

TUESDAY

Bourbon Steak Night

HORS D'OEUVRES

HAZELNUT SEA SCALLOPS

CARROT PUREE | SUN GOLD TOMATO BEURRE BLANC | 12

CRANBERRY BRUSSELS SPROUTS

RED QUINOA | CONFIT PROSCIUTTO | FETA
SUNFLOWER SEEDS | LEMONGRASS ANCHOVY DRESSING | 8

ASSORTED CHEESE BOARD

ST. PETE'S BAY BLUE (MI) | MIDNIGHT MOON GOUDA
TUMBLEWEED CAVE AGED CHEDDER | WILD BERRY MARMALADE
JALAPENO TOMATO TAPENADE PUREE | SWEET MUSTARD SEED
RUSTIC FRENCH BAGUETTE | 14

STEAKS

BLACK ANGUS TOP SIRLOIN

VINO FOIE GRAS BEARNAISE | TRUFFLE STEAK FRITTES | 25

WET AGED NEW YORK STRIP

VEAL PEPPERCORN BLACK GARLIC | TRUFFLE STEAK FRITTES | 30

BLACK ANGUS PORTERHOUSE

PARMESAN OYSTER MUSHROOM AU JUS | TRUFFLE STEAK FRITTES | 35

ANGUS FILET MIGNON

BALSAMIC MUSTARD REDUCTION | TRUFFLE STEAK FRITTES | 38

ADD TO YOUR STEAK

LOBSTER MAC & CHEESE 6

FISCALINI POTATOES 5

TRUFFLE MASHED PUREE 3

SWEET POTATO FRITTES 3

BLUE CRABCAKE 10

MULTIGRAIN WILD RICE 3

WILD MUSHROOM RISOTTO 4

FRESH VEGETABLES 4

SHOESTRING TRUFFLE HONEY FRIES 4

BRUSSELS SPROUTS 3

99 SEATTLE LEVEL

TUESDAY

DRINK SPECIALS

SAZERAC

KNOB CREEK RYE | AUGOSTURA BITTERS | PEYCHAUDS
BITTERS | ABSINTHE SPRAY

BOURBON SOUR

WOODFORD RESERVE | HONEY SYRUP
LEMON JUICE | CHARRED LEMON PEEL

99 MANHATTAN

BULLEIT RYE | AMARO | SWEET VERMOUTH | ORANGE BITTERS
LUXARDO CHERRY | TORCHED ORANGE

WINE SUGGESTIONS

BY THE GLASS

CHAMP de REVES PINOT NOIR 15
GROTH CABERNET 20

BY THE BOTTLE

HENDRY HRW CABERNET SAUVIGNON 60
DESPARADA SACKS AND CLOTH 65
HERMAN STORY MILK & HONEY 75

SPECIAL BOURBONS

CREATE YOUR OWN FLIGHT OF ANY FOUR 19
BASIL HAYDEN
WOODFORD
WOODFORD DOUBLE OAK
JEFFERSON OCEAN
MAKERS MARK
KNOB CREEK RYE

CHECK OUR CRAFT BEER COLLECTION

99 SEATTLE LEVEL