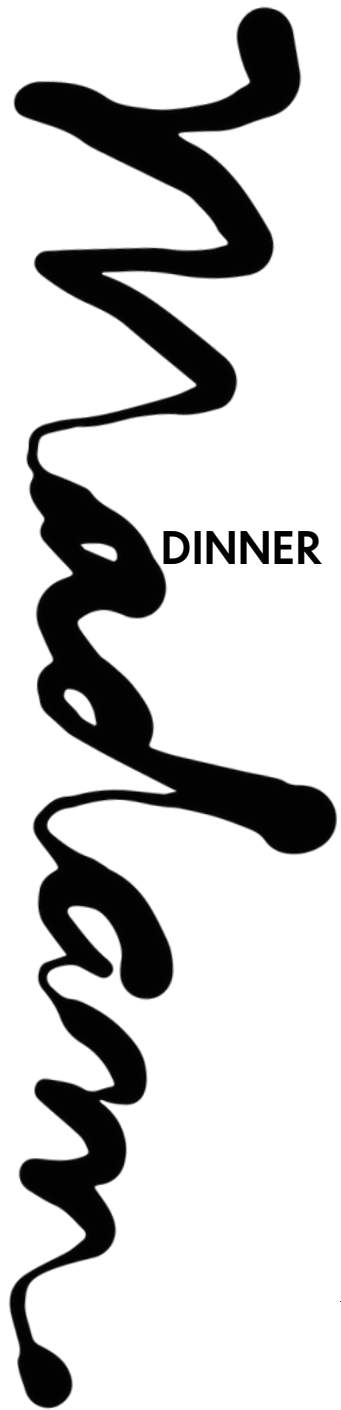




DINNER

APPETIZERS

East Coast Oysters "Up in Smoke"
smoked tableside, citrus mezcal mignonette 24 gf, df

Chick Pea Hummus
marinated olives, roasted red pepper, artichoke, tomato, gluten free cauliflower chips 12
add lamb sausage, peppers, onion, tomato 8 gf, df, ve

Tempura Calamari
pickled sweet peppers, asian pepper salt, petite greens, spicy lemon aioli 18

Arancini
wild mushroom stuffed risotto, san marzano tomato, truffles, grana padano cheese 22 v

Local Artisanal Bread
warm olive oil, seasonal butter 15

Yellowfin Tuna Tartare
gem lettuce cup, nori chip, seaweed, sesame yuzu sauce, edamame, garlic chip 20

Maryland Crab Cake
aji pepper aioli, trout roe, sauce lvoire, 20 gf

Blackened Shrimp
heirloom tomato carpaccio, citrus mezcal mignonette, crisp chick peas, chili crunch 20

Beef Tenderloin Tips
potato puree, roast garlic, wild mushroom, zip 22 gf

The Daxton Seafood Tower
8 lbs. shrimp cocktail, 12 oysters, 6oz. south african lobster tail, 6oz. king crab, assorted sauce 125 gf, df

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

SALADS

Burrata di Buffala
tomato tartar, chia seed tomato coulee, balsamic caviar, sourdough crisp, basil oil 22 v

Baby Gem Caesar Salad
pistachio seeded crumble, caesar dressing 16

Heirloom Beet Salad
hot honey goat cheese, tender greens, micro radish, delicata squash, toasted pistachio, champagne vinaigrette 16 v

Daxton House Salad
quinoa, living greens, shaved carrot, fennel, raisin, pickled red onion, preserved lemon-balsamic vinaigrette 16 gf, v

Add on
chicken Paillard 14 / Salmon 22 / Shrimp 20

SIDES

Truffle Fries
truffle-chive aioli 14

Brussels Sprouts
balsamic glaze 12 gf, df, v

Grilled Asparagus
olive oil, sea salt 12 gf, df, v

Baby Carrots
cardamon glaze 12 gf, df, v

Whipped Potatoes
a la "robuchon" 10 gf, v

Goat Cheese Ravioli Gratin
gruyere cream 12

ENTREES

Loch Duart Salmon
gigante bean, cucumber, mustard cream 42 gf

Chilean Seabass
miso seared bass, honey glazed baby vegetables, fennel puree 52 gf

Grilled Branzino
tom kha broth, stewed cabbage, coconut zhug 44 gf

Alaskan King Crab
1/2 pound, asparagus, garlic sauce 100 gf

Colorado Lamb
carrot puree, spring peas, spicy mint relish 55 gf

Half Pound Prime Filet
grilled asparagus, zip sauce 60

Surf & Turf
6 oz. prime filet, 6 oz. south african lobster, grilled asparagus, caviar butter, zip sauce 90

Chicken Duo
bone in breast, thigh, butter braised radish, gochujang, 36 gf

Grilled Ribeye
one pound, "cowboy" cut, grilled asparagus, zip sauce 90 gf

Red Wine Braised Beef Short Rib
malfaldine pasta, wild mushrooms, truffle cream 40

Cauliflower Linguine
roasted cauliflower, tomato, maitake mushroom, vegan pesto, chili crunch 28 gf, ve

SPARKLING WINE

House Prosecco

Italy 16/62

Veuve Clicquot

champagne, france 35/125

Billecart-Salmon, Brut

champagne, france 65, 375 ml

WHITE WINE

The Better Half Sauvignon Blanc

marlborough, new zealand 20/78

Daxton Chardonnay

monterey county, california 20/78

Rombauer Chardonnay

napa valley, california 30/95

Domaine Girault Sancerre

loire, france 23/90

Sassi, Pinot Grigio

italy 20/78

RED WINE

Daxton Pinot Noir

napa, california 20/78

Fleur Pinot Noir

carneros, california 25/98

Caymus 50th Anniversary Cabernet Sauvignon

napa valley california 40/125

Chappellet Mountain Cuvee Red Blend

sonoma county, california 24/94

Navigator Cabernet Sauvignon

napa, california 20/78

ROSÉ

Domaine de Fontainte Gris de Gris

languedoc-roussillon, france 16/62

Simmonet - Febre Cremant Brut Rosé

france 20/78

Lago Rosé

portugal 12/46

DRINK MENU

BEVERAGES CRAFTED BY

GEODE

BAR + LOUNGE

DRAUGHT BEER

Modelo Especial

pilsner style lager 4.4% 8

Seasonal Ale - Griffin Claw

seasonal ale 5% 8

Norm's IPA - Griffin Claw

IPA 7.2% 8

Madam - Griffin Claw

lager 5% 8

Alaskan Amber

amber ale 5% 8

Guinness

Stout 4.2% 8

MOCKTAILS

PG-13

passion fruit, vanilla, lemon, seltzer 12

Cranberry Crush

cranberry, blood -orange, grapefruit, cinnamon, seltzer 12

Prickly Pearadise

prickly pear, orgeat, citrus, basil, seltzer 12

COCKTAILS

Madam

espolon blanco tequila, aperol, agave, pineapple, lime, firewater bitters 20

Birmingham Bubble

beefeater gin, st. germain, butterfly pea flower tea, lemon, prosecco 20

Golden Pony

bulleit bourbon, spiced pear liqueur, amaretto, blood orange puree, lemon 22

Subourbon

heaven's door bourbon, allspice, hibiscus syrup, orange bitters 23

Orange 'Spressy-tini'

thatcher's vodka, oráncello, espresso, creme de cacao, borghetti, orange bitters 22

Cucumber Blossom

valentine white blossom vodka, lemongello, lime juice, simple syrup 23

Pretty In Pink

valentine berry blossom vodka, pineapple juice, cranberry 24

Grapefruit Fizz

valentine white blossom vodka, st. germain, grapefruit juice 23

Smoked Old Fashion

elijah craig, orange bitters, simple syrup 24