

Appetizers

ROASTED BONE MARROW

Tabbouleh, truffle salt, pickled red onion, and grilled baguette · 19

SHRIMP COCKTAIL

Five boiled wild Gulf shrimp served over chilled housemade spicy cocktail sauce · 18

SMOKED RAINBOW TROUT

Roasted red pepper lemon butter, capers, hard-boiled egg, red onion, and grilled baguette · 18

GRASS-FED BEEF TARTARE

Topped with a local quail egg and an assortment of accompaniments · 24

KOREAN BEEF RIBLETS

Sliced riblets marinated in a soy and Cholula sauce · 16

POTATO SKINS

Four potato skins topped with Gouda cheese sauce, bacon bits, chives, and sour cream · 8

ANTON'S MEATBALLS

Finely ground steak and pork over a parmesan cream sauce with house marinara and basil · 14

CHICKEN TENDERS

Breaded and fried served with honey mustard and fries · 16

Soup & Salad

SOUP OF THE DAY · 8

OXTAIL SOUP · 8

WEDGE SALAD

Romaine hearts, Maytag bleu cheese crumbles, red onion, bacon, and buttermilk dressing · 13

CAESAR SALAD

Whole romaine leaves, parmesan, anchovies pumpernickel slice · 13

GRILLED CHICKEN BREAST +10

THREE GRILLED SHRIMP +15

TENDERLOIN TAILS +16

FRESH FISH +18

SALAD SPLIT +2

Steaks & Chops

LOCAL PRIME BEEF

8 OZ FILET · 50

16 OZ KC STRIP · 46

18 OZ BONELESS RIBEYE · 54

25 OZ BONE-IN RIBEYE · 68

30 OZ PORK CHOP

Double-boned frenched Duroc pork chop brined and grilled topped with Apple Butter · 45

STEAK TEMPERATURES Any temperature above medium is not guaranteed

BLUE:

Cold Raw Center (80°-90°)

RARE:

Cool Red Center (100°-115°)

SAUCES & TOPPINGS

AU POIVRE +6

BÉARNAISE +6

BONE MARROW BUTTER +4

BLEU BUTTER +4

TAPROOM STEAK SAUCE +6

CAJUN CREAM SAUCE +6

SAUTÉED ONIONS
& MUSHROOMS +8

MEDIUM RARE:

Warm Red Center (116°-120°)

MEDIUM:

Hot Pink Center (121°-125°)

HOUSEMADE ACCOMPANIMENTS

4 OZ LOBSTER TAIL

New England lobster tail steamed with butter served with lemon
24

GRILLED SHRIMP

Three wild Gulf shrimp grilled to perfection
15

SHRIMP SCAMPI

Three wild Gulf shrimp in a white wine, butter, and garlic sauce
16

DIANE

Cognac shallot cream infused
16

Sides

BREAD SERVICE · 8

SMOKED GOUDA BACON
MAC N' CHEESE · 7/18

LOBSTER
MAC N' CHEESE · 10/27

MUSHROOMS · MKT

COLESLAW · 7/18

BAKED POTATO · 8

STEAK FRIES · 7/18

POTATO LATKES · 7/14

RUSSET MASHED
POTATOES & GRAVY · 7/18

VEGETABLE
OF THE DAY · 7/18

Local Favorites

Ask your server for daily preparation

STEAK AU POIVRE

Peppercorn-crusted tenderloin tips in a cognac cream sauce with house-fried potatoes and mixed greens garnish · 29

LOBSTER SCAMPI

Steamed New England lobster tail and three wild Gulf shrimp sautéed in a white wine, butter, and garlic sauce, with the vegetable of the day · 47

SHORT RIB

Braised beef with market vegetables, smoked gouda bacon mac n' cheese, port demi-glace · 30

POT ROAST

Braised chuck roast, carrots, onions, and Russet potatoes in a savory au jus demi-glace · 24

MEATLOAF

Finely ground Angus with onion, cheddar, green pepper, and Anton's ketchup BBQ blend with mashed potatoes, brown gravy and the vegetable of the day · 28

FRESH FISH OF THE DAY · 32

VEGETARIAN ENTRÉE · 24

PASTA OF THE DAY · 27

Sandwiches

Served with your choice of fries or coleslaw

STEAK BURGER

8 oz steak burger topped with Bleu cheese crumbles, caramelized onion, and taproom steak sauce on a Brioche bun · 18

HOUSE BURGER

8 oz steak burger topped with bacon, cheddar, stone-ground mustard and pickled red onion on a Brioche bun · 18

AMERICAN BURGER

8 oz steak burger topped with cheddar cheese, lettuce, tomato, pickle, onion, Brioche bun · 14 (add bacon for +4)

PHILLY CHEESESTEAK

Sliced ribeye with smoked gouda, topped with sautéed mushrooms, bell peppers, and onions on Italian hoagie · 18

SMOKED BRISKET

Housemade pickled vegetables, cilantro, chili garlic sauce, on a Brioche bun · 16

CHICKEN SANDWICH

Brined and lightly breaded Buffalo chicken with pickled red onion, coleslaw and Cholula mayo on an egg bun · 17

Desserts

HOT CHOCOLATE CAKE

Vanilla bean ice cream served over hot chocolate pudding cake · 12

BREAD PUDDING

Bourbon caramel drizzled, apples, and golden raisins with vanilla bean ice cream · 12

ICE CREAM TRIO

Chef's rotating selection of assorted seasonal flavors · 12

CRÈME BRÛLÉE

Vanilla bean crème brûlée topped with mixed berry compote · 12

APPLE CRISP

Freshly baked cinnamon-spiced apples and crunchy oats topped with vanilla bean ice cream · 12

CARROT CAKE

Bourbon caramel and pecans served with Spumoni ice cream · 12

Cocktails

PROOF OLD FASHIONED

Rieger rye, muddled fresh fruit, sugar, and bitters · 14

OAXACAN

Banhez mezcal, Cimarron tequila, muddled fresh fruit, sugar, and bitters · 14

BASIL SMASH

Lifted Spritis gin, lemon juice, simple syrup, soda, basil · 12

THE MRS

Rye whiskey, Drambuie, sweet vermouth, Angostura black walnut bitters, cherry · 14

MULE 3-WAYS

Your call of a classic vodka mule, Kentucky bourbon mule, or Mexican tequila mule · 12

CHERRY LIMEADE

Tito's, black cherry juice, fresh squeezed lime juice · 12

BLACKBERRY BRAMBLE

Lifted Spirits gin, blackberry simple syrup, lemon juice · 12

BLAZING MARGARITA

Cimarron tequila, muddled pineapple & jalapeño, Combier triple sec, lime juice · 14

COLUMBUS PARK

A citrus soda spritzer meets old school Cappelletti with Prosecco Red Aperitivo · 12

FRENCH SEVENTY-FIVE

Lifted Spirits gin, Prosecco and fresh squeezed lemon juice · 12

ESPRESSO MARTINI

Roasterie Cold Brew Coffee, Roasterie Dizzy Three vodka, Rieger Café Amaro · 14

PALOMA

Cimarron tequila, grapefruit juice, lime juice, and club soda · 13

ROSÉ SANGRIA

Rosé wine, lemon juice, Combier triple sec, cranberry juice · 8

RED SANGRIA

Red wine, brandy, orange juice, triple sec, simple syrup · 8