

Deanster

CHOP HOUSE

SMALL PLATES

Thick-Cut House Cured Pork Belly Bacon

Sweet Heat, Scallion Bourbon Molasses
14.00

Smoked Garlic Butter Grilled Oysters

Champagne Mignonette Smoked Garlic Butter
15.00 | 27.00

Smoked Salmon and Caviar Blini

Smoked Nova Salmon, Whipped Boursin,
Shaved Red Onion, Caviar, Sourdough Blini
16.00

Wagyu & Berkshire Meatballs

Creamy Polenta, Wagyu Beef, Berkshire Pork,
Parmigiana, Parsley Crushed San Marzano Tomato
16.00

Jumbo Saint Elmo Shrimp Cocktail

Five Jumbo Black Tiger Shrimp served with
St. Elmo Spicy Signature Cocktail Sauce
15.00

Soup Du Jour

Soup of the Day
MKT

CHARCUTERIE

BUILD YOUR OWN BOARD

All boards will be served with bread and/or crackers and two accompaniments

PICK THREE - 19.00 | 27.00 - PICK SIX

Any Additions | 3

CHARCUTERIE

Prosciutto De Parma
Sporesatta Grande
Spanish Chorizo
Sicilian Pepperoni
Genoa Salami
Imported Italian Copa

CHEESE

Spanish Manchego
Sweet Grass Thomasville Tomme
Sweet Grass Dairy Asher Blue
Red Dragon
Goat Cheese
Smoked Gouda
Brie

ACCOMPANIMENTS

Local Honey
Mediterranean Olives
Seasonal Fruit
Giardiniera Salad
House Pickles
Almonds
Castelvetrano Olives

GOURMET PRESERVES

Apple Maple Bacon Jam • Hot Pepper Bacon Jam • Peach Bourbon Cardamom Jam • Apple Horseradish

PRIME RESERVE BEEF PROGRAM

Due to the quality of our meat, we do not guarantee any beef cooked past a medium temperature

Our Prime Reserve Beef is sourced from the finest ranches and hand-cut by our in-house master butcher. We have an in-house quality control process, that ensures every cut of meat is far superior to those generally available to consumers.

Prime Reserve is the highest USDA beef grade and is the best quality beef you can find. Only 5% of the beef consumed in the U.S. is graded prime. This beef not only makes the grade, but it is also eligible for the Ivy Leagues. Its superior quality and intramuscular fat content keeps this Prime Beef in extremely high demand. It is produced from young, well-fed beef cattle. Only about 2.9% of beef makes the grade of Prime.

Our signature broiler creates temperatures of 1700 degrees from the top and bottom of the grilling surface. This sears both sides of the meat quickly and evenly to seal in the juices for the most tender and delicious steaks possible.

Prime Reserve Filet of Beef
10oz. 52.00

Prime Reserve Beef Ribeye
26oz. 59.00

Prime Angus Filet & Maine Lobster Tail

Herb Compound Butter
Fresh Grilled Lemon

74.00

26oz Prime Ribeye & Maine Lobster

Herb Compound Butter
Fresh Grilled Lemon

74.00

Filet Imperial

Maryland Blue Crab
Chef's Signature Imperial Sauce

66.00

Ribeye Imperial

Maryland Blue Crab
Chef's Signature Imperial Sauce

72.00

Asher Blue Filet

Right out of Thomasville, Georgia
Sweet Grass Dairy's Asher Blue Cheese Butter

59.00

Asher Blue Ribeye

Right out of Thomasville, Georgia
Sweet Grass Dairy's Asher Blue Cheese Butter

64.00

ALL STEAKS ARE SERVED WITH OUR DAILY STARCH AND FRESH LOCAL VEGETABLE

DRY AGED PROGRAM

We at Decanter are extremely passionate about our in-house dry aging process. What is so special about dry-aged steak? In essence, dry aging is when you take a piece of meat and put it into a controlled open-air environment to go through a flavor transformation. By exposing the meat to air, moisture is pulled out and the natural enzymes in the beef break the muscles down slowly over time, making it more tender while enhancing its flavor.

60 Dry Aged New York Strip
16oz. 59.00

60 Dry Aged Ribeye
16oz. 65.00

Steak Add-Ons

Crab Imperial Style | 14

Grilled Jumbo Shrimp | 12

Cold Water Lobster Tail | 19

House Mixed Mushrooms | 6

In House Made Steak Sauces | 3

Cabernet, Merlot, Sweet Buffalo Trace Bourbon,
Portobello Mushroom, House

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES

WAGYU BEEF

Wagyu beef originates from Japan and is considered by many the best beef on the planet. With the name meaning "Japanese Cow" (wa = Japanese, gyu = cow), it can be found in four different types of Japanese cattle. But what is it about Wagyu that makes it the most sought-after beef in the world? Wagyu is different from other types of beef. Wagyu beef is distinctive because it is highly marbled. Marbling refers to the visible layers of intramuscular fat. This is fat that is found in the muscle. Due to the unique genetics of the cows, the meat contains a higher percentage of fatty acids than ordinary beef, giving it a higher marbling score. The higher the marbling score, the more flavorful, tender, and juicy the meat is – 100% full-blood Wagyu cattle has the highest marble levels of any beef in the world.

**A5 Japanese Wagyu
Strip Loin Blocked**

1oz. 35.00

PRE-ORDER ADVANCED NOTICE ONLY

**Snake River Farms
Wagyu Flat Iron**

8oz. 50.00

**Decanter Wagyu
Burger**

10oz. Served with
Parmesan Garlic Fries
25.00

ALTERNATIVE SELECTIONS

**Fig Vincotto Grilled
Rack of Lamb**

4 Bone Prime Grade New Zealand Lamb

Imported Fig Vincotto

Chargrilled Fresh Herb Creamed Potatoes
Daily Vegetables

48.00

**Durham Ranch Bone-In
Double Cut Berkshire Pork**

Sous Vide

Char Grill Finished Bourbon Glazed
Double Cut Pork

Fresh Herb Creamed Potatoes
Pork Belly Braised Local Greens.

39.00

**Fresh Gulf Shrimp or
Pasture Raised Chicken Roban**

St George Island Jumbo White Shrimp
Fresh Garlic
Green Onions

On a light Cajun Essence Reduced Cream
Finished with Green Onions and
Toasted Panko Breadcrumbs

26.00 | 30.00

Bistro Medallions Imperial

Medallions of Compound Butter Grilled Beef

Situated on House-made Garlic Croutons

Topped with Handpicked Blue Crab
and Imperial Cream Sauce.

39.00

Twin Cold Water Lobster Tails

Two 7oz Main Lobster Tails Served with our House Drawn Butter
Grilled Lemon and Daily Sides

48.00

CHEF'S WEEKEND CULINARY CREATIONS

One of the things that makes us so special here at Decanter is that we do not use a freezer. This guarantees you get only the freshest locally sourced ingredients within every plate. This allows us to bring you new and dynamic culinary experiences each week. These dishes feature ingredients that could include but are not limited to:

LIVE MAINE LOBSTER • FRESH DAY OF GULF SEAFOOD • CRAB • PACIFIC UNI • LIVE SHELLFISH • HAND CRAFTED PASTAS

Ask about our weekend culinary creations from our award winning team

*\$5.00 SPLIT PLATE CHARGE • 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE • \$5.00 PER PERSON CAKE CUTTING FEE • \$50.00 CORKING FEE •

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