

ESTD 2021

# STÄGE

Kitchen & Bar

PEACHTREE CORNERS, GA

**CRAB BEIGNETS** lump and blue crab, honey creole aioli, bacon jam ~ 13

**PARKER HOUSE ROLLS** honey glaze ~ 5

**PLANTAINS** fried plantains, cinnamon rum honey ~ 8

**OKRA FRIES** buttermilk fried okra, jalapeno aioli ~ 7

**BLUEPOINT OYSTERS** 1/2 dozen with cocktail, horseradish, mignonette ~ 18

**STÄGE OYSTERS\*** dressed bluepoint oysters, caviar, uni ~ 18

**BUTTERMILK FRIED OYSTER** bacon confit, pepper aioli, slaw ~ 12

**CHARRED OCTOPUS** panzanella salad, cherry tomato, parmesan, balsamic reduction ~ 14

**MUSSELS MARINIÈRE** P.E.I. mussels, white wine, bacon, tomatoes, basil, crostini ~ 12

**LEMONGRASS CLAMS** bird eye chili, basil, lemongrass-coconut broth ~ 12

**BONE MARROW MISO SOUP** tofu, shiitake, nori ~ 5

**EDAMAME** togarashi, garlic, sea salt ~ 5

**CUCUMBER SALAD** cucumber, kanikama, ponzu ~ 5

## SMALL PLATES

**TUNA TOWER\*** tuna tartare, crab salad, avocado, wonton chips, spiced citrus aioli, cilantro oil ~ 16

**TUNA TATAKI\*** togarashi, microgreens, sesame seeds, ponzu ~ 16

**TRIO HANDROLL\*** spicy scallop, salmon skin, eel & avocado ~ 16

**YELLOWTAIL SERRANO\*** cilantro, yuzu soy ~ 16

**SALMON CARPACCIO\*** truffle, cilantro oil, pickled wasabi ~ 16

**CALAMARI** bird chiles, cherry tomato, parmesan, jalapeno aioli, marinara ~ 10

**LAMB CURRY FONDUE** caribbean lamb curry, potatoes, cheddar, gruyere, pecorino, toast points ~ 14

**PERI-PERI CHICKEN** peri-peri chicken skewers, corn succotash, arugula ~ 12

**GUMBO** braised wild boar & shrimp gumbo, andouille sausage, okra, rice ~ 12

**PESTO MAC & CHEESE** bechamel, bread crumbs ~ 8

**BAKED BRIE** fig compote, baked apples, pecan dust, bacon, baguette ~ 10

**CRISPY BOURBON GLAZED BRUSSELS** bourbon honey, confit bacon ~ 7

**CAJUN SHRIMP** garlic creole butter, toasted baguette ~ 15

**CAESAR SALAD** romaine, anchovies, red onion, bacon, shaved parmesan, croutons ~ 8

**BEEF & BURRATA SALAD** golden beets, arugula, cherry tomato, balsamic glaze, pecan dust ~ 10

**LITTLE GEM LETTUCE** cherry tomato, radish, cucumber, crispy chickpea, honey-basil vinaigrette ~ 8

**LAMB LOLLIPOPS\*** balsamic peach glaze, summer slaw ~ 15

**LOBSTER & SHRIMP SPRINGROLLS** maine lobster, savoy cabbage, sweet chili ~ 12

**WAGYU SLIDERS** nueske's bacon, white cheddar, caramelized onions, b&b pickles, brioche bun ~ 12

**SMOKED CHICKEN & CHIVE POTSTICKER** smoked chicken, gouda, cheddar ~ 9

**DUCK FRIED RICE** roasted duck, peas, corn, chives ~ 12

## PASTA & ENTREE

**CACIO e PEPE** tagliolini, grana padano, pecorina, cracked pepper, black truffle ~ 12

**SEAFOOD LINGUINE** squid ink pasta, shrimp, clams, mussels, cherry tomato, basil, parmesan, breadcrumbs ~ 21

**LOBSTER & SHRIMP CARBONARA** malfadine, pancetta, english peas, parmesan ~ 24

**SHORT RIB PAPPARDELLE** parmigiano, basil ~ 18

**SEABASS** pan seared seabass, braised fingerling potatoes, asparagus, yuzu, smoked kombu dashi reduction ~ 36

**CRAB STUFFED SALMON\*** blackened salmon, garlic whipped potatoes, asparagus, lobster beurre blanc ~ 29

**BONE-IN PORK CHOP\*** berkshire tomahawk pork chop, garlic whipped potato, braised mushroom, XO sauce ~ 29

**RIBEYE BORDELAISE\*** smashed heirloom potato, herb compound butter ~ 45

**LEMONGRASS-COCONUT CORNISH HEN** garlic rice pilaf, cucumber mango salad ~ 19

**HAWAIIAN BRAISED SHORT RIB** slow braised osso bucco, grilled pineapple, garlic whipped potato, port wine reduction ~ 38

**ROASTED DUCK** broccolini, garlic fried rice, orange soy glaze ~ 24

**SCALLOP RISOTTO** mushroom risotto, black truffles, peas, pecorino romano ~ 26

## MAKI

**SMOKING GUN\*** shrimp tempura, crab salad, cucumber topped with smoked salmon, avocado, masago, tempura mix, eel sauce, spicy mayo ~ 15

**HOLLYWOOD\*** spicy yellowtail, asian pear topped with salmon, escolar, avocado, microgreens, tempura flakes, black tobiko, ponzu ~ 15

**YUMMY\*** tempura fried - tuna, salmon, yellowtail, cream cheese with spicy mayo, eel sauce, ponzu ~ 15

**THE FILLMORE\*** tempura fried - crabstick, cream cheese topped with spicy tuna, crab salad, eel sauce, fried potato sticks, microgreens ~ 15

**CROCODILE CAFE\*** crawfish mix, tempura flakes, spicy mayo, masago, scallion topped with shrimp, avocado, serrano pepper, eel sauce, masago ~ 15

**THE ROXY\*** shrimp tempura, crab salad, avocado topped with assorted sashimi and baked with spicy aioli, eel sauce, tobiko, scallions, lemon ~ 15

**YAKUZA\*** spicy tuna, yellowtail, asian pear topped with torched salmon, garlic aioli, tobiko, ponzu ~ 15

**HOTEL CALIFORNIA\*** spicy salmon, crabstick, cucumber topped with tuna, mango, spicy mayo, eel sauce, tempura flakes ~ 15

**THE TROUBADOUR\*** salmon, cucumber, lemon topped with yellowtail, tobiko, cilantro oil, ponzu ~ 15

**TSUNAMI\*** spicy tuna, cucumber topped with yellowtail, serrano pepper, aioli, red tobiko ~ 15

**24k MAGIC\*** spicy salmon, tempura flakes, avocado topped with tuna, torched foie gras, truffle oil, spicy mayo, eel sauce, microgreens, caviar, 24k gold flakes ~ 24

**BELLY\*** yellowtail, cucumber, daikon sprouts, topped with otoro, tobiko, microgreens, citrus soy ~ 22

## NIGIRI & SASHIMI

**NIGIRI 88** creatively dressed nigiri 5pc ~ 32 9pc ~ 50

**ICHI NIGIRI** 8pc nigiri ~ 25

**NI NIGIRI** 12pc nigiri ~ 38

**SASHIMI SAN** tuna, yellowtail, salmon ~ 25

**SASHIMI JU HACHI** 18 pc sashimi ~ 45

**SUSHI & SASHIMI** 8pc nigiri, 12 pc sashimi ~ 55

**TUNA\*** ~ 9

**BLUEFIN TUNA\*** ~ 12

**OTORO\*** ~ MP

**FOIE GRAS** ~ 16

**SHRIMP** ~ 6

**HAMACHI\*** ~ 9

**SURF CLAM\*** ... 8

**SQUID** ~ 7

### A LA CARTE 2PCS

**IKURA\*** ~ 8

**KANPACHI\*** ~ 9

**MADAI\*** ~ 10

**SALMON\*** ~ 8

**SALMON BELLY\*** ~ 10

**SCALLOP\*** ~ 9

**SMOKED SALMON** ~ 8

**WALU\*** ~ 7

**STRIPED BASS\*** ~ 9

**OCTOPUS** ~ 8

**UNAGI** ~ 8

**UNI\*** ~ MP

**MASAGO\*** ~ 8

**TOBIKO\*** ~ 8

**BLACK TOBIKO\*** ~ 8

**WASABI TOBIKO\*** ~ 8

**QUAIL EGG\*** ~ 2

**FRESH WASABI** ~ 6

**PICKLED WASABI** ~ 6

**YUZU KOSHO** ~ 6

\*CONTAINS RAW INGREDIENTS OR SERVED UNDERCOOKED \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.