



THE ART OF DINING MENU

CHOOSE ONE ITEM FROM EACH LAP

FIRST LAP

ASIAN PORK BELLY LOLLIPOPS

sweet chili glaze, house carrot kimchi, sesame seeds

CAESAR SALAD

romaine, parmesan, crouton

HOUSE MEAT & CHEESE BOARD

cured meats, house made jerky, pickles, assorted cheese,
house jam, spiced nuts, and crostini

SECOND LAP

WILLIE SHARPS "13"

bourbon maple salmon, sautéed spinach, farro, tomatoes

GRILLED SWORDFISH

preserved lemon risotto, haricot vert, garlic butter

PEACH CIDER GLAZED PORK PORTERHOUSE

mashed potatoes, roasted baby carrots, bourbon peach compote

FINAL LAP

S'MORES CHEESECAKE

house marshmallow, graham cracker, chocolate sauce

BANANAS FOSTER CRÈME BRULE

burnt Sugar Crust

BIG ASS CHOCOLATE CAKE

moonshine chocolate sauce, flamed tableside



\$75 PER GUEST

(EXCLUSIVE OF TAX AND GRATUITY)