



## STARTERS

### SIGNATURE SEAFOOD BAR

#### \*"SIGNATURE STARTER" COLLOSAL SEAFOOD BOWL

Alaskan King Crab, Gulf of Mexico Prawns,  
Lobster Claw 31  
with Oysters 36

BLUE POINT OYSTERS ON THE HALF SHELL  
6/\$13 12/\$25

COLLOSAL SHRIMP COCKTAIL 6/\$15

SEAFOOD MARTINI \$17

Lobster Claw, Gulf Prawns, Alaskan King Crab, Garlic Smoked  
Paprika Remulade, Cucumber Salad

**GF** APPLE & PECAN HOUSE BRINED CHICKEN WINGS 10  
SAUCES - BBQ - Garlic Buffalo - Tropical Mango Habanero  
Bourbon Sriracha BBQ - Parmesan Garlic -  
Gochujang Korean BBQ

**GF** CAB SHORT RIB POUTINE POTATO SKINS 14  
14 Hour Braise, Mozzarella Cheese Curd

**GF** \*BLACK TIGER SHRIMP & GRITS 15  
4 Piece with Mango Salsa

**V** FRIED MOZZARELLA CAPRESE 8  
Tomato Bruschetta & Balsamic Reduction

CALAMARI 11  
Chipotle Aioli & Housemade Marinara

HOUSEMADE POTATO GNOCCHI 13  
White Truffle Cream, Chorizo, Spinach \$13

ITALIAN SAUSAGE, TOMATO & GOAT CHEESE BRUSCHETTA 11  
with Focaccia Bread

## SOUPS

**V** CHARRED TOMATO BISQUE **CRAB & CORN CHOWDER**  
with Grilled Cheese Bites Cup - 5 Bowl - 8  
Cup - 5 Bowl - 7

SOUP DU JOUR  
Cup - 5 Bowl - 7

## SALADS

### THIRD AND MAIN BLT

\* Tomato, Applewood Bacon & Creamy Ranch 8

**V** **GF** JAPANESE GARDEN SALAD  
Carrot Ginger Dressing, Prepared Shiitake Mushrooms,  
Cucumbers & Tomatoes 8

**V** **GF** ITALIAN BURRATA  
Slow Roasted Yellow Tomatoes, Pickled Red Tomatoes,  
Grilled Peaches, Balsamic Caviar \$12

CAESAR SALAD  
Housemade Dressing, Shaved Pecorino Romano,  
Focaccio Croutons 7

SPRING GODDESS SALAD  
Spinach Salad, Onion, Bacon, Candied Walnuts, Blue Cheese  
with a Blood Orange Vinaigrette, 9

**V** **GF** GARDEN SALAD  
Tomato & Cheddar Cheese 5

### ADD TO ANY SALAD

4 Black Tiger Shrimp 9 Salmon 8  
Chicken 6 Seared Ahi Tuna 14

## STEAKS

### CERTIFIED ANGUS BEEF BRAND

**GF** TOMAHAWK CHOP Market Size & Price  
90 Certified Angus Beef® Day Dry Aged Prime

\* **GF** COWBOY CUT BONE IN RIBEYE 55  
24-26 oz. Certified Angus Beef® 60 Day Dry Age

**GF** FILET MIGNON 45  
10 oz. Certified Angus Beef®

**GF** NEW YORK STRIP 40  
12 oz. Certified Angus Beef® Prime

### AMERICAN WAGYU BEEF

**GF** SNAKE RIVER FARMS WAGYU FILET 46  
8 oz. Snake River Farms Black Label

**GF** SNAKE RIVER FARMS WAGYU RIBEYE 51  
14 oz. Snake River Farms Black Label

**GF** SAKURA FARMS TOMAHAWK CHOP Market Size & Price  
Snake River Farms Reserve Label

### JAPANESE KOBE BEEF

**GF** 8 oz. A-5 NEW YORK STRIP - BMS 10-11 120

### SURF & TURF

**GF** 7 OZ. SOUTH AMERICAN COLD WATER LOBSTER TAIL  
with a 10 oz. Certified Angus Beef® Filet Mignon 63  
with 8 oz Snake River Farms Waygu Filet Mignon 68  
with 8 oz Japanese Kobe A5 Filet Mignon 139

### \*"SIGNATURE DISH" FILET AL POMPEI

Black Tiger Shrimp, Peek A Boo Crab, Garlic Lemon Compound  
Butter, Chefs' Choice Starch, Garlic Orange Asparagus  
with 10 oz. Certified Angus Beef® Filet Mignon 52  
with 8 oz. Snake River Farms Filet Mignon 53

### DILLINGERS DELIGHT Serves 2-4

8 oz. Snake River Farms Wagyu Filet - Cab® 90 Day Dry Aged - 90  
Day Dry Aged Tomahawk (28oz or more) - 7 oz. South African  
Coldwater Lobster Tail - 8 oz. Alaskan King Crab - Pair of U8 Diver  
Dry Pack Scallops - 4 Piece Shrimp & Grits- Garlic Mashed Potatoes  
- Garlic Orange Asparagus - Collard Greens 199

All steaks are hand-cut and are subject to availability. Each are  
served with Chefs' choice starch & Garlic Orange Asparagus

## STEAK STYLES

**POMPEI** Black Tiger Shrimp, Peek A Boo Crab, Garlic  
Lemon Compound Butter 9

**MANHATTAN** Cherrywood Bacon, Maytag Bleu Cheese,  
Roasted Garlic 7

**TOKYO** Japanese Duckfat Mirapoix, Scallions, Ginger,  
Garlic, Japanese Bourbon Flambé 10

**PARISIAN** Shrimp Scampi, Gulf Prawns, White Wine  
Citrus Compound Butter, Borsin Cheese, 9

**THE MAIN EVENT** Sauteed Mushrooms, Carmelized  
Shallots, Buffalo Trace Bourbon  
Demi 10

\* Third and Main Signature Dish

**V** Vegetarian

**GF** Gluten Free

## SIGNATURE WAGYU BURGERS

### HOOSIER DADDY

1 Year Aged Wisconsin Cheddar, Dry Aged Cherrywood Bacon,  
Brown Butter Carmelized Onions 17

### REMUS'S REVENGE

Braised Shortrib, Mozarella Cheese Curds,  
Remus Bourbon Onion Jam 18

ALL BURGERS SERVED WITH YOUR CHOICE OF

Housemade Potato Salad - Sweet Potato Fries  
or Shoestring Fries

### SUBSTITUTE

Ham & Cheddar Grits - Mango Chili Glazed Green Beans  
Josh's famous Collard Greens - Spinach - Onion Rings - Asparagus  
for an additional charge

Our Burgers are ground fresh in house using grass fed,  
hormone & steroid free meat, made with a blend of  
Wagyu Chuck & Certified Angus Beef® Filet, NY Strip &  
Ribeye.

## ENTREES

### GF SEARED AHI TUNA

Barbeque Dust, Chili Glazed Green Beans,  
Mango Salsa & Asian Onion Slurrie 29

### \* BAY OF FUNDY SALMON

Macadamia Nut Crust, Cambert Potatoes  
Au Gratin, Havarti Dill Cream, Preserved Lemon 31

### \* BLACK TIGER SHRIMP & GRITS

Cajun Butter, Ham & Cheddar Grits, Mango Salsa  
& Mango Glazed French Green Beans 31

### GF DIVER DRY PACK SCALLOPS

Sugar & Spice, Carmelized Pancetta & Asparagus,  
Blue Cheese Thyme Cream 32

### FRESH HERB PRESSED AMISH CHICKEN

Truffled Lobster Risotto, Apricot Fig Cream,  
Candied Pancetta 26

### GF MAPLE & MOLASSES MARINATED

#### BERKSHIRE FARMS PORK CHOP

Butternut Squash Mash, Bone Marrow Demi,  
Pickled Shishitos 28

### MEMPHIS CHIPOTLE BRAISED RIBS

Chefs' Choice Starch  
Half - 19 Full - 30

### \* PASTA FROM HEAVEN

South African Lobster, Shrimp, Peekaboo  
Crab, Carmelized Garlic, White Wine  
Cream, Basil & Angel Hair Pasta 36

### PASTA TOSCANO

Linguine, Carmelized Garlic, Basil,  
Housemade Pasta Sauce

Vegetarian 19 Amish Chicken 26  
Seafood- Shrimp, Scallops, Lobster Claw 34

### DOMESTIC RACK OF LAMB

Cilantro Mint Chimi Churri Crust, Carmelized Fennel &  
Goat Cheese Mashed Potatoes, Truffled Fig & Tomato  
Puree 38

### TRADITIONAL SPANISH TACOS

Pan Asian Mango Slaw, Roasted Poblano & Lime Aoli  
With Filet Mignon Carne Asada 3/21

## SIDES

### GF GARLIC ORANGE ASPARAGUS

Charred with Fresh Orange & Garlic Glaze 5

### GF MANGO CHILI GLAZED GREEN BEANS

Wok Charred 5

### HAM & CHEDDAR GRITS

Stone Ground, Country Ham & Aged Cheddar 5

### V BEER BATTERED ONION RINGS 7

### \* GF JOSHS' FAMOUS COLLARD GREENS

Cottage Ham, Ham Hocks & Bacon Jowl 5

### SAUTÉED SPINACH

With White Wine, Garlic & Butter 5

## RSVP

PLAN YOUR NEXT EVENT AT THIRD AND MAIN

-OR-

UPSTAIRS AT THE SPEAKEASY THEMED PARTY ROOM "3 AM"

Parties from 8 to 85 - Offsite Catering also Available

Great place to hold your next Rehearsal Dinner, Anniversary Party, Class or Family Reunion,  
Bachelor/Bachelorette Party, Holiday Party or Corporate Event.

\* Third and Main Signature Dish

V Vegetarian

GF Gluten Free

Executive Chef: Dane Massie • Sous Chef: Jerry Moorhead • Mixologist: Will Walker  
Partners: Josh Sweeney & Matthew Sweeney

20% Gratuity may be added to parties of six or more • Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illnesses