



Welcome to the Next Level

Each of these prepped by order items are grilled over a wood fire. If you are allergic to particular ingredients, include that information in the memo section of your invoice. Orders for menu items on this page should be placed a minimum of **2 days** in advance. To order, you may either stop by the restaurant & order or text 404 465-4980. For text in orders, you must include your email address in your text. Orders made through text, will receive an invoice via email.

Your order begins once your invoice is paid.

PRE-ORDER SEAFOOD

Grilled Lobster Tail Juicy Caribbean lobster tail marinated in a saltwater brine & seasoned with sweet tomato peppers, garlic, & onions. Served with garlic butter .	6oz.	\$45
Maine Lobster Tail Succulent marinated in a saltwater brine with steeped herbs. Available in the following flavors: Cocos Saccharo (a light sweet & savory flavor), Cajun (light spice & contains pork tallow), & Rosemary Garlic.	6 oz.	\$65
	9 oz.	\$125
Red Snapper Marinated in a saltwater brine with steeped herbs. Cooked with garlic & lemon & dressed with sweet peppers.		market price
Seared Shark Steak Seasoned with garlic & cajun spices.		market price
Salmon PLAGO Tender pink smoked salmon brined for 24-hours with a medley of sweet tomato peppers, onions, garlic, dill & ginger.		\$25
Piper Saccharo Salmon Tender pink smoked salmon brined for 24-hours hours with a sweet medley of onions, garlic, & peppers.		\$25
Onyx Glazed Salmon Tender smoked salmon brined for 24-hours & & smoked with a sweet soy & ginger glaze.		\$30





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PRE-ORDER POULTRY

Chicken Lemon Veloute Sauteed chicken in a veloute sauce seasoned with lemon & garlic served with rice & broccoli. **\$18**

Curry Chicken Delicious collaboration of onions, garlic, peppers & other spices over rice with a side of cabbage. **\$18**

Fried Wings 5 Fried breaded wings tossed available in the following flavors: **Buffalo (medium), Lemon Pepper, & Buttermilk Battered.** **\$10**

Smoked Wings 5 Slow smoked brined for 24 hours along with steeped herbs. **\$10**
Sauced wings are available in the following flavors:
Lemon Pepppper, Buffalo, Barbecue, Mardi Gras, Sweetheart Curry, & Sweet Heat Wings.

25 wings **\$43.75**

55 wings **\$82.50**





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PRE-ORDER STEAKS

Red Wine Tomahawk Beef tomahawk steak marinated in Cabernet Sauvignon & soy for 48 hours along with garlic, onions, & berbere. Coated with Kosher salt. **Bison Version** **\$85**

Blackberry Tomahawk Beef tomahawk steak marinated in a blend of blackberries & Pinot Noir & accompanied by steeped herbs, spices, onions, & garlic for 48 hours. **Bison Version** **\$255**

BBW Tomahawk Beef tomahawk steak in a dry rub of black pepper, black Himalayan salt, & Kosher salt. Garlic & onion aromatics are also used during the grilling of this steak. **Bison Version** **\$95**

TLB Tommy Loves Bacon is a beef tomahawk steak marinated in Cabernet Sauvignon for 48 hours along with a medley of herbs & spices including garlic, onions, & dried peppers. **\$265**

Wagyu Ribeye Marinated with steeped herbs in a Pinot Noir with garlic, & onions & coated with Kosher salt. Pre-order requirement 5 days. **\$80**

A5 Wagyu Ribeye Marinated with steeped herbs in a Pinot Noir, garlic, & onions & aromatics coated with Kosher salt & fresh cracked black pepper. Pre-order requirement 5 days. **\$250**

market price

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PRE-ORDER STEAKS... CONTINUED

Caribbean Ribeye <i>Marinated with steeped herbs in a spiced rum with garlic, onions & dried spices. 20 oz</i>	\$70
Hawaiian Ribeye <i>Marinated in a salty sweet blend of pineapple & soy. 20 oz</i>	\$65
Chef's Porterhouse <i>Marinated in the Chef's choice of red wine with garlic, onions & dried spices. 20 oz</i>	\$65
Chef's New York Strip <i>Marinated in the Chef's choice of red wine with garlic, & dried spices. 12 oz</i>	\$50
Filet Mignon <i>Marinated in the Chef's choice of red wine with herbs, garlic, onions & dried spices. 8 oz</i>	\$55
You're Gonna Love Me Lamb Chop <i>Marinated in a Cabernet Sauvignon for 48 hours along with a spice blend including garlic, onion, allspice, chipotle, & herbs.</i>	\$10 <i>(Priced per bone)</i>
Pork Chop <i>1.5" cut pork chop Marinated in Corona for 48 hours along with a spice blend including garlic, onion, brown sugar, ancho chilis, & tarragon.</i>	\$20

