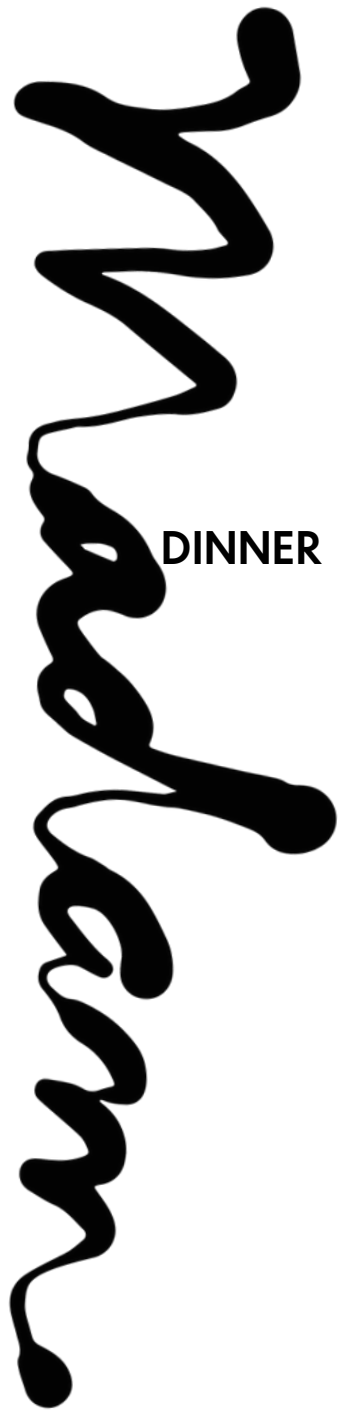




DINNER

APPETIZERS

East Coast Oysters

mignonette, cocktail sauce 24 gf, df

Chick Pea Hummus

marinated olives, roasted red pepper, artichoke, tomato, grilled pita 12

add lamb sausage, peppers, onion, tomato 8, df, ve

Tempura Calamari

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

Shrimp Cocktail

citrus cocktail sauce 20 gf, df

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 df

Maryland Crab Cake

jumbo lump crab, lemon aioli, tomato salad 20 gf

Blackened Shrimp

smoked gouda grits, andouille, peppers, cajun butter 20

Beef Tenderloin Tips

potato puree, roast garlic, wild mushroom, zip 22 gf

The Daxton Seafood Tower

1 pound shrimp cocktail, 12 oysters, 6oz. south african lobster tail, 6oz. king crab gf, df 125

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

Fall Pear Salad

mixed greens, poached pears, feta, dried fruit, sweet potato, pomegranate-white balsamic dressing 16 v, gf

Baby Gem Caesar Salad

pistachio seeded crumble, caesar dressing 16 gf

Heirloom Beet Salad

hot honey goat cheese, greens, radish, delicata squash, 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 14/ Salmon 18/ Shrimp 20

SIDES

Truffle Fries

truffle-chive aioli 14

Brussels Sprouts

caramelized shallot, pomegranate molasses 12 gf, df, v

Grilled Asparagus

olive oil, sea salt 12 gf, df, v

Whipped Potatoes

garlic butter 10 gf, v

Lobster Mac

white cheddar, smoked gouda 23

Carrots

agave nectar butter 12 v, gf

ENTREES

Loch Duart Salmon

ginger-carrot puree, swiss chard, brown butter 37 gf

Chilean Seabass

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

Scallops

caponata, polenta, roasted tomato sauce 57 gf

Alaskan King Crab

1/2 pound, asparagus, garlic sauce 100 gf

Colorado Lamb

whipped potato, harissa chimichurri 55

Half Pound Prime Filet

grilled asparagus, whipped potato, zip sauce 60

Surf & Turf

6oz. filet, 6oz. south african lobster, grilled asparagus, whipped potato, caviar butter, zip sauce 90

Chicken

lemon-oregano marinated breast, garlic whipped feta, sauteed greens, sweet potato, white wine sauce 36 gf

Ribeye

one pound, “cowboy” cut, grilled asparagus, whipped potato, 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 Cabernet Sauvignon

napa valley california 40/125

Chappellet Mountain Cuvee Red Blend

sonoma county, california 24/94

Revelry Cabernet Sauvignon

columbia valley, washington 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

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

Yuengling

lager 4.5% 8 (can)

MOCKTAILS

Espress Ya'Self

seedlip spice 94, espresso, simple 12

Lycheetini

seedlip grove 42, lychee, lime 12

Geode Spritz

seedlip garden 108, elderflower, tonic 12

Peach Perfect

seedlip grove 42, peach, soda 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

woodford 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, lemoncello,
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

Midnight In Daxton

casamigo reposado, montelobos mezcal,
grapefruit hibiscus 23