



DEBONAIR
SUPPER CLUB



Evening Explorations

Raw Bar

*****OYSTER ON THE HALF SHELL (6)**

Freshly Shucked Oyster with Mignonette, Cocktail Sauce, or Horseradish

****OYSTER ADD ON (+4)**

Tableside Caviar & 24K Gold

****CEVICHE (22)**

Wild Corvina Marinated with Leche de Tigre, Dashi, Mango, Culantro, & Rocoto Pepper

****CAVIAR (135)**

1oz Kaluga Paired with House Crisps, Egg, Shallot, Chive, & Crème Fraiche

CAVIAR ADD ON

375ML BOTTLE OF KRUG CHAMPAGNE (+210)

375ML BOTTLE OF BELVEDERE VODKA (+90)

KING CRAB (48)

Split Alaskan King Crab, Goddess Butter, & Grilled Citrus

10 OZ LOBSTER TAIL (38)

Grilled or Steamed, & Goddess Butter

Small Plates

FRIED GREEN TOMATO NAPOLEON (14)

Cornmeal Crusted Green Tomato, Herbed Farm-Style Cheese, & Chow Chow Relish

CREAMY ASPARAGUS & LEEK SOUP (15)

Spring Vegetables Blended with Rich Cream & a Mélange of Sweet Onion, Celery, Leeks, & Asparagus

NOBLE'S GLOBE (22)

Fried Mac 'n' Cheese Ball, Aged Cheddar & Truffle Mornay with Molten Injection

BONE MARROW (19)

Roasted Beef Femur & Local Italian Bread

BONE MARROW LUGE ADD ON:

Don Julio Reposado or Michter's Bourbon (+15)

Clase Azul Reposado or Michter's 10 YR Bourbon (+50)

Shareables

MARMALADE & BOURSIN SPREAD (14)

Red Onion Marmalade, House Made Garlic & Fine Herbs Gourmet Cheese, & Local Italian Bread

TRUFFLE FRIES (15)

White Truffle, Sea Salt, & Fresh Herbs

FONDUE (20)

Aged Cheddar and Gruyere Fondue, Whipped Plugra Butter, & Warm Beneficial Breads – Local Sourdough

****HOT STONE (23/45)**

4oz Top Sirloin or 1oz A5 Wagyu, Salt Flight (SERVED RARE)

BURRATA & HONEY SALAD (18)

Living Lettuces & Petite Heirloom Tomatoes with Honey Vinaigrette, Burrata Cheese, Honeycomb, & a Surprise "Pop"

****BRASSTOWN BEEF CARPACCIO (20)**

All Natural Beef Tenderloin, Miso Dijon Aioli, Fried Capers, & Parmigiano Reggiano

****BEEF CARPACCIO ADD ON (+40)**

Fresh Truffle, Kaluga Caviar, Aged Balsamic, & 24K Gold

FRESH SHAVED SEASONAL TRUFFLE (12)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

***CONSUMER INFORMATION There is a risk consuming Raw Oysters. If you have chronic illness of the liver, stomach, or a blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you are unsure of your risk, consult a physician. All oysters served at Debonair Supper Club are from state certified suppliers.

A service charge of 20% will be applied to all parties of six or more.



Entrees

BUTTERMILK FRIED CHICKEN (39)

Braised Collard Greens, Buttery Mashed Potato, Roasted Cornbread, Jalapeño Pepper Jelly, Hot Honey Drizzle Upon Request

CORVINA (52)

Wild Atlantic Corvina with Ancient Grains, Black Currents, & Sauce Buerre Noir

SCALLOPS & LOBSTER (59)

Fresh Sea Scallops & Creamy Lobster Orzo with Sauce Americaine & Half Lobster Tail

WILD MUSHROOM RISOTTO (44)

Creamy Arborio Rice Risotto with Wild Foraged & Exotic Cultivated Mushrooms, Mushroom Liquor, & White Truffle Oil

Prime Beef & Wagyu

All cuts served à la carte with Debonair Red Wine Demi-Glace Accompaniment

CERTIFIED PRIME FILET MIGNON 6oz (59)

CERTIFIED PRIME RIBEYE 16oz (88)

A5 JAPANESE WAGYU FILET MIGNON 4oz (180)

24k Gold MS9 AUSTRALIAN WAGYU TOMAHAWK 38-42oz (495)

A5 JAPANESE WAGYU CHATEAUBRIAND 20oz (999)(24-hour notice required)

Sauces:

Debonair(6) / Aioli(6) / Truffle Tallow(6)

Sides

FRENCH MASHED POTATO (13)

Smooth & Buttery

UMAMI BRUSSELS (16)

Crispy Fried Brussel Sprouts & Miso Shoyu Vinaigrette

MUSHROOMS (V) (20)

Wild Foraged & Exotic Cultivated Mushrooms, Fresh Herbs & Extra Virgin Olive Oil

CARROT PUREE (13)

Velvety Carrot with Cream and Sage

GRILLED ASPARAGUS (15)

Jumbo Asparagus & Sage Bearnaise Sauce

HOUSE CHIPS (8)

The One

THE CREAMED CORN (100)

Caviar ♦ Truffle ♦ Gold Leaf

Family Style

DEBONAIR SURF & TURF FOR TWO (299)

26-30oz Certified 30 Day Dry Aged Kansas City Strip

Six Argentinian Red Shrimp

Carrot Puree

French Mashed Potato

Umami Brussels

DEBONAIR ROYAL SURF & TURF FOR FOUR (599)

38-42oz MS9 Australian Wagyu Tomahawk Ribeye

Four Half Lobster Tails

Carrot Puree

French Mashed Potato

Umami Brussels

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Sunday to Thursday Pre-Fixe Menu (65)

Choice of Appetizer

MARMALADE & BOURSIN SPREAD

Red Onion Marmalade, House Made Garlic & Fine Herbs Gourmet Cheese, & Local Italian Bread

CREAMY ASPARAGUS & LEEK SOUP

Spring Vegetables Blended with Rich Cream & a Mélange of Sweet Onion, Celery, Leeks, & Asparagus

Choice of Entree

BUTTERMILK FRIED CHICKEN

Braised Collard Greens, Buttery Mashed Potato, Roasted Cornbread, Jalapeño Pepper Jelly, Hot Honey Drizzle Upon Request

SHRIMP ORZO

Argentinean Red Shrimp, Creamy Lobster Orzo, & Sauce Americaine

WILD MUSHROOM RISOTTO

Creamy Arborio Rice Risotto with Wild Foraged & Exotic Cultivated Mushrooms, Mushroom Liquor, & White Truffle Oil

Choice of Dessert

RIZ AULAIT CRÈME BRÛLÉE (V)

Coconut Custard, Candied Sweet Potato, Sugar Brûlée

RICH & RUBY TORTE (GF)

Ruby & Dark Chocolate, Espresso Caramel, Passion Fruit

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