



DINNER

SMALL PLATES

American Wagyu Short Rib Steamed Buns | Honey Crisp Apple & Celery Sunomono, Apple & Ginger Glaze, Cilantro \$15

Heritage Pork Belly Sliders | Furikake, Orange Glaze, Asian Slaw \$16

***Seared Ahi Tuna** | Sesame Crusted, Napa Cabbage Slaw, Togarashi Aioli \$21

Crispy Tempura Shrimp | Creamy Cloister Honey Glaze, Sesame \$18

***Million Dollar Oysters** | Northeastern Oysters, Caviar, Micro Bouquet \$16 for 3 / \$32 for 6

***Ahi Poke Nachos** | Tuna, Wontons, Pickled Red Onions, Jalapeños, Green Onions, Chili Aioli \$18

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

Roasted Beet Salad | Walnut Vinaigrette, Heirloom Tomatoes, Frisée, Goat Cheese, Basil Oil \$16

Burrata Heirloom Tomato Salad | Fresh Burrata, Heirloom Tomatoes, Cucumbers, Fresh Basil, Balsamic, Roasted Tomato Vinaigrette \$18

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 \$28

Margherita | Diced Tomatoes, Fresh Tomatoes, Fresh Mozzarella, Olive Oil, Basil \$28

Pizza Bianco | Roasted Garlic Cream, Caramelized Onion, Pulled Chicken, Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil \$28

Mr. Fungi | Roasted Exotic Mushrooms, Asparagus, Brussels Sprouts, Truffle Oil \$28

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 30oz Tomahawk Ribeye (For 2)** | Loaded Baked Potato, Grilled Asparagus, Roasted Garlic \$135

***Seared Pork Tenderloin** | Puree of Parsnips, Roasted Zucchini, Squash Gratin, Ginger Balsamic BBQ Glaze \$46

***Grilled Prime NY Strip** | Blackened, Roasted Fingerling Potatoes, Wilted Garlic Greens, Bacon, Bleu Cheese Frado \$58

***22oz Bone-In Cowboy Ribeye** | White Cheddar and Leek Potato Pave, Grilled Broccolini, Veal Demi Glaze \$69

Shanghai Wok Tossed Lobster | Garlic Chili, Lo Mein MKT

Grilled Whole Branzino | Heirloom Tomato, Chili Glaze \$49

***Miso Halibut** | Bok Choy, Sweet Potatoes, Dashi \$45

***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 ADD-ONS (Only with purchase of entree)

Grilled Shrimp | \$16 | **6oz Lobster Tail** | \$24

DESSERT

Banana Pudding Stuffed Skillet Cookie | Banana Pudding Cookie, Cheesecake Center, Vanilla Ice Cream, Bourbon Caramel, Caramelized Banana \$15

House Made Ice Cream Flight | Choice of Three From Our House Made Ice Creams and Sorbets \$12

Butterscotch and Apple Panna Cotta | Vanilla Panna Cotta, Apple Compote, Salted Butterscotch Sauce, Brown Sugar Streusel, Apple Garnish \$12

Churro Crème Brûlée | Tuxedo Crème Brûlée, Churro Bites, Dulce Chantilly, Heath Pieces, Bourbon Caramel Drizzle \$12

Matcha S'mores Swiss Roll | Matcha Sponge Cake, Hazelnut Mascarpone Cream, Matcha Ganache, Toasted Marshmallow, Graham Cracker Ice Cream \$13

Sweet Potato Bread Pudding | Sweet Potato Bread Pudding, Spiced Brown Sugar Anglaise, Dulce Caramel, Brown Butter Crumble, Candied Pecans, Toasted Marshmallow \$14

Cotton Candy Tree | Seasonal Flavor \$11

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.

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