

**UPTWN
PRIME**

Seafood Cocktails

Fresh seafood, paired with signature dipping sauces & hand-cut citrus.

COLOSSAL SHRIMP COCKTAIL \$24
House Cocktail Sauce | Old Bay Aioli

MARYLAND CRAB COCKTAIL \$26
Jumbo Lump | Dijonaise | Charred Citrus

BIGEYE TUNA POKE \$28
Sesame | Coconut | Grilled Spring Onion

Crisp & Cool

GRILLED CAESAR SALAD \$14
Charred Romaine | Shaved Parm | Buttered Croutons

ICEBERG WEDGE \$16
Crispy Bacon | Buttermilk Ranch | Charred Tomato

STEAK TARTARE \$21
Grilled Sourdough | Crispy Caper | Cured Egg Yolk

TUNA CARPACCIO \$23
Calabrian Chili | Toasted Pine Nut | Preserved Lemon

Main Events

SURF & TURF \$115
16 oz Rib Eye | Lobster Tail | Citrus Butter

LOBSTER TAILS \$85
Charred Green Onion | Garlicky Herb Butter | Fresh Citrus

ROASTED CHICKEN \$35
Bells & Evans Free Range Chicken | Chef's Au Jus

RACK OF LAMB \$48
Pistachio & Garlic Crust | Spiced Cure | Romesco

GRILLED SALMON \$34
Charred Lemon | Caper Pistou

CHILEAN SEA BASS \$59
Pan Seared | Citrus Butter

ROASTED CABBAGE \$28
Curry Spiced | Shaved Almond

Each \$18
TRUFFLE FRIES
TRUFFLE MAC

Prime Time

Served a la carte, sizzling with compound butter & roasted garlic

CENTER CUT FILET MIGNON 8oz \$55

BONE-IN FILET MIGNON 12oz \$72

BONE-IN NY STRIP 20oz \$78

RIB EYE 16oz \$64

BONE-IN RIB EYE 24oz \$85

MANHATTAN 34oz \$130

TOMAHAWK 40oz \$145

BUTTERS Truffle \$8 Garlic & Herb \$4	TOPPERS Oscar Style \$18 Lobster Tail \$25	SAUCES \$6 Au Poivre Béarnaise Red Wine Demi
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Hot & Steamy

FRENCH ONION SOUP \$11
Cognac | Aged Gruyere | Green Peppercorn

CRAB CAKE DUO \$27
Succotash | Roasted Red Pepper | Chives

SIZZLING SLAB BACON \$19
Braised Duroc Bacon | Maple Bourbon Peach Glaze

CRISPY BRUSSELS SPROUTS \$14
Black Buffalo | Crispy Shallot | Bleu Ranch

Pastas

SHORT RIB RAGU \$34
Pappardelle | Pomodora | Local Rosemary | Hand Dipped Ricotta

LINGUINE FRUTTI DI MARE \$42
Italian Linguine | Seasonal Seafood | Lemon Crème

PENNE ALLA VODKA - \$29
Bronze Drawn Penne | Nonna-Style Vodka Sauce | Fresh Basil

Side Pieces

Each \$11
CREAMED SPINACH
CREAMED CORN
ROASTED MUSHROOMS
MAC & CHEESE
WHIPPED POTATOES
FRENCH FRIES
TRUFFLE FRIES
ONION RINGS
ASPARAGUS

If you have a food allergy please speak to the chef, manager, or server. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness. Service charge of 20% will be added to parties of six or more. Chef's menu available for parties of twelve or more.

Cocktails

Each \$16

MIDNIGHT MANHATTAN
Rye Whiskey | Italian Vermouth | Amaro | Orange Oil

BEE'S KNEES
Local Honey | Lemon | London Dry Gin

UPTWN 75
Bubbles | Lemon | Cane Sugar | Strawberry | Gin | Lemon Oil

GRASSHOPPER
Reposado Tequila | Crème de Menthe | Cacao | Cream | Thin Mints

UPTWN HAND SHAKEN DAIQUIRI
Rum Blend | Cane Sugar | Lime | Curaçao

GRILLED PEACH SMASH
Grilled Peaches | Bourbon Blend | Burnt Sugar | Mint

CAROLINA BBQ MARGARITA
Pressed Lime | Fresh Pineapple | Blanco Tequila | Mezcal | Chili Salt

SPANISH STYLE G&T
Mediterranean Tonic | Herbs & Aromatics | Lime | London Dry Gin

WHISKY GINGER HIGHBALL
Toki Japanese Whisky | Ginger Ale | Sea Salt | Cracked Pepper

Barrel Aged Cocktails

BARREL AGED NEGRONI TROPICALE \$18
Charred Pineapple | London Dry Gin | Italian Bitters | Sweet Vermouth

SMOKED MAPLE OLD FASHIONED \$18
Bourbon | UPTWN Bitters | Smoked Maple

TOASTED MARSHMALLOW BOULEVARDIER
for two \$30
UPTWN Whiskey Blend | Sweet Vermouth | Italian Bitters | Toasted Marshmallow

Frozen Martini Service

With pickled onions | Spanish olives | citrus oils
Each \$18

LONDON DRY GIN | Vermouth Blend | House Bitters

IMPORTED VODKA | Olive Oil | Vermouth | Cracked Pepper

**UPTWN
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Bottles, Cans & Draught

DRAUGHT \$6

GSB SANDY CHEEKS West Coast IPA
YUENGLING Lager
TIDAL CREEK BACKWATER Brown Ale
MICHELOB ULTRA Lager
MODELO Lager

CANS \$5

GSB JOLENE Red Ale
SUN CRUISER Lemonade & Ice Tea
NEW SOUTH DIRTY MYRTLE Double IPA

BOTTLES \$5

BUD LIGHT Lager
HEINEKEN Lager
HEINEKEN OO Alcohol-free Lager
MODELITO Lager

Wines by the Glass

Moscato | SILVER GATE | California \$8
Riesling | CHATEAU STE. MICHELLE | Columbia Vly, WA \$8
Pinot Grigio | GIRLAN | Alto Adige, Italy \$14
Pinot Grigio | CHLOE | Italy \$8
Sauvignon Blanc | YEALANDS | Marlborough, NZ \$10
Sauvignon Blanc | LA PETITE PERRIER | Loire, France \$12
White Blend | RECANATI YASMIN | Israel \$11
White Blend | CONUNDRUM | California \$10
Chardonnay | KALI HART | Monterey, CA \$14

Rosé | AIX | Provence, France \$12
Rosé | WHISPERING ANGEL | France \$14

Prosecco | LAMARCA | Veneto, Italy \$12
Prosecco Rosé | ZONIN | Veneto, Italy \$12
Champagne | MONDOIS BLANC DE BLANCS | France \$16

Pinot Noir | ANGELINE | California \$10
Pinot Noir | INSCRIPTION | Willamette, OR \$14
Super-Tuscan | SELLA ANTICA | Tuscany, Italy \$10
Red Blend | PHANTOM | California \$12
Cabernet | BLACK STALLION | North Coast, CA \$12
Cabernet | THE SOLDIER | Columbia Valley, WA \$16
Cabernet | BONANZA LOT 7 | California \$12
Montepulciano | CANTINA ZACCAGNINI | Tuscany, Italy \$13