



THE PHOENIX

STARTERS

CHIPS Served with queso and salsa 8

BANG BANG SHRIMP Fried shrimp, sesame slaw, bang bang sauce 14

CALAMARI Golden fried calamari served with marinara and remoulade dipping sauces 14

NACHOS Choice of house-smoked brisket, pulled pork, or grilled chicken with borracho beans, queso, jack cheese, lettuce, pico de gallo, jalapeños, and sour cream 16

HUMMUS PLATE Served with fresh naan bread, celery, carrots, radishes, and peppers 10

FRIED PICKLES Seasoned cornmeal-crusting fried pickles served with chipotle ranch 10

HANDHELDS Side of your choice included

HOT DOG Nathan's famous all beef frank on a toasted bun 8

WOODMONT BURGER* Chef's blend of Heritage Angus Beef flame-broiled and topped with choice of cheese, lettuce, tomato, onion on a brioche bun 14

TURKEY CLUB Oven-roasted turkey, applewood smoked bacon, lettuce, tomato, cheddar, avocado, mayo 14

NASHVILLE HOT CHICKEN SANDWICH Crispy hand-breaded chicken tossed in homemade hot sauce, topped with slaw and pickles on a brioche bun 14

CHICKEN QUESADILLA Grilled chicken, cheddar jack cheese, caramelized onions and peppers in a flour tortilla with club made salsa and sour cream (does not include side) 14

BUFFALO CHICKEN WRAP Signature hand-breaded tenders tossed in buffalo ranch with lettuce, tomato, avocado, and cheese 14

SLIDERS* (3) Your choice of buffalo fried chicken or wagyu cheeseburgers on brioche buns with onion and pickles 14

SALADS

1000 Island, Ranch, Balsamic, Honey Lime Vinaigrette, Red Wine Vinaigrette, Italian, Honey Mustard, Blue Cheese

FILET & WEDGE* 4 oz Filet, iceberg lettuce, roasted tomatoes, bacon, onion straws, blue cheese 20

CAESAR Chopped romaine tossed in Caesar dressing with shaved parmesan and garlic croutons; choice of grilled chicken or salmon 16

COBB Mixed greens, avocado, tomato, bacon, egg, and shredded cheese; choice of grilled chicken or salmon 16

WINGS & TENDERS

Dry Rub, Mild Buffalo, Lemon Pepper, Parmesan Garlic, BBQ, Nashville Hot, Mango Habenero

WINGS Fried and tossed in sauce of your choice with a side of ranch or blue cheese 14

HAND-BREADED CHICKEN TENDERS Crispy buttermilk tenders tossed in your choice of sauce (or plain); served with fries 12

TACOS Three to an order; flour tortillas

BANG BANG SHRIMP Fried shrimp, sesame slaw, bang bang sauce, scallions 14

CHICKEN CHIPOTLE RANCH Grilled chicken, lettuce, tomato, bacon, cheddar jack cheese, chipotle ranch 14

STEAK Grilled marinated steak, avocado, pico de gallo, queso fresco, cilantro lime crema 14

BBQ BRISKET House-smoked brisket, slaw, cheddar, bbq sauce, and fried onions 14

BLACKENED GROUPER Blackened grouper, lettuce, tomato and a cajun remoulade sauce 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Alert your server if you have special dietary requirements.

BBQ

Prime quality meats smoked in our Southern Pride rotisserie smoker

BBQ SANDWICH Your choice of meat and bbq sauce on toasted brioche with your choice of side 14

PULLED PORK GRILLED CHEESE Grilled pulled pork, bbq sauce, and cheddar cheese on Texas toast with your choice of side 14

CHOPPED BRISKET FRENCH DIP Prime smoked brisket with caramelized onions, provolone cheese, and horseradish cream on a toasted hoagie with your choice of side 14

THE WHOLE HOG Pulled pork, jalapeño sausage, applewood smoked bacon, and cheddar cheese with spicy mustard bbq sauce on a brioche bun with your choice of side 16

BRISKET BAKED POTATO 1/4 lb Chopped brisket, butter, sour cream, shredded cheese, bacon, scallions, bbq sauce 14

MEAT BY THE POUND ORDER 1/4, 1/2, OR FULL LB

Served with pickles, onions, and Texas toast. We recommend ordering sides a la carte

PRIME BRISKET 28

JALAPEÑO SMOKED SAUSAGE 16

PULLED PORK 24

BBQ SAMPLER Sample our bbq with 1/4 pound each of sausage, pulled pork, and brisket plus choice of side 20

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STEAK

The Heritage Angus Beef steaks we serve are celebrated by Michelin starred chefs and beef connoisseurs throughout the country. Served with a side of your choice and a side salad

8 OZ FILET* 26

16 OZ RIBEYE* 28

ENTREES

Served with a side salad

BLACKENED SALMON Filet of salmon seasoned with a blend of cajun spices, blackened and served with a roasted poblano cream sauce and choice of a side 22

SMOKED PORK CHOP Bone-in 12 oz pork chop slow smoked then finished on the grill, topped with blue cheese and balsamic onion jam with your choice of side 24

SHRIMP FRA DIAVOLO Large shrimp sautéed in garlic butter, served over linguini and spicy tomato sauce 20

CHICKEN SCALLOPINI Lightly breaded chicken breast sautéed and served over capellini pasta with a lemon caper sauce 18

SIDES

SEASONED FRIES
MAC-N-CHEESE
TATER TOTS
COLESLAW

GARLIC MASHED POTATOES
SWEET POTATO FRIES
SEASONAL VEGETABLES
BORRACHO BEANS

SIDE HOUSE
SIDE CAESAR
SIDE WEDGE
FRESH FRUIT