



BLACK PRONG BAR & GRILL

STARTERS

HOUSE MADE FRIED PICKLE CHIPS 12
DIPPED IN FRESH BUTTERMILK, FRIED IN OUR SIGNATURE BREADING,
AND SERVED WITH HOUSE-MADE RANCH DRESSING (v)

FRIED GREEN TOMATOES 14
SERVED GOLDEN BROWN AND DRIZZLED WITH
SWEET RED PEPPER REMOULADE (v)

CEDAR KEY MIDDLE NECK CLAMS 15
FROM B & E SEAFOOD, SAUTÉED WITH WHITE WINE, BASIL PESTO,
PARMESAN, AND CREAMY BUTTER

DOUBLE COOKED CRISPY
CHICKEN WINGS 16
"ROASTED, THEN FRIED AND TOSSED IN BUFFALO SAUCE.
SERVED WITH CELERY STICKS AND BLUE CHEESE DRESSING

STEAK TARTARE TACOS 16
WITH OAXACAN MOLE, TANGY SLAW, AND MEXICAN CREMA
IN BLUE CORN TORTILLAS

HANDHELDS

THE CLASSIC BURGER* 14
¼ LB GROUND PREMIUM BEEF, LETTUCE, TOMATO, PICKLE, SWEET ONION,
KETCHUP, MUSTARD, AND MAYO ON A TOASTED BRIOCHE BUN.
SERVED WITH HAND-CUT FRIES OR HEIRLOOM TOMATO SALAD
(BLACK BEAN PATTY AVAILABLE)

1/2 LB SNAKE RIVER FARM
WAGYU CHEESEBURGER* 18
WITH FRESH SPINACH, MELTED HAVARTI, PICKLES, AND TOMATO-BACON
JAM ON TOASTED BRIOCHE. SERVED WITH HAND-CUT FRIES OR HEIRLOOM
TOMATO SALAD (BLACK BEAN BURGER AVAILABLE)

TENDERLOIN OF BEEF FRENCH DIP 18
SAUTÉED WILD MUSHROOMS AND CARAMELIZED RED ONIONS WITH
MELTED PROVOLONE AND BEEF AU JUS ON A CRISP BAGUETTE.
SERVED WITH HAND-CUT FRIES OR HEIRLOOM TOMATO SALAD

BUFFALO CHICKEN FLATBREAD 18
FRIED CHICKEN BREAST, JALAPEÑO BACON, MOZZARELLA, BLUE CHEESE,
ARUGULA, AND CHIVES WITH BUFFALO AND BLUE CHEESE DRESSINGS

GRILLED VEGETABLE FLATBREAD 18
MARINATED SUMMER VEGETABLES WITH PESTO RICOTTA, MOZZARELLA,
AND GOAT CHEESE, TOPPED WITH A BALSAMIC DRIZZLE (v)

FISH & CHIPS 20
BEER-BATTERED NORTH ATLANTIC COD, CRISPY POTATO WEDGES,
AND HOUSE-MADE TARTAR SAUCE

LOBSTER GRILLED CHEESE SANDWICH 24
MAINE LOBSTER, GRUYÈRE, AND MORNAY SAUCE ON TOASTED
SOURDOUGH. SERVED WITH HAND-CUT FRIES OR HEIRLOOM
TOMATO SALAD

18% GRATUITY WILL BE AUTOMATICALLY APPLIED TO TABLES OF SIX OR MORE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE

SALADS

CHOPPED CAESAR SALAD 14

FRESH ROMAINE, FOCACCIA CROUTONS, SHAVED PARMESAN
WITH OUR OWN CAESAR DRESSING

MANGO & BLUE CRAB SALAD 16

BIBB LETTUCE LEAVES, MIXED FIELD GREENS, CUCUMBERS,
DICED SWEET PEPPERS, WITH MEYER LEMON VINAIGRETTE (GF)

SPINACH AND STRAWBERRY SALAD 15

WITH WARM GOAT CHEESE WRAPPED IN PHYLLO DOUGH,
CANDIED ALMONDS, AND POPPYSEED VINAIGRETTE (V, GF)

FRESH GARDEN SALAD 13

MIXED FIELD GREENS, HEIRLOOM CHERRY TOMATOES, CUCUMBERS,
JULIENNED RADISH, AND CREAMY BALSAMIC DRESSING (VG, GF)

ADDITIONAL PROTEIN (GF)

GRILLED CHICKEN BREAST 8 GRILLED SHRIMP 10 5 OZ TENDERLOIN FILET* 15

ENTREES

CURRY DUSTED JUMBO SEA SCALLOPS* 32

HONEY ROASTED BABY CARROTS, MANGO & SWEET RED PEPPER
COUS COUS, WITH A CARAMELIZED SHALLOT AND APRICOT GLAZE

SPRING VEGETABLE PASTA PRIMAVERA 30

SPRING VEGETABLES IN A LEMON-BASIL CREAM SAUCE OVER LINGUINE,
TOPPED WITH CRISPY PARMESAN CRUMBLE (V)

SEARED CARIBBEAN GROUPER 34

WITH SAUTÉED BLUE CRAB CAKE, WILTED SPINACH,
BASMATI RICE, AND LEMON BASIL CREAM

WHISKEY PLUM GLAZED DUCK BREAST 36

SEARED MAPLE LEAF FARM DUCK BREAST, SAUTÉED SPINACH,
MOOSE LAKE WILD RICE, WITH A WHISKEY PLUM GLAZE DRIZZLE (GF)

MAT'S FRESH CRABMEAT CARBONARA 34

FRESH CRABMEAT, CRISPY BACON, PEAS, AND PARMESAN CREAM
OVER LINGUINE

8 OZ QUINCEY CATTLE BEEF FILET* 36

PRIME BEEF TENDERLOIN, HERB BUTTER MASHED POTATOES, SAUTÉED
BABY GREEN BEANS, SAUCE AU POIVRE, OR CHOICE OF STEAK SAUCE (GF)

PAN SEARED TERIYAKI SALMON* 36

TERIYAKI GLAZED NORTH ATLANTIC SALMON, BASMATI RICE,
BUTTERED BABY GREEN BEANS, PICKLED PINEAPPLE,
AND TOASTED SESAME SEEDS (GF)

12 OZ QUINCEY CATTLE N.Y. STRIP* 41

PRIME STRIP LOIN, ROASTED FINGERLING POTATOES, BUTTERED
ASPARAGUS, WITH YOUR CHOICE OF STEAK SAUCE OR AU POIVRE (GF)

ACCOMPANIMENTS

BASMATI RICE (V, GF) 6

ASPARAGUS (V, GF) 8

HONEY ROASTED CARROTS (V, GF) 8

FRENCH FRIES (VG) 6

HERB MASHED POTATOES (V, GF) 8

BABY GREEN BEANS (VG, GF) 8

ROASTED FINGERLING POTATOES (VG) 8

SIDE GARDEN SALAD (VG, GF) 8

*WE ARE PROUD TO FEATURE FRESH, LOCALLY SOURCED BEEF FROM QUINCEY CATTLE Co. IN
CHIEFLAND, FL, AS PART OF OUR COMMITMENT TO SERVING THE FINEST LOCAL PRODUCTS.*

DESSERT

CRÈME BRULÉE 12

VANILLA BEAN CHANTILLY CREAM

MACARON | SEASONAL BERRIES (GF)

MEXICAN CHOCOLATE

CHEESECAKE 12

MOCHA CRUST | SEASONAL BERRIES

VANILLA BEAN CHANTILLY CREAM (V, GF)

KEY LIME PIE 10

BERRY COULIS | CINNAMON GINGER CRUST

VANILLA BEAN CHANTILLY CREAM

SEASONAL BERRIES (V)

LEMON OLIVE OIL CAKE 10

BLUEBERRY BUTTERCREAM | BLUEBERRIES

VANILLA BEAN CHANTILLY CREAM

MACARON | *FROM AMBER BROOKE FARM* (V)

ICE CREAM 5

ASK FOR TODAY'S ASSORTMENT (V, GF)

AFTER DINNER LIBATIONS

MARTINIS

KENTUCKY COCOA 15

BUFFALO TRACE BOURBON CREAM

BUFFALO TRACE BOURBON | HALF AND HALF

VANILLA SIMPLE | COCOA POWDER

CREME DE CACAO

COCKTAILS

MEETING AT MIDNIGHT 17

HIGH WEST DOUBLE RYE | AVERNA

BLACK WALNUT BITTERS

MARASCHINO LIQUEUR

KEY LIME PIE 16

IN HOUSE VANILLA ABSOLUT | LIQUOR 43

KEY LIME | COCONUT

THE COUP DE GRAS 17

REMY VSOP | COINTREAU | LEMON JUICE

WARM DELIGHTS

ESPRESSO 5

COFFEE | DECAF 4

CAPPUCCINO 8

WARM TEAS 3

CAKE CUTTING FEE 15

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE

HAPPY HOUR 4-5 PM

1/2 OFF WELLS

1/2 OFF WINE BY THE GLASS

1/2 OFF BEER BOTTLES & DRAFT

LITE BITES

BUFFALO CHICKEN WINGS 10

CHOICE OF RANCH OR BLUE CHEESE DRESSING

VEGETABLE SPRING ROLLS 8

WITH YUZU THAI CHILI AND SESAME SEED

FRIED PICKLE CHIPS 8

DIPPED IN FRESH BUTTERMILK, OUR SIGNATURE BREADING

AND SERVED WITH HOUSE MADE RANCH DRESSING (V)

PETITE GRILLED VEGETABLE FLATBREAD 8

MARINATED SUMMER VEGETABLES, PESTO RICOTTA, MOZZARELLA

AND GOAT CHEESE, TOPPED WITH BALSAMIC DRIZZLE (V)

PETITE BUFFALO CHICKEN FLATBREAD 8

FRIED CHICKEN BREAST, JALAPEÑO BACON, MOZZARELLA AND

BLUE CHEESE, FRESH ARUGULA, CHIVES WITH BUFFALO

AND BLUE CHEESE DRESSINGS

SPECIALTY DRINKS

OUT OF THE BLUE 8

BRAMBLE BOURBON FIZZ 7.5

KENTUCKY COCOA 7.5

ZOE'S GARDEN 7.5

WINE LIST

BY THE GLASS | BOTTLE

WHITE WINE

RIESLING

SCHLOSS VOLLRADS Q&A, 2021 65
RHEINGAU, GERMANY
LIGHT BODY | SEMI DRY | BRIGHT CITRUS
STONE FRUIT | HONEYSUCKLE | LIGHT MINERALITY

GUNDERLOCH, 2021 15|50
RHEINGAU, GERMANY
LIGHT BODY | DRY | HERBAL SPICE | BRIGHT CITRUS
CRISP MINERALITY

PINOT GRIGIO

TOMMASI, 2023 15|55
VENETO, ITALY
LIGHT TO MEDIUM BODY | BRIGHT CITRUS
CITRUS BLOSSOM | HINT OF NUTTINESS | WHITE FRUIT

JERMANN, 2023 70
FRIULI, ITALY
MEDIUM TO FULL BODY | VELVETY AND CREAMY
STONE FRUIT | SPICED VANILLA

SAUVIGNON BLANC

MATUA, 2023 14|50
MARLBOROUGH, NEW ZEALAND
LIGHT BODY | JUICY MELON | TROPICAL FRUIT
FRESH BASIL | HERBAL SPICE

CROWDED HOUSE, 2023 75
MARLBOROUGH, NEW ZEALAND
LIGHT BODY | BALANCED | SWEET HERBACEOUSNESS
ZESTY CITRUS | LIGHT MINERALITY

CLOUDY BAY, 2024 90
MARLBOROUGH, NEW ZEALAND
LIGHT BODY | ZESTY ACIDITY | PASSION FRUIT
HONEYDEW | FRESH CUT GRASS

CHARDONNAY

CHÂTEAU STE MICHELLE, 2022 15|50
COLUMBIA VALLEY, WASHINGTON
MEDIUM BODY | SEMI DRY | JUICY CITRUS
SOFT VANILLA | SUBTLE OAK

ROMBRAUER CHARDONNAY, 2023 72
CARNEROS, CALIFORNIA
RIPE PEACH | BRIGHT CITRUS | CREAMY VANILLA
RICH BUTTER

JAYSON CHARDONNAY, 2022 85
SONOMA VALLEY, CALIFORNIA
SWEET LEMON | ORANGE BLOSSOM | HONEY
LIGHT BAKING SPICE

LES PIERRES, 2022 90
SONOMA COUNTY, CALIFORNIA
MEDIUM TO FULL BODY | LIGHT CREAMINESS
TOASTED OAK | BRIGHT CITRUS | LONG FINISH

GROTH ESTATE, 2022 110
NAPA VALLEY, CALIFORNIA
MEDIUM TO FULL BODY | RICH WHITE FRUIT
CREME BRULEE | BAKING SPICE | CRISP ACIDITY

SPARKLING WINE

PROSECCO

RUGGERI 16|NA
VENETO, ITALY SPLIT 200ML
SEMI DRY | GREEN APPLE | TROPICAL FRUIT
PEAR | HINT OF FLORALITY

LA MARCA 65
TREVISO, ITALY
SEMI SWEET | RIPE CITRUS | APRICOT
HONEY GRAPEFRUIT | TOUCH OF MINERALITY

CHAMPAGNE

MOET & CHANDON IMPERIAL BRUT 30|120
CHAMPAGNE, FRANCE
MEDIUM BODY | BRIGHT AND DELICATE | ZESTY CITRUS
GREEN APPLE | HINT OF ALMOND

RED WINE

PINOT NOIR

ERATH, 2023 16|60
WILLAMETTE VALLEY, OREGON
MEDIUM BODY | DARK AND RED FRUITS
BOLD EARTH SOFT SPICE

J VINEYARDS, 2022 75
SONOMA COUNTY, CALIFORNIA
MEDIUM BODY | DARK CHERRY | STONE FRUIT
RICH LEATHER | BOLD EARTH

MERLOT

CHÂTEAU SOUVERAIN, 2021 16|55
CALIFORNIA
MEDIUM TO FULL BODY | DARK BERRY
TOASTED VANILLA | MOCHA | DARK SPICE

FREI BROTHERS, 2022 65
SONOMA COUNTY, CALIFORNIA
FULL BODY | RED CURRANT | RIPE PLUM
DRIED HERB | TOASTED OAK

MALBEC

DOMAINE BOUSQUET, 2023 14|50
MENDOZA, ARGENTINA
FULL BODY | RICH BLACKBERRY | RIPE PLUM
SOFT TANNINS

LUCA OLD VINE, 2021 70
MENDOZA, ARGENTINA
FULL BODY | SAVORY DARK BERRY | SOFT SPICE
DECADENT COCOA

PETIT SIRAH

STAGS LEAP, 2020 72
NAPA VALLEY, CALIFORNIA
BRAMBLE FRUIT | BALANCED OAK | CIGAR SPICE

CABERNET SAUVIGNON

STERLING, 2023 15|50
NAPA VALLEY, CALIFORNIA
FULL BODY | BLACK CHERRY | PLUM
MOCHA | SILKY FINISH

OBERON, 2022 62
NAPA COUNTY, CALIFORNIA
FULL BODY | BOLD BLACK CHERRY | SILKY TANNINS
CANDIED BLACKBERRY | COFFEE

AUSTIN HOPE, 2019 110
PASO ROBLES, CALIFORNIA
FULL BODY | BOLD DARK FRUIT | VANILLA
GENTLE SPICE | SLIGHT SMOKINESS

CAYMUS, 2022 110
NAPA VALLEY, CALIFORNIA
SWEET TOBACCO | CHERRY | DARK COCOA | OAK

SILVER OAK CABERNET, 2019 270
NAPA VALLEY, CALIFORNIA
FULL BODY | BOLD DARK FRUIT | VANILLA
GENTLE SPICE | SLIGHT SMOKINESS

RED BLEND

TROUBLEMAKER BY AUSTIN HOPE 14|50
PASO ROBLES, CALIFORNIA
FULL BODY | BRIGHT RED FRUITS | VANILLA
BLACK PEPPER | GENTLE SPICE

PESSIMIST, 2022 75
PASO ROBLES, CALIFORNIA
FULL BODY | DARK FRUIT | FRESH LAVENDER
SWEET COCOA | TOBACCO

SHAFFER RELENTLESS BLEND 2019 155
NAPA VALLEY, CALIFORNIA
JUICY DARK FRUIT | BLACK PEPPER | ROASTED ALMOND

ROSE WINE

CHARLES & CHARLES, 2023 14|50
COLUMBIA VALLEY, WASHINGTON
LIGHT TO MEDIUM BODY | SEMI DRY | LAVENDER
BRIGHT RED BERRIES | ROSE PETAL

**\$20 CORKAGE FEE FOR WINES
BROUGHT FROM HOME**

SPECIALTY COCKTAILS

CRIMSON SKIES 16
WOODFORD RESERVE | CAMPARI
AVERNA | LEMON SIMPLE

GARDEN OF THE GODS 16
HENDRICKS GIN | ST. GERMAIN | CUCUMBER
SIMPLE | LEMON JUICE | FRESH BASIL
CELERY BITTERS

SMOKED MAPLE OLD FASHION 16
KNOB CREEK MAPLE | JOHNNIE WALKER BLACK
BING CHERRY | BLACK WALNUT BITTERS

MEETING AT MIDNIGHT 17
HIGH WEST DOUBLE RYE | MARASCHINO LIQUEUR
AVERNA | BLACK WALNUT BITTERS

OUT OF THE BLUE 16
BELVEDERE | BLUEBERRY LAVENDER SIMPLE
PEACH LIQUEUR | LEMON JUICE

ZOE'S GARDEN 15
GUNPOWDER GIN | ST GERMAIN
LEMON | DRY VERMOUTH

THE COUP DE GRAS 17
REMY VSOP | COINTREAU | LEMON JUICE
VANILLA SIMPLE

BRAMBLE BOURBON FIZZ 15
OLE SMOKEY BLACKBERRY BOURBON
BLACKBERRY PUREE | LIME JUICE
MINT | GINGER BEER

HAPPY HOUR
4 - 5 PM

KENTUCKY COCOA 15
BUFFALO TRACE BOURBON CREAM
BUFFALO TRACE BOURBON | CREME DE CACAO
CREAM | VANILLA SIMPLE

PINA AHUMADA 17
ILEGAL MEZCAL REPOSADO | AGAVE
LIME JUICE | TAJIN | PINEAPPLE JUICE

HEMINGWAY IN HAVANA 16
PAPA PILAR BLONDE | LIME JUICE | GRAPEFRUIT
MARASCHINO LIQUEUR | FALERNUM

DIPLOMATIC IMMUNITY 16
DIPLOMATICO | BANANA LIQUEUR
PINEAPPLE JUICE | ORANGE JUICE
POMEGRANATE | BLACKBERRY BRANDY

STRAWBERRY SERRANO
MARGARITA 17
SERRANO INFUSED TEQUILA OCHO PLATA
SWEET LIME JUICE | COINTREAU
FRESH STRAWBERRY PUREE | TAJIN

DAY AT THE DERBY 15
KNOB CREEK | GINGER SIMPLE | MINT
ANGOSTURA BITTERS | SODA

PINK LADY 16
EMPRESS 1908 | LEMON JUICE | ORGEAT
AROMATIC BITTERS

RED SANGRIA 15
HOUSE MERLOT | BRANDY | ORANGE LIQUEUR
ORANGE | LIME



BEER

WHISKEY

BOURBON

JEFFERSON'S OCEAN AGED	19
WOODFORD RESERVE DOUBLE OAKED	18
RUSSELL'S RESERVE 10YR SINGLE BARREL	20

RYE

WHISTLEPIG 10YR SMALL BATCH	20
WILD TURKEY RARE BREED BARREL PROOF	19
JACK DANIELS SINGLE BARREL BARREL PROOF	17

SCOTCH

HIGHLAND PARK 18YR SINGLE MALT	28
LAGAVULIN 16YR SINGLE MALT	22
MACALLAN 12YR DOUBLE CASK	20

JAPANESE WHISKEY

YAMAZAKI 12YR SINGLE MALT	30
TENJAKU	14



DOMESTIC

ANGRY ORCHARD HARD CIDER	6
BLUE MOON WHEAT ALE	6
BUD LIGHT	6
COORS LIGHT	6
MICHELOB ULTRA	6
MILLER LITE	6
YUENGLING	6

IMPORTED

CORONA LIGHT	7
CORONA EXTRA	7
GUINNESS STOUT	7
JAI ALAI	7
STELLA ARTOIS	7

NON-ALCOHOLIC

HEINEKEN ZERO	7
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DRAFT

SAM ADAMS BOSTON LAGER	7
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MOCKTAILS

LAVENDER SOUR 10
LEMON | LAVENDER HONEY | EGG WHITE | OJ

PINEAPPLE COOLER 11
SERRANO | LIME | VANILLA | SODA

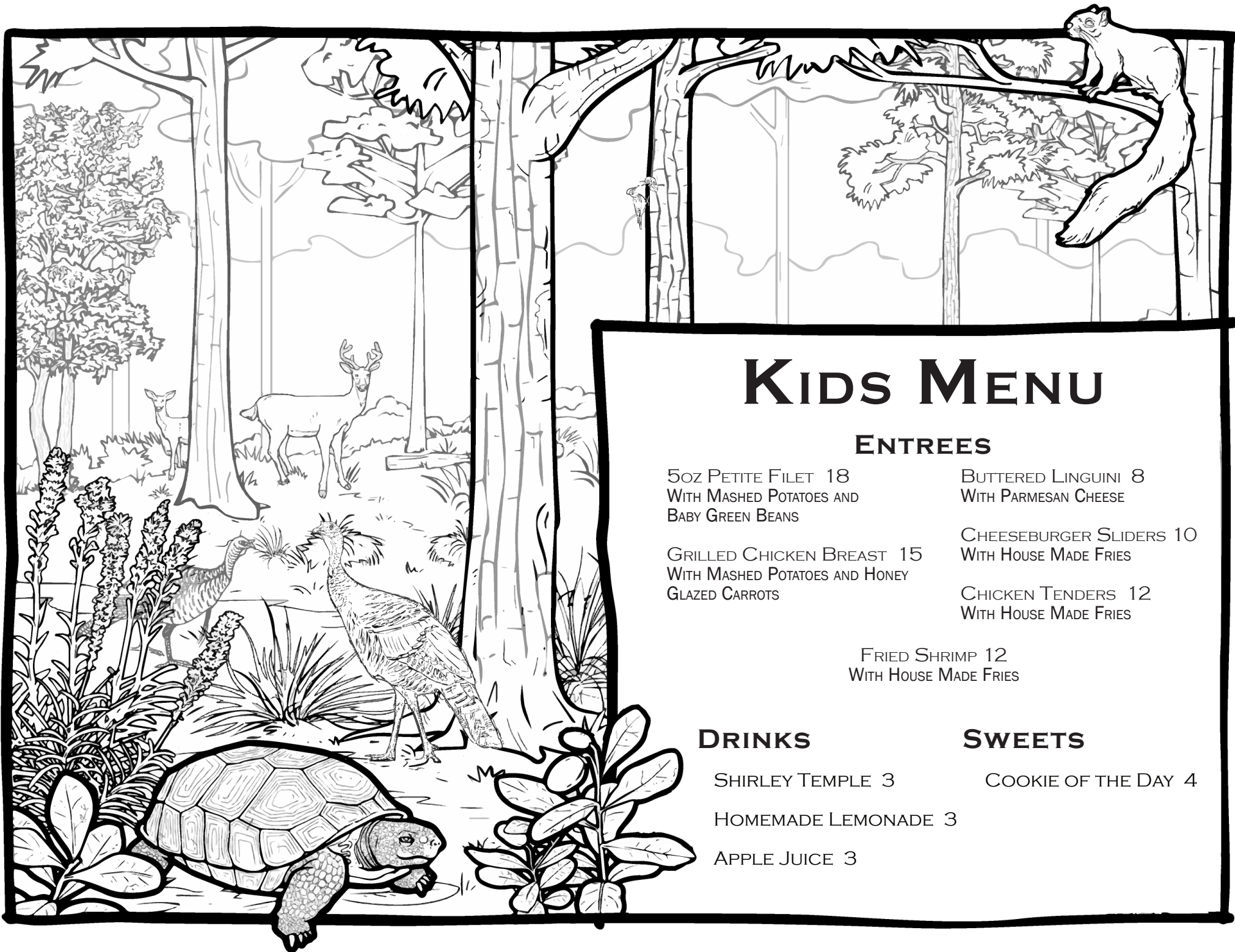
CUCUMBER BLOSSOM 10
CUCUMBER | GINGER | LEMON | SODA

BLOOD ORANGE ALE 9
BLOOD ORANGE | LIME | GINGER
BLACKBERRY | GINGER ALE

AMBER ALCHEMY 9
VANILLA | MAPLE | LIME | ROSEMARY | ACV

BOTTLED WATER

AQUA PANNA 1L	10 BOTTLE
PELLIGRINO 1L	10 BOTTLE



KIDS MENU

ENTREES

5OZ PETITE FILET 18
WITH MASHED POTATOES AND
BABY GREEN BEANS

BUTTERED LINGUINI 8
WITH PARMESAN CHEESE

GRILLED CHICKEN BREAST 15
WITH MASHED POTATOES AND HONEY
GLAZED CARROTS

CHEESEBURGER SLIDERS 10
WITH HOUSE MADE FRIES

CHICKEN TENDERS 12
WITH HOUSE MADE FRIES

FRIED SHRIMP 12
WITH HOUSE MADE FRIES

DRINKS

SHIRLEY TEMPLE 3

HOMEMADE LEMONADE 3

APPLE JUICE 3

SWEETS

COOKIE OF THE DAY 4