
Established 2018

TABLE 31

LangTree Village

SNACKS & STARTERS

DEVEILED EGGS picnic style, fresh herbs 8	LOBSTER BISQUE whipped potatoes, dash of sherry 8
SPINACH & ARTICHOKE DIP warm chips 14	KETTLE CHIPS braised beef, parm cream sauce, blue cheese 12
DIP DUO Thai chili queso & house guacamole 14	LOCAL BURRATA golden beets, tomatoes & fresh basil 15
HOUSE SMOKED TROUT DIP saltines 10	THE STINKING ROSE* roasted garlic, toasted ciabatta 10
TUNA POKE* fresh avocado, warm chips 16	CRAB FRIES because you keep asking for them! 12
FRITO PIE looks who's back for the summer! 11	CHICKEN FRIED OYSTERS* fresh dill tartar, chili oil 15

ENTRÉE SALADS

KALE CHICKEN CAESAR* rustic croutons, house-made Caesar dressing, grated parmesan cheese 20
THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips, Thai peanut sauce 20
GRILLED SALMON SALAD* red onions, eggs, tomatoes, cucumber, goat cheese, Green Goddess dressing 24
CRAB & SHRIMP LOUIE sliced fresh avocado, ripe tomatoes, chopped boiled egg with 1000 Island dressing 25
PITTSBURGH SALAD* grilled filet mignon, bacon, ripe tomatoes, tossed with French fries, and blue cheese 26

HOUSE SPECIALTIES

FRENCH DIP AU JUS* toasted baguette, warm shaved prime rib, mayonnaise, with French fries 25
CREOLE BARBEQUE SHRIMP a New Orleans tradition, with popcorn rice and griddled ciabatta bread 25
AHI TUNA STEAK* seared rare and sliced, topped with champagne vinaigrette, with vine-ripe tomato 26
ATLANTIC SALMON* seasoned and simply grilled, served with sautéed succotash, <i>dill tartar upon request</i> 26
IDAHO RAINBOW TROUT seasoned and grilled, with crispy brussels sprouts (<i>add lemon butter & crab +8</i>) 26
FRITZIE'S FRIED CHICKEN or Nashville Hot, with creamy coleslaw (<i>only available Sunday- Thursday</i>) 26
PARMESAN CRUSTED CHICKEN pan sautéed, lemon butter, capers & tomatoes with creamed spinach 28
BABY BACK RIBS slow cooked nightly, fall off the bone tender, served with French fries & creamy coleslaw 30
FILET MIGNON* 9oz. Hand-cut, seasoned and grilled, served with garlic mashed potatoes 45
CAMPFIRE RIB-EYE* topped with Worcestershire-herb butter, with roasted garlic mashed potatoes 38
SLOW ROASTED PRIME RIB* 12oz. with hot au jus and mashed potatoes, <i>creamy horseradish upon request</i> 32

- add kale Caesar salad, Green Goddess, or traditional steakhouse salad to any house specialties for \$8 -
House-Made Dressings - 1000 Island - Champagne Vinaigrette - Green Goddess - Roasted Garlic Ranch

MARKET SIDES 6

Mexico City Green Rice - Freshly Shucked Sautéed Succotash - Creamed Spinach *parmesan cheese*
Chilled Asparagus eggs, capers & croutons - Kale & Quinoa Salad - Crispy Brussels Sprouts *brown butter*

HOUSE-MADE DESSERTS 10

Oreo Ice Cream Sandwich *hot Belgian chocolate sauce* - Warm Carrot Cake *caramel & cream cheese frosting*

Gift cards available in house or order online at table31.com.

Fried menu items are prepared in peanut oil.

Not every ingredient is listed on our menu, please let us know if you have any food allergies.

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Menu selection and pricing subject to change.

ROSÉ & BUBBLES

HOGWASH *Rosé (on-tap)* | California 11/34
A to Z *Rosé Bubbles* | Oregon 30
UMBERTO FIORE *Moscato* | Italy 8/32
GIULIANA *Extra Dry Prosecco* | Veneto, Italy 10/34
GLORIA FERRER *Blanc De Blancs* | Carneros 54

CHARDONNAY

WENTE | Livermore Valley 10/34
FRANCISCAN | Napa & Monterey 12/40
CHALK HILL *(on-tap)* | Sonoma Coast 14/46
HARTFORD COURT | Russian River 52
PATZ & HALL | Sonoma Coast 55
JORDAN | Russian River 62
GRGICH HILLS | Napa Valley 68
ROMBAUER VINEYARDS | Carneros 74

OTHER WHITE WINES

PIGHIN *Pinot Grigio* | Friuli 28
SASSI *Pinot Grigio (on-tap)* | Venezie 9/32
PACIFIC RIM *Riesling (on-tap)* | Washington 9/32
KLINKER BRICK *Albarino* | Lodi 10/34
OYSTER BAY *Sauvignon Blanc* | New Zealand 9/32
HONIG *Sauvignon Blanc* | Napa Valley 12/40
FIDDLEHEAD *Sauvignon Blanc* | Happy Canyon 52

ZINFANDEL

DRY CREEK *(on-tap)* | Sonoma 11/38
EASTON | Fiddletown 40
VENGE *Scouts Honor* | Napa Valley 66

CABERNET SAUVIGNON

SKYFALL | Columbia Valley 10/34
BECKSTOFFER *The Sum (on-tap)* | California 12/40
JUSTIN | Paso Robles 16/52
GUNDLACH BUNDSCHU | Sonoma Valley 68
GROTH VINEYARD | Oakville 88
STAG'S LEAP WINE CELLARS *Artimis* | Napa 95
SILVER OAK | Anderson Valley 99
CHIMNEY ROCK *Stags Leap District* | Napa 110
CAYMUS | Napa Valley 120 (1000 mL)

PINOT NOIR

LUCKY STAR | California 9/32
ELOUAN *(on-tap)* | Oregon 10/36
MEIOMI | California 12/38
GOTHIC *Nevermore* | Willamette 46
RAPTOR RIDGE | Willamette 55
BELLE GLOS *Balade* | Santa Maria 60
FLOWERS | Sonoma Coast 74

MORE RED WINES

J. LOHR *Merlot* | Paso Robles 10/34
HALL *Merlot* | Napa Valley 52
ANTIGAL WINERY *Uno, Malbec* | Mendoza 10/36
RUNQUIST *1448 Blend (on-tap)* | California 12/40
DONATI VINEYARDS *Claret* | Central Coast 35
GRAMERCY CELLARS *Syrah* | Walla Walla 44
FLORA SPRINGS *Trilogy* | Napa Valley 85

Corkage Fee - \$10 per 750 ml bottle
Half Priced Bottles on Sunday's, \$75 and under
(Excludes Holidays)

SIGNATURE COCKTAILS & MARTINIS

AVIATION

Aviation gin, Violette, Luxardo, lemon juice 12

LA PEAR 'TINI

Grey Goose pear vodka, muddled fresh ginger & lemon 13

THE ANTIOXIDANT

Kettle One Grapefruit vodka, tangerine, Aperol, lime & OJ 12

BASIL GIMLET

Tito's vodka, agave nectar, muddled basil, mint, fresh lime 12

CUCUMBER SUNRISE

Kettle One vodka, watermelon nectar, cucumber, lime & OJ 12

OLD FASHION

Diplomatico Reserva Rum or Bulleit Rye, Smoked? 14 / 12

FRENCH 95

Woodford Reserve, sparkling wine, fresh orange juice 10

RASPBERRY LEMONADE

Bacardi Limon, raspberry liquor & homemade lemonade 12

OLD CUBAN

Mount Gay golden rum, muddled mint, lime juice, Prosecco 10

EMPLOYEES ONLY

Tres Agaves tequila, agave nectar, fresh squeeze lemon juice 12

LOCALS BEERS ON TAP

SUGAR CREEK *The Big O Blood Orange IPA* 7.0, Charlotte 8
ROYAL BLISS *Cali King West Coast IPA* 6.8, Denver 8
D9 *Hakuna Matata Tropical IPA* 6.5, Cornelius 7
OMB *Copper German Amber Ale* 4.9, Charlotte 7

BOTTLED BEERS

CHIMAY TRIPLE *Belgian-Style Ale* 8.0, Scourmont Abby 9
WEIHENSTEPHANER *Hefe Weissbir* 5.4, Bavaria 6
STELLA ARTOIS *Premium Lager* 5.2, Belgium 6
PACIFICO *Clara Mexican Pilsner* 4.5, Mexico 5