



# DINNER MENU

## SMALL PLATES

- Crispy Tempura Shrimp** | Creamy Cloister Honey Glaze, Sesame \$18
- \*Raw Oysters** | Black Pepper Cocktail Sauce, Citrus Mignonette, Lemon | MKT
- \*Ahi Poke Nachos** | Tuna, Wontons, Pickled Red Onions, Jalapeños, Green Onions, Chili Aioli \$16
- American Wagyu Short Rib Steamed Buns** | Honey Crisp Apple & Celery Sunomono, Apple & Ginger Glaze, Cilantro \$15
- Crab Cake Sliders** | Lemon Tarter Aioli, Bibb Lettuce, Heirloom Tomatoes, Hawaiian Roll \$18
- \*Yellow Tail Sashimi** | Watermelon Radish, Shaved Jalapeños, Citrus Ponzu, Micro Cilantro \$18
- Crispy Thai Braised and Glazed Wings** | Thai Basil, Scallions, Soy Garlic Sauce \$16

## SALADS

- Rooftop House Salad** | Baby Greens, Shaved Celery, Watermelon Radish, Miso Dressing \$15
- The Wedge** | Baby Iceberg, Cherrywood Bacon, Boiled Egg, Heirloom Tomatoes, Bleu Cheese Crumbles, Stilton Bleu Cheese Dressing \$15

## SHAREABLE SIDES

- Loaded Baked Potato** | Sour Cream, Whipped Butter, Bacon, Chive \$12
- Kung Pao Cauliflower** | Peanuts, Green Onions \$12
- Tokyo Street Corn** | Grilled Corn, Unagi Sauce, Spicy Aioli, Furikake \$12
- Lobster Kimchi Fried Rice** | Butter Poached Lobster, Fried Egg, Red Peppers, Shaved Green Onions \$18

## PIZZAS

- Pepperoni** | Fennel Confit, Crushed Tomatoes, Provolone, Crushed Red Pepper, Parmesan \$24
- Margherita** | Diced Tomatoes, Fresh Tomatoes, Fresh Mozzarella, Olive Oil, Basil \$23
- Mr. Fungi** | Roasted Exotic Mushrooms, Asparagus, Brussels Sprouts, Truffle Oil \$24

## SIGNATURE ENTREES

- \*Hand Cut 10 oz Filet** | Garlic Mashed Potatoes, Collard Greens, Red Eye Mushroom Gravy \$59
- Slow Braised American Wagyu Short Ribs** | Teriyaki Lo Mein, Roasted Wild Mushrooms, Baby Bok Choy, Apple Syrup, Toasted Sesame Seeds \$44
- Grilled Whole Red Snapper** | Grilled Lime, Sunomono, Fresh Thai Chili Sauce \$48
- \*Pan Seared Halibut** | Ponzu Butter, Grilled Enoki Mushrooms \$42
- \*22oz Bone-In Cowboy Ribeye** | Heirloom Tomato Salad, Sweet Gorgonzola Compound Butter \$69
- \*Seared Scallops** | Spring Peas, Corn Puree, Fingerling Potatoes, Pea Shoots \$42
- \*Soy Glazed Salmon** | Wasabi Mashed Potatoes, Saikyo Miso, Arugula, Sweet Soy Sauce \$40
- \*Surf n' Turf** | 14 oz Ribeye, 6oz Maine Lobster Tail, Garlic Mashed Potatoes, Grilled Broccolini \$75

## ENTREE AD-ONS (Only with purchase of entree)

- Two Scallops** | \$21
- Grilled Shrimp** | \$16
- 6 oz Lobster Tail** | \$24
- Crab Cake** | \$12

## DESSERT

- Red Velvet Brookie** | Red Velvet Brownie Cookie, Crushed Oreos, White Chocolate, Vanilla Ice Cream, Dark Chocolate Sauce \$12
- House Made Ice Cream Flight** | Choice of Three \$12
- Lemon Poppyseed Crepe Cake** | Poppyseed Chiffon Cake, Mascarpone Creme, Lemon Curd, Blueberry Compote, Fresh Mint \$13

---

Please inquire about our daily specials and private dining options. Please do not hesitate to ask Chef Rocco & Co. to prepare your meal "Fahren-lite® Style"  
\* This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Keep it local by supporting area farms and companies to ensure the money stays in the Carolinas. We strive to use the freshest seasonal ingredients. 20% gratuity will be automatically added to parties of 8 or more.  
Follow us on Instagram and Twitter @FahrenheitCLT