FOR TWO • \$26
Romaine Lettuce, Parmesan, Anchovy, Garlic, Olive Oil, Lemon, Croutons and Parmigiano-Reggiano

CROW CAPRESE • \$16
Beefsteak Tomato, Red Onions, Fresh Mozzarella, Pesto, Greek Olives, Arugula, Lemon Balsamic (GF)

WEDGE • \$16
Iceberg, Sliced Egg, Bacon, Heirloom Tomato, Carrot, Onions, Croutons, with Moody Blue and Gorgonzola Cheese Dressing

Table Shares • \$16

OVEN ROASTED PARMESAN TRUFFLE
STEAK FRIES REGGIANO (GF)

BUTTER MASHED PARMESAN RED POTATOES

WISCONSIN WHITE CHEDDAR MACARONI
AND CHEESE GRATIN

CREAMED SPINACH WITH PARMESAN PANKO

ROASTED VEGETABLE RISOTTO

BROCCOLI WITH GRUYERE MORNAY (GF)

BUTTER ROASTED WILD MUSHROOMS
WITH FRESH THYME

ASPARAGUS AND BÉARNAISE

SHAVED BRUSSEL SPROUTS, ONION
WITH SMOKE BLUE AND BACON (GF)

SAUTÉED SWEET CINNAMON BUTTER BRANDY
FUJI APPLES (GF)

CORN AND POBLANO CHEESE GRITS (GF)

BAKED MASHED SWEET POTATOES WITH
MARSHMALLOW CANDIED PECANS

CAULIFLOWER AU GRATIN

JUMBO BUTTERED BAKED POTATO, SEA SALT,
WHITE CHEDDAR, BACON, SCALLIONS
AND A SIDE OF SOUR CREAM

House Specialties

8-oz. WAGYU STEAK CULOTTE • \$72
Port Wine Demi-Glace

RACK OF LAMB • \$58
with Perch Ginger Demi-Glace

½ DUCKLING • \$38
with Cherry Bourbon Sauce

10-oz. WAGYU STEAKHOUSE BURGER • \$40
Caramelized Onion, with Foie Gras and Bearnaise on Brioche

12-oz. PORK LOLLIPOP CHOP • \$41
Brandy Fuji Apples, Hibiscus Demi-Glace

VEGAN DELIGHT • \$31
Pan seared vegetables, coconut jasmine rice, topped with arugula salad tossed in lemon infused white balsamic (VEG, VGN)

Iced Seafood

JUMBO SHRIMP & LUMP CRAB COCKTAIL • \$24
Tomato Horseradish Sauce (GF)

*OYSTERS • \$27
Chef Selected on the Half Shell ½ doz (GF)

Seafood

LES TROIS SALMON FLORENTINE • \$42
Scottish Salmon Filet with cold smoked salmon and salmon caviar on creamy spinach (GF)

15-oz. FLORIDA LOBSTER TAIL OSCAR • \$88
Béarnaise Sauce (GF)

Prime, Angus & Wagyu Steaks (GF)

20-oz. PRIME NEW YORK STRIP BONE-IN • \$99

14-oz. PRIME BONE-IN FILET MIGNON • \$78

20-oz. PRIME RIB EYE STEAK BONE-IN • \$115

6-oz. PETITE ANGUS FILET MIGNON • \$42

12-oz. PRIME HAND CUT NEW YORK STRIP • \$68

12-oz. PRIME HAND CUT RIBEYE STEAK • \$72

Add-ons (GF)

6-oz. FLORIDA LOBSTER TAIL • \$32

CRAB OSCAR TOPPING • \$26

Sauces & Toppings Table Shares • \$8

(GF)

PORT WINE DEMI-GLACE

BEARNAISE SAUCE

WILD MUSHROOM BRANDY CREAM

GARLIC CITRUS BUTTER

KENTUCKY WHISKEY AU POIRVE

RASPBERRY GINGER DEMI-GLACE

HIBISCUS DEMI-GLACE

GRUYÈRE CHEESE MORNAV

MOODY BLUE SMOKED BLUE CHEESE
BACON CREAM

**Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*