

The REZ GRILL

STARTERS

WILD MUSHROOM SOUP 14
crème fraîche, croutons, chive oil

CORN & CRAB CHOWDER 14
bacon, crispy onions, chives

OYSTERS 3.50 EACH
traditional or composed

SHRIMP 21
*chilled, rez spice, cocktail,
gringo blanco sauce*

GROUPER BITES 16
pickled red onion aioli, lemon

BRUSSELS SPROUTS 10
sweet soy glaze, brandy raisins, sesame

CRISPY PORK SHANKS 17
jack daniel's barbecue sauce, chow chow

GRILLED QUAIL 19
collard greens, bacon, caper brown butter

MARYLAND CRAB CAKES 23
*apple-celery root slaw,
white lightning sauce, remoulade*

HUSHPUPIES 10
pimento cheese, scallion

BENTON'S HAM 21

house biscuits, cherry-pepper jam, red eye aioli

SALADS 13

CAESAR
*chopped romaine, country ham, egg,
croutons, caesar dressing*

HEIRLOOM TOMATO
*bacon, cornbread croutons, fried red onions,
buttermilk dressing*

BLUE CHEESE
*romaine lettuce, cherry tomato, pickled onions,
cucumber, candied pecans, bacon, blue cheese dressing*

*add protein supplement
chicken + 10, shrimp + 12*

PASTAS

GARGANELLI 26
beef short rib, ricotta, parsley

FETTUCCHINE 39
*crab, shrimp, clams, scallop,
crushed red pepper, cream*

PRIME

FILET MIGNON 49
yukon mash potatoes, green beans, hollandaise

GRILLED MEATLOAF 28
*yukon mash potatoes, mushroom gravy,
crispy fried onions*

BONE-IN RIBEYE 69
loaded whipped potatoes, bordelaise

FRIED CHICKEN 24
waffles, citrus butter, maple, hot sauce

SHORT RIB 40
creamy polenta, green beans, beef jus

REZ BURGER 23
*cheddar, american, provolone, bacon, lettuce,
tomato, pickles, onion, magic sauce*

PORK CHOP 45
creamy polenta, broccolini, maple glaze

ST. LOUIS RIBS 24
fries, texas toast, house pickles, sauces

SATURDAY SPECIAL

PRIME RIB 69
asparagus, fingerling potatoes, au jus, creamy horseradish

SEAFOOD

MARKET FISH 39

basmati rice, crawfish creole cream, scallion

SCALLOPS 40

*collard greens, black-eyed peas,
warm bacon vinaigrette*

SHRIMP & GRITS 29

andouille sausage, trinity, sherry

SKUNA BAY SALMON 40

*basmati rice, heirloom carrot purée,
roasted squash*

EXTRAS 8

HOUSE BISCUITS

honey butter

BASMATI RICE

butter, parsley

BROCCOLINI

bagna cauda, chili flakes

SHOESTRING FRIES

parsley

GRILLED GREEN BEANS

*garlic, blistered tomatoes,
crispy shallots*

WHIPPED POTATOES

butter, chive

SQUASH CASSEROLE

béchamel, fontina, parmigiano reggiano, crispy onions

SPECIALTY COCKTAILS

OLD FASHIONED 16

horse soldier, bitters, orange peel, filthy cherry

IMPROVED G&T 14

nolet's silver gin, elderflower, tonic water, b'lure ice

THE REZ COCKTAIL 14

pineapple infused camarena tequila, mint, lime, soda

NACHO LIBRE 14

*western son prickly pear vodka, house-made sour mix,
hibiscus & mezcal ice*

non-alcoholic

REZZIE OR NOT 9

guava, pear, house-made sour mix, grenadine, soda

tapped

LYCHEE MARTINI 16

grey goose la poire, elderflower, lychee and lemon juice

MARGARITA INTENSO 14

camarena tequila, passion fruit purée, house-made sour mix

WHEN WE WERE YOUNG 14

ketel one oranje, house-made sangria blend, fresh fruit, wine

RUM RUNNER 14

zacapa 23, banana liqueur, tropical juice blend, grenadine

ALL TAPPED COCKTAILS AVAILABLE IN LARGE FORMAT 95

minimum 4 guests required to participate

Must be at least 21 years old to consume alcohol. Tax & gratuity not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.