

## EAT. DRINK. GATHER.

# www.ieatdrinkgather.com | 740.490.7777

# **Mains**

## Applewood Smoked Pork Chop \$29

Finished with our bourbon honey dijon glaze. Accompanied with our pork sausage house stuffing, mashed potatoes, and topped with brown pan gravy

## Pasta Primavera 👽

Fettuccini, broccoli, red bell pepper, squash medley, roasted heirloom tomato, house alfredo sauce *Add Chicken \$6 Blackened Shrimp \$8 | Salmon \$10* 

## Panko Parmesan Chicken \$33

Served with angel hair piccata & asparagus

# **Seafood**

## Ahi Tuna Stir Fry

\$34

\$26

Fresh sushi grade ahi tuna seared and drizzled with a Korean BBQ sauce and served with Yakisoba stir fry

# Lemon Baked Norwegian Salmon \$29

Fresh lemon and thyme paired with a garlic dijon sauce atop a fresh Atlantic salmon filet flown in fresh from Norway

#### Fresh Catch MKT

Chef's preparation of the seasonal catch

### Crab Cakes \$32

2 lump crab cakes with a house remoulade

# **Flatbread**

## Cheese Flatbread \$12

Tomato sauce, mozzarella, and oregano

## Pepperoni Flatbread \$14

Old world pepperoni, tomato sauce, mozzarella, and oregano

#### Margherita Flatbread 🕡 \$14

Fresh mozzarella, basil, roma tomatoes, and balsamic gastrique

# Steaks

Perfectly seared to your liking with our steakhouse rub and finished with a garlic-rosemary butter.

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14 oz Ribeye 🖫	\$45					
8 oz Filet 🚱	\$45					
12 oz New York Strip ®						
10 oz Stockyard Steak 🖫	\$25					
Accents						
Grilled Onions	\$5					
Wild Mushrooms	\$10					
Béarnaise Sauce	\$5					
Oscar (Béarnaise & Lump Crab)	\$14					
Crab Cake	\$12					

\$6

# **Sides**

Blue Cheese Crust

Grilled asparagus	\$7
French green beans	\$7
Frites	\$5
Bacon mac	\$7
Sweet potato frites	\$7
Garlic mashed potatoes	\$7
Roasted broccoli	\$7
<b>Loaded baked potato</b> Cheddar cheese, butter, sour cream & chives, and candied bacon bits	\$7

# EAT. BB DRINK. GATHER.