

FROM OUR KITCHEN

TO START

Tequila Ceviche \$29

Shrimp & Sea Scallops dressed with Tequila, topped with corn puffs and citrus

Scotch Gravlax \$33

Smoked salmon cured in a peated Scotch topped with creme fresh and pickled red onion

Arancini Milanese \$24

Saffron and porcini Fontina stuffed arancini, with Calvados béchamel and herb salad

Mark's Wedge \$25

Iceberg wedge topped with Maker's Mark, Pecan granola and fresh herbs

Scotch Egg \$24

A British classic with a chicken and pork merguez on a bed of sweet mustard sauce.

Steak Tartare \$39

Filet mignon minced with capers, shallots, olive oil, blend of herb & spices & egg yolk

MAIN

Filet Au Poivre \$79

8oz Filet Mignon pan seared with a Cognac peppercorn sauce & frites

Duck Old Fashioned \$54

Pepper crusted Duck Magret with a Grand Marnier reduction, served with herb salad and frites

Short Ribs \$56

Braised short ribs upon silken mashed potatoes and sautéed mushrooms, topped with a whipped Spanish brandy mustard and fresh grape salad.

Glen Chicken (à la Dram Central) \$38

*Pan seared chicken breast served with Speyside Scotch sauce mash potatoes & herb
Salad*

Grilled Salmon \$38

Atlantic Salmon, Green Garbanzo puree with a calvados Beurre Blanc

SIDE

Pommes Frites \$18

*tossed in parmesan and parsley, paired with a Japanese whisky and
yuzukoshō-infused ketchup*

Grilled Asparagus \$15

Heirloom Tomato Salad \$15

Creamed Spinach \$15

DESSERT

Jean George's Chocolate Cake

*A classic dessert with a molten Valrhona center, paired with a passionfruit Vanilla
Bourbon Crème Anglaise*

\$24

Sticky Toffee Pudding

Paired with a warm vanilla Bourbon sauce & whipped cream

\$15

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
risk of foodborne illness, especially if you have certain medical conditions.*

**Automatic gratuity of 20% will be added to any parties over 6.*