

Charlotte, North Carolina  
July Local Selects

## Wine

BY YOUR WINE MANAGER, ROBERT FRITSCHLE

### SPARKLING

**MAS FI | 9 / 36**

Brut Cava Spain, NV

**SCHRAMBERG | 23 / 92**

Brut Blanc De Blancs North Coast, 2015

**SOPHORA | 11 / 44**

Sparkling Rosé New Zealand, NV

### WHITE

**CRIOS | 9 / 36**

Rosé Of Malbec Argentina, 2017

**d'ARENBERG | 11 / 44**

Viognier-Marsanne The Hermit Crab McLaren Vale Australia, 2016/17

**FRANCISCAN OAKVILLE EST. | 14 / 56**

Chardonnay Napa Valley, 2015/16

**FROG'S LEAP WINERY | 17 / 68**

Sauvignon Blanc Rutherford, 2016/17

**KENDALL-JACKSON | 12 / 48**

Chardonnay Vintner's Reserve California, 2016

**KIM CRAWFORD | 14 / 56**

Sauvignon Blanc Marlborough New Zealand, 2017

**LOOSEN BROS. | 9 / 36**

Riesling Dr. L Mosel Germany, 2016

**MASO CANALI | 13 / 52**

Pinot Grigio Trentino Italy, 2016/17

**MIRAVAL | 17 / 68**

Rosé by Jolie-Pitt and Perrin Cotes du Provence France, 2016

**ROMBAUER | 23 / 92**

Chardonnay Carneros Napa Valley, 2016

**RUFFINO | 10 / 40**

Moscato RUFFINO d'Asti Italy, NV

**SONOMA-CUTRER | 17 / 68**

Chardonnay Sonoma Coast Russian River Ranches, 2016

### RED

**BELLE GLOS | 18 / 72**

Pinot Noir Las Alturas Santa Lucia Highlands, 2016

**BROADSIDE | 14 / 56**

Merlot Margarita Vineyard Paso Robles, 2014/15

**DUCKHORN | 22 / 88**

Merlot Napa Valley, 2014

**ELOUAN | 13 / 52**

Pinot Noir Oregon, 2016

**FIRE + FLOOD | 30 / 120**

Pinot Noir The Fire Willamette Valley, 2013/14

**FORTY-SIX DIAMONDS by DAOU | 20 / 80**

Cabernet Sauvignon Paso Robles, 2015

**FRANCIS COPPOLA | 14 / 56**

Claret Black Label California, 2016

**GOLDENEYE | 25 / 100**

Pinot Noir Anderson Valley, 2015

**HALL | 24 / 96**

Cabernet Sauvignon Napa Valley, 2014

**HONIG | 26 / 104**

Cabernet Sauvignon Napa Valley, 2015

**LEEUWIN ESTATES | 17 / 68**

Cabernet Sauvignon Prelude Vineyard Margaret River Australia, 2013/14

**LES CADRANS de LASSÈGUE | 15 / 60**

Merlot Blend Saint-Émilion Grand Cru France, 2014

**MAISON L' ENVOYÉ | 12 / 48**

Gamay Noir Moulin-à-Vent France, 2014/15

**OBERON | 16 / 64**

Cabernet Sauvignon Napa Valley, 2016

**PESSIMIST by DAOU | 13 / 52**

Red Blend Paso Robles, 2016

**RAYMOND | 16 / 64**

Cabernet Sauvignon Sommelier Selection North Coast, 2014/15

**RODNEY STRONG | 25 / 99**

Symmetry Alexander Valley, 2014

**RUFFINO | 23 / 91**

Chianti Classico Ducale Oro Riserva Gran Selezione Italy, 2011/12

**TAKEN | 22 / 88**

Red Blend Napa Valley, 2015

**YALUMBA | 13 / 52**

Shiraz Patchwork Barossa Australia, 2014

## Chef Rigo's Table

### APPETIZERS

**OYSTERS ON THE HALF SHELL\* | 25**

red wine mignonette, cocktail sauce

**CRAB TOWER | 25**

jumbo lump crab, avocado, mango, chili oil, mango vinaigrette, balsamic reduction

### ENTRÉES

**BACON BASIL PISTACHIO LAMB\* | 44**

mint snow pea salad, shredded mozzarella, balsamic reduction

**CHIMICHURRI FILET & SHRIMP\* | 52**

smashed cucumber salad, chimichurri

**MAHI MAHI\* | 43**

blackened mahi mahi, roasted corn and mango salsa, caribbean rum butter sauce

**SALMON IMPERIAL\* | 48**

crab and lobster stuffing, farro, beech mushrooms, kale, herb pesto, roasted garlic butter sauce

**STUFFED PORK CHOP\* | 42**

arugula, dried cranberries, apple and jicama slaw, brown sugar vinegar glaze, grilled asparagus

## Hand-Crafted Cocktails

**THE MANHATTAN | 15**

Knob Creek Rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla and lush caramel

**SOCAL V&T | 14**

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit

**RUSSIAN RIVER GOLD RUSH | 13**

Four Roses Small Batch bourbon, honey syrup, finished with RRV pinot noir

**OLD FASHIONED | 14**

Basil Hayden bourbon, aromas of orange peel, layered with sweet toasted vanilla

**CALIFORNIA JAM JAR | 14**

Ketel One vodka, fresh basil, ripe strawberry and citrus with savory hints on the nose

**BLUEBERRY LEMON DROP | 13**

Tito's vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

**THE DUCKY | 11**

Decoy by Duckhorn sauvignon blanc with fresh lime, served over ice

**ROYALE PAL | 14**

Templeton Rye, Dolin Blanc & Aperol with a hint of strawberry

**OLD MEXICO | 13**

Bacardi rum, lime, bitters and a spicy kick from house made poblano syrup

**SOUR GRAPES | 14**

Hendrick's gin, Alpine vermouth, local jam, fresh herbs

**MONK'S CUP | 11**

Pimm's No.1, Alpine vermouth and a hint of exotic herbs

**MOONLIGHT MULE | 15**

Belvedere vodka and lemon with aromas of ginger and rosemary

**ROSÉ FIZZ | 15**

Herradura Blanco tequila, lemon house made grenadine, sage, topped with sparkling rosé

Before placing your order, please inform your Server if anyone in your party has a food allergy  
\* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients

## Starters

### COLD

HOUSEMADE BURRATA WITH PROSCIUTTO | **14**

890 cal

BEEF CARPACCIO\* | **18**

980 cal

AHI TUNA POKE\* | **19**

420 cal

### HOT

FRENCH ONION SOUP | **14**

540 cal

LOBSTER BISQUE | **15**

530 cal

MAPLE GLAZED SLAB-CUT BACON | **18**

750 cal

CRAB CAKES | **20**

730 cal

SWEET CHILE CALAMARI | **17**

760 cal

## On Ice

SHRIMP COCKTAIL | **21**

300 cal

CHILLED SEAFOOD TOWER\* | **60 / 120**

colossal cold water king crab, ahi tuna

poke, shrimp cocktail, north atlantic

lobster tails

1220/2010 cal



## Salads

SEASONAL SALAD | **12**

candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

410 cal

WEDGE SALAD | **12**

seasoned bacon, red onion, tomatoes, danish blue cheese crumbles and dressing

530 cal

CAESAR SALAD | **12**

hearts of romaine, parmesan, fried capers, crisp prosciutto chips

300 cal

## Signature Steaks

Served with a choice of our signature butters: béarnaise, 160 cal; smoked chile, 160 cal; herbed horseradish, 130 cal

### Classic Cuts

PETITE FILET MIGNON\*

8 OZ | **45**

400 cal

MAIN FILET MIGNON\*

12 OZ | **52**

560 cal

BONE-IN FILET MIGNON\*

14 OZ | **62**

480 cal

CERTIFIED ANGUS BEEF RIBEYE\*

14 OZ | **50**

1150 cal

### Specialty Cuts

PRIME BONE-IN RIBEYE\*

20 OZ | **57**

1360 cal

PRIME DRY-AGED RIBEYE\*

16 OZ | **63**

1340 cal

PRIME NEW YORK STRIP\*

16 OZ | **56**

1180 cal

### Over the Top

DIABLO SHRIMP | **13**

baked with a spicy barbeque butter sauce

640 cal

JUMBO LUMP CRABMEAT | **12**

oscar style with béarnaise sauce

320 cal

TRUFFLE-POACHED LOBSTER\* | **17**

with béarnaise sauce and caviar

600 cal

## Beyond Steak

DOUBLE BREAST OF CHICKEN | **38**

all-natural, roasted, white wine, mushroom, leek and thyme sauce

580 cal

DOUBLE-THICK PORK RIB CHOP\* | **40**

julienne of apples and jicama, apple cider and creole-mustard

glaze

770 cal

BARBECUE SCOTTISH SALMON FILLET\* | **44**

sautéed mushrooms, roasted garlic, barbecue glaze

760 cal

MISO GLAZED CHILEAN SEA BASS\* | **46**

sautéed with sesame-orange spinach and arugula, pickled red

onion

860 cal

COLOSSAL COLD WATER KING CRAB LEGS | **84**

with crab nectar

1000 cal

SEASONAL FEATURED LOBSTER TAILS | **56**

with drawn butter

850 cal

## Sides

POTATOES

FLEMING'S POTATOES | **12**

1060 cal

BAKED POTATO PLAIN OR LOADED | **11**

380/750 cal

YUKON GOLD MASHED POTATOES | **11**

570 cal

VEGETABLES

SAUTÉED MUSHROOMS | **12**

580 cal

CREAMED SPINACH | **11**

440 cal

SIGNATURE ONION RINGS | **10**

610 cal

CRISPY BRUSSELS SPROUTS & BACON | **12**

410 cal

GRILLED HIGH COUNTRY ASPARAGUS | **13**

220 cal

PASTA

CHIPOTLE CHEDDAR MACARONI & CHEESE | **11**

1210 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary, additional nutrition information is available upon request  
cal represents calories

We offer Acqua Panna Natural Spring Water, 0 cal & San Pellegrino Natural Sparkling Water, 0 cal

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