



*Join us for a gourmet journey featuring local products and unique Italian steakhouse cuisine.*

STARTERS

**Arancini** - Parmesan Risotto, Mozzarella, Tomato Basil Crema \$15

**Bruschetta** - Whipped Goat Cheese, Heirloom Tomato, Balsamic Reduction \$15

**Crab Cake** - Romesco, Charred Lemon \$21

SIDE SALADS

**Wedge** - Iceberg Lettuce, Smoked Pecans, Lardons, Gorgonzola Dressing \$12

**House Salad** - Tomato, Onion, Cucumber, Egg, Cheddar, Choice of Dressing \$10

**Renaissance Caesar** - Romaine Gems, Focaccia Croutons, Thomasville Tomme Cheese, Creamy Caesar \$12

ENTRÉE SALADS

**Fried Chicken Cobb** - Tomatoes, Carrots, Eggs, Sharp Cheddar, Roasted Corn \$20

**Gulf Shrimp Salad** - Grilled Gulf Shrimp, Tomatoes, Red onion, Cucumber, Goat cheese \$21

**Spinach & Salmon Salad** - Fresh Spinach, Tomatoes, Hickory Smoked Bacon, Red Onions, Pan Seared Salmon \$23

***House Restaurant, The Preferred Steak of Montgomery***

**20 oz. Ribeye** \$65

**16 oz. NY Strip** \$70

**8 oz. Filet** \$50

**32 oz. Dry-Aged Porterhouse for 2** \$120

***All Steaks Served With***

*Sea Salt Baked Potato & Seasonal Vegetables*

*Loaded Baked Potato ~ Pork Belly, Pimento Cheese & House Fried Onions +\$5*

*Surf & Turf Baked Potato ~ Jumbo lump Crab, Shrimp, Crawfish & Scampi Butter + \$10*

*Veal Demi-Glace – or – Maître D Butter*

ENTREES

**Pan Seared Scallops** – Summer Squash Risotto, Sage Infused Brown Butter & Toasted Hazelnut Crumble \$40

**Mushroom Ragout** – House Made Grits, Mushroom Ragout, Heirloom Tomato Gravy \$30

**Catch of the Day** – Pan Seared to Perfection, Wild Mushroom Risotto, Cognac Cream, Asparagus \$MP

**Chicken Piccata**- Pan Seared Chicken, Capers, Artichoke, Mushrooms, White Wine Butter Sauce, Served with Spaghetti \$25

**Penne Ala Vodka** – Lardons, Vodka, House Marinara, Cream \$24

**Short Rib** – House Braised Short Rib, Creamy Parmesan Polenta, Demi, Sauteed Spinach \$38

All Parties over 6 are subject to a 20% gratuity

