

MACK ALLEN’S

Appetizers

ESCARGOTS		Roasted Bone Marrow, Arugula Salad, Garlic Sauce, Chargrilled Baguette
CHARRED OCTOPUS		Chimichurri, Quinoa Salad, Citrus Greek Yogurt
TUNA CAKES*		Marinated Yellowfin Tuna, Crispy Rice, Avocado, Unagi Sauce, Spicy Aioli
SAFFRON SCALLOPS*		Cucumber Pearls, Pomegranate, Arugula, Crispy Prosciutto, Saffron Cream
CRAB CAKES		Jumbo Lump, Remoulade, Charred Lemon, Leek Salad
LAMB LOLLIPOPS*		Sweet Chili Glaze, Plantain Mash, Chipotle Collards, Shoestring Potatoes
SMOKED PORK BELLY		Adobo Glaze, Carrot Mole, Corn, Pickled Onion, Cilantro, Chicharrón Crumble
MACK ALLEN’S OYSTERS		Herb Cheese blend, Garlic Butter, Chargrilled Half-Dozen
OYSTERS ROCKEFELLER		Lump Crab, Creamy Spinach, Spicy Breadcrumbs, Chargrilled Half-Dozen
CORNBREAD MINIS		Jalapeño, Cheddar, Honey Butter, Sea Salt

Starters

SMOKED DUCK GUMBO		Duck Confit, Texas Sausage, Dark Roux, Green Onion, White Rice
LOBSTER BISQUE		Butter-Poached Lobster, Grilled Baguette
CAESAR SALAD		Romaine Hearts, Shaved Parmesan, Spicy Croutons
BURRATA SALAD		Pickled Beets, Herb-Marinated Tomatoes, Prosciutto, Balsamic Reduction
TOMATO & CRAB SALAD		Colossal Crab, Charred Beefsteak Tomato & Avocado, Micro Cilantro, Lavender Vinaigrette
MACK ALLEN’S SALAD		Mixed Greens, Candied Pecans, Grape Tomatoes, Bleu Cheese Crumbles, Red Onion, Shallot Vinaigrette
WEDGE SALAD		Bacon, Red Onion, Cherry Tomatoes, Buttermilk Bleu Cheese Dressing

Entrées

CHILEAN SEA BASS		Pan-Roasted, Jumbo Lump Crab, Roasted Tomato, Garlic Confit, Basil, Américaine Sauce
RED SNAPPER		Pan-Seared, Jumbo Lump Crab, Leek & Yuzu Risotto, Parmesan Crisp, Poblano Beurre Blanc
COLORADO LAMB*		Foie Gras Cream, Gnocchi, Sautéed Spinach, Red Wine Poached Pear, Pine Nuts
BONE-IN SHORT RIB		Roasted Sprouts & Fingerlings, Caramelized Onion Purée, Luxardo Cherry Reduction, Creamy Horseradish
CACIO E PEPE PASTA		Shaved Black Truffle, Pecorino Romano, Ground Black Pepper, Fresh Bucatini Pasta

Steaks

PRIME CUTS

- 6 oz. FILET MIGNON*
- 8 oz. FILET MIGNON*
- 16 oz. RIBEYE*
- 16 oz. NEW YORK STRIP*

WAGYU

- 14 oz. MAYURA STRIP*
- 14 oz. ROBBINS ISLAND RIBEYE*
- A5 FILET MIGNON*

ON THE BONE

- 40 oz. TOMAHAWK*
- 21 oz. RIBEYE*
- 18 oz. DRY-AGED STRIP *
- 14 oz. FILET MIGNON*

~ Accompaniments ~

Truffle Butter, Au Poivre, Chimichurri, Bacon Jam & Bleu Cheese, Oscar, Lobster Tail

Sides

- POTATOES AU GRATIN
- BROWN SUGAR GLAZED CARROTS
- CHIPOTLE MAPLE BRUSSELS SPROUTS
- SAUTÉED MUSHROOMS
- CREAMED SPINACH

- LEMON HERB ASPARAGUS
- FRENCH FRIES
- BOURSIN CHEESE MASHED POTATOES
- ROASTED CAULIFLOWER
- MAC ‘N CHEESE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any food allergies before ordering. We are not responsible for an individual's allergic reaction to our food or the ingredients used in food items.

The Icon Collection

CHAMPAGNE	Ruinart <i>Blanc de Blancs</i>	Reims, FR
CHAMPAGNE	Veuve Clicquot <i>La Grande Dame</i> '18	Reims, FR
CHAMPAGNE	Dom Pérignon '13	Épernay, FR
CHAMPAGNE	Krug <i>Grande Cuvée 173ème Édition</i>	Reims, FR
CHARDONNAY	Kistler <i>McCrea Vineyard</i> '15	Sonoma Mountain, CA
BAROLO	Giovanni Rosso <i>Serralunga D'Alba</i> '21	Piedmont, IT
BORDEAUX BLEND	Vérité La Joie '11	Sonoma County, CA
CABERNET SAUVIGNON	Inglenook '22	Napa Valley, CA

PROSECCO SUPERIORE	Bisol <i>Crede</i>	Veneto, IT
BRUT CHAMPAGNE	Telmont <i>Reserve</i>	Champagne, FR
CAVA BRUT ROSÉ	Roger Goulart	Penedès ES
ROSÉ	Whispering Angel	Provence, FR
CHENIN BLANC	Passarellas <i>Anjou Blanc</i>	Loire Valley, FR
PINOT GRIGIO	Kurtatsch	Alto Adige, IT
SAUVIGNON BLANC	Catalina Sounds	Marlborough, NZ
CHABLIS	La Chablisienne <i>La Sereine</i>	Burgundy, FR
CHARDONNAY	Far Niente	Napa Valley, CA
PINOT NOIR	Roco <i>Marsh Estate Vineyard</i>	Willamette Valley, OR
CÔTES-du-RHÔNE	Domaine de Beaulenard	Rhône Valley FR
BRUNELLO di MONTALCINO	Caparzo	Tuscany, IT
TORO	Bodegas Numanthia <i>Termes</i>	Castilla y León, ES
CABERNET SAUVIGNON	Sinegal Estate	Moon Mountain, CA
CABERNET SAUVIGNON	Freemark Abbey	Napa Valley, CA

Gerved Up

PURPLE RAIN	Butterfly Pea-infused Bacardi, Ube Syrup, Lime Juice
NIGHT OWL	Ford's, St-Germain, Blackberry Sage Syrup, Lemon Juice, Fee Foam
ESPRESSO MARTINI	Belvedere Dirty Brew, Espresso, Secret Syrup
PAPER PLANE	Garrison Brothers Small Batch, Amaro Nonino, Aperol, Lemon Juice

Crafted

ORANGE BLOSSOM	Hibiscus-infused Grey Goose, Cointreau, Cinnamon Syrup, Lime Juice
CLARIFIED MARGARITA	Patrón Silver, Alma Finca, Lime Juice, Agave
LAVENDER PALOMA	Socorro Reposado, Grapefruit, Lavender, Lime
ROSEMARY 75	Bombay Sapphire, Rosemary Syrup, Lemon Juice, Brut
GRAND OL' FASHIONED	Butter-washed Buffalo Trace, Grand Marnier, Aztec Chocolate Bitters
CALL ME EARL	Woodford Reserve, Carpano Rosso, Earl Grey Honey, Orange Bitters
STONE SOUR	Stonestreet Bourbon, Stonestreet Cabernet, Apricot Liqueur, Lemon Juice
NEGRONI BLANC	The Botanist, Lillet Blanc, Luxardo Bitter Bianco, Grapefruit Bitters

Mocktails

GIN & BLOOM	Lyre's Gin, Lemon, Rosemary, Tonic Syrup
GOLDEN HOUR	Seedlip Grove 42, Pineapple, Lime, Ginger Beer
MIDNIGHT MINT	Blackberry Sage Syrup, Lime, Mint, Club Soda