



## SALADS + SOUPS

ASPENS SIGNATURE  
THREE ONION SOUP 10  
cream sherry, gruyere crouton

CLASSIC CAESAR SALAD 8  
chopped romaine, parmesan,  
caesar dressing, croutons

ICEBERG WEDGE 8  
iceberg wedge, danish blue cheese,  
pickled red onions, warm bacon

ASPEN'S HOUSE SALAD 8  
baby greens, cherry tomatoes,  
cucumber, red onion,  
parmesan, croutons

CHOPPED SALAD 12  
romaine lettuce, chick peas, eggs,  
heart of palms, red peppers, avocado,  
cherry tomatoes, blue cheese,  
red onions, lemon basil vinaigrette

\*ADD GRILLED CHICKEN 8, GRILLED  
SHRIMP 10, OR GRILLED SALMON 12

## APPETIZERS

SHRIMP COCKTAIL 15 <sup>GF</sup>  
jumbo gulf shrimp,  
cocktail sauce, avocado

EGG ROLLS 11  
braised beef, kimchi, sweet sambol

CALAMARI 13  
crispy salt & pepper fried,  
red peppers, spicy aioli

AHI TUNA POKÉ 14  
yellow fin tuna, avocado,  
sesame seeds, cucumber,  
onion, wonton chips,  
soy sesame vinaigrette

CRAB CAKE 17  
jumbo lump crab, apple-fennel slaw,  
cracked mustard sauce

ONION RINGS 10  
salt & pepper fried,  
blue cheese dipping sauce

◆ITEMS COOKED TO CUSTOMER'S REQUESTED  
TEMPERATURE <sup>GF</sup> GLUTEN FREE MENU ITEMS\* THE  
CONSUMPTION OF RAW OR UNDERCOOKED FOODS  
SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS  
WHICH CONTAIN HARMFUL BACTERIA, MAY CAUSE  
SERIOUS ILLNESS OR DEATH.

## SIGNATURE STEAKS

PRIME RIB 32 <sup>GF</sup>  
salt crusted certified angus 12oz ◆\*

PETITE FILET 32 <sup>GF</sup>  
certified angus 6oz ◆\*

FILET 38 <sup>GF</sup>  
certified angus 8oz ◆\*

RIBEYE 40 <sup>GF</sup>  
certified angus 14oz ◆\*

KC STRIP 44 <sup>GF</sup>  
certified angus 16oz ◆\*

## SURF + TURF

6OZ FILET & SCAMPI 37 <sup>GF</sup>

6OZ FILET & CRAB CAKE 45

6OZ FILET & LOBSTER 48 <sup>GF</sup>

## STEAK ENHANCEMENTS

CRAB CAKE 17  
jumbo lump crab, cracked mustard  
sauce, apple-fennel slaw

LOBSTER TAIL 20 <sup>GF</sup>  
broiled or fried

SIX SHRIMP 10 <sup>GF</sup>  
scampi style, broiled, grilled, or fried

CRAB MEAT OSCAR 13  
jumbo lump crab & béarnaise sauce

## SAUCES + BUTTERS

chimichurri 3 <sup>GF</sup>  
hollandaise 4 <sup>GF</sup>  
peppercorn sauce 4  
béarnaise 5 <sup>GF</sup>  
black garlic/chive butter 5  
blue cheese crust 5

## SIDES 7

creamed or sauteed spinach  
bacon mac n cheese  
creamed corn  
smoked gouda grits <sup>GF</sup>  
baked potato <sup>GF</sup>  
grilled asparagus <sup>GF</sup>  
hand cut fries  
sauteed mushrooms <sup>GF</sup>  
sauteed broccoli, garlic <sup>GF</sup>  
garlic green beans <sup>GF</sup>  
mashed potatoes <sup>GF</sup>  
brussel sprouts

## ENTREES

ATLANTIC SALMON 24 <sup>GF</sup>  
grilled salmon, herbs de provence,  
fingerling potatoes, broccoli, green beans,  
grain mustard vinaigrette

BISON-WAGYU SMASH BURGER 16  
bison-wagyu double patty, lettuce,  
pickle, spicy mayo, bacon marmalade,  
cheddar, hand cut fries

NORTH GA TROUT 26 <sup>GF</sup>  
smoked gouda grits, sweet corn succotash,  
beurre blanc, capers

SHRIMP & GRITS 22 <sup>GF</sup>  
gouda grits, andouille sausage,  
mushrooms, herbs

STEAK FRITES 24  
grilled outside skirt steak,  
chimichurri, frites◆\*

ASPENS MEATLOAF 19  
yukon gold mashed potatoes,  
garlic green beans, mushroom jus

CHICKEN SCHNITZEL 19  
warm german potato salad,  
arugula, parmesan, lemon caper butter

DUO MEDALLIONS 36 <sup>GF</sup>  
choose :black garlic chive butter,  
hollandaise sauce, béarnaise sauce,  
or peppercorn sauce,  
choose one side dish

FISH & CHIPS 22  
curry-fried grouper, handcut fries,  
house tartar sauce, malt vinegar

FRIED GULF SHRIMP 22  
salt & pepper fried gulf shrimp,  
onion rings, cocktail sauce,  
hand cut fries

## DESSERTS

CHOCOLATE MOUSSE CAKE 9<sup>GF</sup>  
raspberry sauce & white chocolate

CARROT CAKE 8  
cream cheese frosting, candied walnuts

CREME BRULEE 7  
caramelized raw sugar crust,  
cinnamon-pistachio biscotti

NORTH GEORGIA APPLE CRISP 8  
house made vanilla bean ice cream

## DRAFT BEER

NEW REALM – Hazy Like a Fox IPA – Atlanta 6.4%	8.5
SEASONAL SELECTION – Ask Your Server for Details	MKT
NEW HOLLAND – Dragon's Milk – Michigan	9.5

## LOCAL BEERS

CREATURE COMFORTS – Tropicalia – IPA 6.5%	6.5
SWEETWATER 420 – Pale Ale 5.4%	6.5
REFORMATION BREWERY – Cadence Belgium Amber 6.9%	6.5
REFORMATION BREWERY – Haddy – White Wheat 6.5%	6.5
JEKYLL BREWING	
Hop Dang Diggity Pineapple Habanero – IPA 6.3%	6.5

## AMERICAN CRAFT BEERS

BELL'S TWO HEARTED – American IPA – Michigan 7.0%	6.5
DOG FISH HEAD 90 MINUTES IPA – DBL IPA – Delaware 6.0%	8.5
HI-WIRE BREWING – Bed of Nails – Brown Ale – California 6.1%	7.5

## MACROBREWS

BUD LIGHT – Light Lager – Missouri 4.2%	4.5
BUDWEISER – American Lager – Missouri 5.0%	4.5
MICHELOB ULTRA – Light Lager – Missouri 4.2%	4.5
MILLER LIGHT – Pilsner – Wisconsin 4.2%	4.5
STELLA ARTOIS – European Pale Lager – Belgium 5%	6.5

## CLASSIC TAKES

### ELDERFLOWER LEMON DROP 12

Crop Organic Myer Lemon Vodka,  
St. Elder Natural Liqueur, Fresh Lime Juice

### CHOCOLATE MARTINI 11

Burnett's Vanilla Vodka, Godiva Chocolate Liqueur,  
Cream, Bailey's Irish Cream

### CROWN'S BOULEVARDIER 12

Knob Creek Bourbon, Campari, Sweet Vermouth, Giant Cube

### POMEGRANATE MOJITO 11

Captain Morgan's White Rum, Pomegranate Liqueur,  
Mint, Simple Syrup, Sprite

### L'ORANGE COSMO 11

Grey Goose La Orange, Lime Juice,  
Hiram Walker Triple Sec, Cranberry Juice

### STRAWBERRY MARGARITA 12

Altos Silver Tequila, Strawberry Puree,  
Sweet & Sour Mix, Fresh Lime

### WHITE RUSSIAN RIFF 10

Absolut Vodka, Burnett's Vanilla Vodka, Bailey's Irish Cream

### CLASSIC OLD FASHIONED 15

1792 Bourbon, Jack Rudy Aromatic Bitters, House Blend Honey &  
Turbinado Syrup, served with a Giant Cube & Burnt Orange Twist

### SMOKED VERSION 16

## SIGNATURE COCKTAILS

### CATCHER IN THE RYE 13

Knob Creek Rye, St. George Pear Liqueur,  
Cardamaro, Black Walnut Bitters

### CUCUMBERTINI 11

Crop Organic Cucumber Vodka, Fresh Lemon Juice, Sweet & Sour

### STRAWBERRY BASIL 12

Burnetts Vodka, Strawberry Purée,  
Lemon Basil Syrup, Fresh Lemon Juice

### LOWER EAST SIDE 14

1792 Bourbon, Grand Marnier,  
Black Berry Peppercorn Bitters, Candied Bacon

### LOVELY DAY 11

Uncle Val's Botanical Gin, St. Elder Natural Elderflower Liqueur,  
Fresh Lemon Juice, Angostura Bitters, Grapefruit Bitters

### JALAPENO MARGARITA 13

Altos Reposado Tequila, Fresh Orange Juice,  
Jalapeno Simple Syrup, Fresh Lime

### PEACH SANGRIA 10

Hiram Walker Peach Schnapps,  
Hiram Walker Apricot Brandy, Simple Syrup, White Wine

### STRAIGHT BUCK 12

George Dickel #8 Bourbon, Domaine de Canton,  
Strawberry Purée, Fresh Lime Juice, Ginger Beer

### GINGER BOURBON 12

Rittenhouse Rye, Domaine de Canton, Triple Sec,  
Fresh Lemon Juice, Ginger Beer

### RICHIE'S DREAMSICLE 12

Grey Goose Le Citron Vodka, Raspberry Framboise, Fresh Lemon Juice

## HOUSE MULES

### MOSCOW MULE 10

Tito's Vodka, Fresh Lime Juice, Ginger Beer

### RED ANGRY MULE 10

Absolut Ruby Red Vodka, Fresh Lime Juice, Ginger Beer

### MEXICAN MULE 10

Altos Silver Tequila, Fresh Orange Juice, Ginger Beer

### KENTUCKY MULE 10

Rittenhouse Rye, Fresh Orange Juice, Ginger Beer

## SCOTCH SPECIALS

### THE GODFATHER 10

Scotch, Amaretto

### RUSTY NAIL 10

Scotch, Honey Liqueur, Filthy Cherry

### SCOTCH SOUR 10

Scotch, Sweet and Sour, Lemon

### ROB ROY 10

Soctch, Dolin Sweet Vermouth, Orange Bitters, Filthy Cherry