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# ARGYLE

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S T E A K H O U S E

*Choice of an Appetizer, Entrée and Dessert*

**-APPETIZER-**

Local Heirloom Tomato  
*burrata, plum balsamic, pickled watermelon  
cucumber, charred onion*

Baby Iceberg Wedge  
*bacon jam crostone, pickled red onions  
smokey blue cheese dressing*

Warm Bloomsdale Spinach Salad  
*organic roasted peach, house bacon, almonds, goat cheese  
port gastric, warm bacon vinaigrette*

**-ENTRÉE-**

Wild Ilse Scottish Salmon 6oz

King Natural Prime Filet Mignon 6oz

Brandt Farm Natural Prime Hanger Steak 8oz

**-SAUCE-**

Lemon Butter  
Cognac & Green Peppercorn  
Chimichurri  
Argyle Steak Sauce

**-SIDES-**

Signature Argyle Potato Tots  
*-and-*  
Summer Squash  
*eggplant, pickled grapes*

**-DESSERT-**

Argyle S'Mores  
OR  
Peach Donuts

\$50 per person  
*(excludes tax and gratuity)*

**Chef De Cuisine**  
William Griggs