

sushi

SASHIMI/NIGIRI

maguro* - tuna	per piece	6
hamachi* – yellow tail		6
sake* – salmon		5
tai* – red snapper		5
unagi* – freshwater eel		5
ikura* – salmon roe		6
kani* – king crab		7
hotategai* – scallops		6
gyuniku* – beef filet		7

MAKI MONO

california* – king crab, avocado, cucumber	19
spicy tuna* – tuna, chili sauce, cucumber, scallions	18
rainbow* – tuna, yellow tail, salmon, king crab, avocado	23
bbq eel* – unagi, cucumber, avocado	18
fiery hamachi* – yellow tail, wasabi, serrano chile	19
shrimp tempura* – tiger shrimp, masago, kobeyaki sauce	21
salmon avocado* - wasabi aioli, shiso, cucumber, avocado	18

SHARED PLATTERS

chef's selection of sashimi or nigiri*	6pc 27 9pc 37
chef's combo* – 5 pc nigiri, 6 pc sashimi, california or spicy tuna maki	57
maki combo* – 1 california, ½ spicy tuna, ½ spicy salmon	37

SMALL CHIRASHI SUSHI BOWLS

salmon* – ikura, sorrel, avocado, pickled watermelon radish	17
gyuniku tataki* – sweet soy sauce, shitake mushrooms, daikon	18
sashimi tuna* – spicy tuna, nori, toasted sesame seeds, lychee	17
vegan – edamame, avocado, shitake mushrooms, asparagus, nori	13

cuts

LAND

add: crab oscar 12 • blue cheese 5 • black pepper crust 3

salt & pepper crusted buckhead prime rib*	14oz	39
filet mignon*	8oz	44
cap steak*	12oz	44
new york strip steak*	14oz	49
ribeye steak*	16oz	49
ribeye filet*	12oz	39

sea

oven baked seafood pie 39

shrimp, mussels, blue crab meat, salmon, roasted shallots & fennel, flaky puff pastry crust, Pernod cream sauce

line caught seasonal fish of the day* MP

choose two sides

sides 10 ea.

mashed potatoes • baked potato • steak fries •
sautéed seasonal mushrooms • grilled asparagus •
creamed corn • pan roasted maple brussels
sprouts & butternut squash, Nueske's bacon, sage

saucés

seasonal mushroom sauce • chimichurri •
madagascar peppercorn sauce • béarnaise sauce •
horseradish cream • bordelaise sauce

A perfect gift for any occasion!

Personalized Engraved Stetsons Knives

Ask your server or manager for details

shared

seafood bar collection serves 2 / 38 - serves 4 / 70

blue crab salad, spicy tuna, PEI mussels, citrus poached shrimp, seasonal oysters, king crab legs, cocktail & mignonette sauce

char-grilled octopus 20

shaved seasonal apples, fresh herbs, extra virgin olive oil

classic shrimp cocktail 21

citrus poached, horseradish tomato sauce

seasonal oysters* 3.65 ea

champagne mignonette

soups & salads

roasted Idaho potato leek soup 10

bacon whipped cream, crispy leeks

french onion soup 10

gruyere cheese, creamy swiss cheese, crouton

caesar salad 14

romaine lettuce, parmesan cheese, garlic croutons, anchovies, caesar dressing

wedge salad 13

wisconsin mindoro blue cheese, roasted tomatoes, fried onions, caramelized pecans, basil ranch dressing

duet of Tuscan & green kale salad 15

pomegranate seeds, crispy brussels sprout leaves, poached figs, roasted butternut squash, cranberry vinaigrette

add to any salad

prime rib* 13 • roasted rotisserie yogurt spiced chicken breast* 12 • grilled jumbo shrimp 16

chefs specials

1/2 roasted rotisserie yogurt spiced chicken 26

crispy watercress, Meyer lemon

roasted herb crusted Colorado rack of lamb

14oz serves 1 / 39 - 28oz serves 2 / 74

pan roasted root vegetables & chestnuts, clementine & mint jelly

Must Haves!

smoked salt & pepper beef short rib plate 30

steak fries, or mashed potatoes, coleslaw

32 oz. prime tomahawk steak* 85

choose two sides

14 layer burnt ends braised oxtail lasagna 28

herbed ricotta cheese, brulee tomato, tomato emulsion

extra meaty baby back ribs - half 18 / full 30

coleslaw, fries

country fried steak 28

Wine Selections by Pete

Stetsons General Manager

Domaine Rodger & Christophe Moreux

“Les Bouffants”

Sancerre Loire Valley, France 2016 \$66

Rombauer Chardonnay Carneros

California 2016 \$89

Joh. Jos. Prüm “Wehlener Sonnenuhr”

Riesling Spätlese Mosel, Germany 2015 \$97

Duckhorn “Migration” Pinot Noir

Anderson Valley, California 2016 \$82

Chateau Pey La Tour Reserve Bordeaux Superieur

France 2015 \$54

Robert Foley “The Griffin”

Red Blend Napa Valley, California 2015 \$95

Masi Costasera Amarone della Valpolicella Classico

Veneto, Italy 2012 \$125