



Charlotte, North Carolina
October Local Selects

Chef Rigo's Table

Appetizer

BONE MARROW* | 20

arugula salad, roasted garlic crostini

Salad

SPINACH SALAD | 13

bacon, red onion, portobello mushroom, goat cheese crouton, bacon vinaigrette

Entrées

BONE-IN NEW YORK STRIP AU POIVRE* | 60

20 OZ., peppercorn crust, peppercorn sauce

PISTACHIO CRUSTED TROUT* | 42

lemon caper butter sauce

HERB ROASTED LAMB* | 49

rainbow carrots, herb butter

Side

CREAMED CORN | 13

Dessert

APPLE COBBLER | 13

oatmeal streusel, vanilla ice cream, caramel sauce

Local Wines

Presented by your Wine Manager, ROBERT FRITSCHLE

MAS FI | 9 / 36

Brut Cava

MASO CANALI | 13 / 52

Pinot Grigio

MEIOMI | 14 / 56

Chardonnay

RUFFINO | 10 / 40

Moscato RUFFINO

14 HANDS | 9 / 36

Cabernet Sauvignon

BELLE GLOS | 18 / 72

Pinot Noir Las Alturas

DUCKHORN | 22 / 88

Merlot

ELOUAN | 13 / 52

Pinot Noir

HALL | 24 / 96

Cabernet Sauvignon

OBERON | 16 / 64

Cabernet Sauvignon

Starters

COLD

BURRATA WITH PROSCIUTTO | 15

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal

BEEF CARPACCIO* | 19

caper-creole mustard sauce & red onion 950 cal

AHI TUNA POKE* | 19

wasabi cream aioli, crispy wonton chips 420 cal

ON ICE

SHRIMP COCKTAIL | 21

horseradish cocktail sauce 300 cal

CHILLED SEAFOOD TOWER*

Serves 1 - 2 | **60** Serves 4 - 6 | **120**

colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1220/2010 cal

HOT

FRENCH ONION SOUP | 14

baked with gruyère & parmesan cheeses 510 cal

LOBSTER BISQUE | 15

north atlantic lobster, spiced sherry cream 530 cal

CRAB CAKES | 21

roasted red pepper & lime butter sauce 730 cal

SWEET CHILI CALAMARI | 17

lightly breaded, tossed with sweet chili sauce 760 cal

SEARED PORK BELLY | 15

pan seared, creamy goat cheese grits, fig demi glace 760 cal

Salads

FLEMING'S CHOPPED SALAD | 12

walnuts, tomato, cucumber, root vegetables, parmesan, honey-lime vinaigrette 500 cal

WEDGE SALAD | 13

bacon, campari tomatoes, red onion, danish blue cheese crumbles & blue cheese dressing 510 cal

CAESAR SALAD | 12

hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal

Two Passions, Eight Years, One Wine

We work tirelessly to bring you new releases that live up to the hype. We found one.

8 YEARS IN THE DESERT by Orin Swift, Red Blend California, 2017

25 / 100

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

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



Signature Steaks

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

Classic Cuts

MAIN FILET MIGNON*
11 OZ | **52**
490 cal

PETITE FILET MIGNON*
8 OZ | **45**
400 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 | **58**
1360 cal

PRIME DRY-AGED RIBEYE*
16 OZ | **63**
1340 cal

PRIME NEW YORK STRIP*
16 OZ | **57**
1180 cal

PRIME TOMAHAWK*
35 OZ | **89**
1700 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 & caviar
600 cal

Beyond Steak

DOUBLE BREAST OF CHICKEN | 38
all-natural, roasted, white wine, mushroom,
leek & thyme sauce
580 cal

DOUBLE-THICK PORK RIB CHOP* | 40
julienne of apples & jicama, apple cider &
creole-mustard glaze
780 cal

BARBECUE SCOTTISH SALMON FILLET* | 44
mushrooms, barbecue glaze
760 cal

MISO GLAZED CHILEAN SEA BASS* | 46
sautéed with sesame-orange spinach &
arugula, pickled red onion
850 cal

COLOSSAL COLD WATER KING CRAB LEGS | 86
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
380/730 cal

YUKON GOLD MASHED POTATOES | 11
570 cal

VEGETABLES
SAUTÉED MUSHROOMS | 12
580 cal

CREAMED SPINACH | 11
510 cal

SIGNATURE ONION RINGS | 10
610 cal

CRISPY BRUSSELS SPROUTS & BACON | 13
750 cal

GRILLED HIGH COUNTRY ASPARAGUS | 13
210 cal

ROASTED CAULIFLOWER STEAK | 13
370 cal

ROASTED RAINBOW CARROTS | 11
280 cal

PASTA
CHIPOTLE CHEDDAR MACARONI & CHEESE | 11
1210 cal

**NORTH ATLANTIC LOBSTER MACARONI &
CHEESE | 20**
1720 cal

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