

## DINNER MENU

### STARTERS

#### FRIED CALAMARI | 16

Southern Comeback Sauce, Fresh Parsley

#### SOUTHERN ANTIPASTI | 16

Homemade Pimento Spread and Cured Meats

#### OYSTERS FRITTO | 18

Lightly Breaded with Farina Di Mais, Flash Fried  
and served with Southern style Remoulade

#### SAUTEED CRAB CAKE | 19

Fried Green Tomato and Spicy Herb Aioli

#### LOBSTER FRITTO | 24

Peroni Birra battered with Lemon zest Aioli

#### STAIRWAY TO CRISP HEAVEN | 32

Sea Scallop wrapped in Mediterranean Pastry, Lobster Fritto and  
Oyster Fritto, each step served with its own accompanying Salsetta

### SOUPS & SALADS

#### BREAD BASKET | 3.50

Four Artisan Rolls and Whipped Butter

#### LOADED POTATO SOUP | 10

Creamy Potato Soup topped with Cheddar Cheese,  
Chives, and Bacon

#### CARAMELIZED ONION SOUP | 12

Topped with melted Fontina and a Haystack of Crispy Onions

#### CAPRESE | 18

Ripened Tomato, Mozzarella, Fresh Basil,  
Balsamic, Extra Virgin Olive Oil

#### CAESAR | 12.50

Heart of Romaine, Housemade Garlic Croutons,  
Parmesan Cheese, Cracked Black Pepper

#### WEDGE | 12

Iceberg, Blue Cheese Dressing, Crumbled Bacon, Heirloom Tomatoes

#### INSALATA POWER | 12

Arugula, Baby Spinach, Radishes, Carrot Curl,  
Heirloom Tomatoes, Goji Berries and Balsamic Vinaigrette

### PIZZA

All Pizzas are 12 Inch and are made to order.

#### MARGHERITA PIZZA | 17

Fresh Mozzarella, Tomato, Basil

#### PEPPERONI PIZZA | 18.50

Italian Pepperoni, Shredded Mozzarella, Marinara

#### BBQ JACK DANIEL'S PIZZA | 19.50

Choice of Grilled Chicken or Slow Roasted Pulled Pork,  
Shredded Mozzarella, Caramelized Onion,  
Jack Daniel's BBQ Sauce

#### MEDITERRANEAN PIZZA | 19

Grilled Chicken, Spinach, Mushrooms, Kalamata Olives,  
Artichoke, Shredded Mozzarella, Marinara Sauce and  
Caramelized Onion topped with Sliced Avocado

### PASTAS

Freshly Made in TN. Gluten Free Pasta available upon request.

#### MUSHROOM RAVIOLI | 23

Prosciutto, Green Peas, Light Cream

#### SPAGHETTI BOLOGNESE | 24

Traditional Meat Ragout and Grated Parmesan

#### CAMPANELLE SCAMPI | 28

Sautéed Shrimp, Garlic, White Wine, Creamy Butter Sauce

### FROM THE GRILL

All Grilled Items Come with Our House Made Special Herb Butter.

\*PLEASE ALLOW EXTRA COOKING TIME FOR MEDIUM WELL AND WELL DONE.

#### 6 OZ GRILLED AUSTRALIAN WAGYU FILET\* | 100

12 OZ GRILLED WAGYU RIB EYE\* | 125

PEABODY SIGNATURE FILET MIGNON  
6 OZ FILET WITH LOBSTER MORNAY\* | 58

6 OZ FILET MIGNON\* | 45

14 OZ RIB EYE\* | 52

7 OZ SALMON FILLET\* | 29

### SAUCES

BASIL PESTO AIOLI, TRUFFLE SAUCE,  
GARLIC AIOLI | 2.50

### ENTRÉES

#### TABLE SIDE PENTOLAS

Brought to your table simmering

CHAMPAGNE RISOTTO CRAWFISH AND CRABMEAT | 36

POTATO GNOCCHI AND SHORT RIB RAGOUT  
WITH CHIANTI WINE SAUCE | 34

#### CHICKEN PARMIGIANA | 28

Crispy Chicken Cutlet, Fresh Pasta, Basil Marinara

#### A NIGHT WITH JACK | 52

Sautéed Shrimp with Jack Daniel's Rye Glaze Gentlemen Jack  
Marinated Pork Tenderloin Beef Filets with  
Jack Daniel's Single Barrel Sauce

#### SEA BASS SCOTTATO | 42

Seared to perfection with Sautéed Arugula, Baby Spinach,  
Roasted Heirloom Jewel Tomatoes, Lemon and Capers

#### DIVER SCALLOP SALTATO | 38

Delicately Sautéed and served with  
Roasted Brussels Sprouts, Limoncello Nage

#### GENTLEMEN JACK MARINATED PORK TENDERLOIN | 34

Sweet Potato Casserole, Jack Daniel's Glaze

### SIDES

Wilted Spinach with Garlic | 9

Creamed Spinach | 10

Sautéed Wild Mushrooms | 9

Herb Butter Roasted Asparagus | 11

Roasted Brussels Sprouts | 10

Rosemary Mashed Potatoes | 9

Baked Potato and Trimmings | 9

Truffled French Fries | 9

Mrs. Marilyn's Sweet Potato Casserole,  
Cinnamon Pecan Crusted | 10

Champagne Risotto | 10

## BAR MENU

### JACK DANIEL'S SINGLE BARREL TENNESSEE WHISKEY

*Selected by and for The Peabody*

**THE PEABODY SIGNATURE JACK DANIEL'S PEACH SOUR | 14.50**  
*"Peabody Select" Jack Daniel's Single Barrel, Peach Schnapps,  
Peach Purée and Fresh Lemon Juice.*

**CLASSIC MANHATTAN | 15**  
*Classic cocktail with "Peabody Select" Jack Daniel's Single Barrel,  
Antica Formula Sweet Vermouth and Amarena cherries.*

**PRESBYTERIAN | 13**  
*A refreshing delight with "Peabody Select" Jack Daniel's  
Single Barrel, Ginger Ale and Club Soda.*

**PEABODY OLD FASHIONED | 15**  
*Fresh Orange and Cherry crushed together and served with  
"Peabody Select" Jack Daniel's Single Barrel and a splash of Soda.*

### PEABODY CLASSIC COCKTAILS

**CAIPIRINHA | 11**  
*National cocktail of Brazil, dating back to 1918. Unique to this  
is Cachaça, a sugar cane hard liquor, muddled with Lime and Sugar.*

**PEABODY MINT JULEP | 13**  
*A Mid-South tradition with The Peabody secret recipe made  
with Buffalo Trace Bourbon, Fresh Mint and Simple Syrup.*

### PEABODY CONTEMPORARY COCKTAILS

**BLUEBERRY MOJITO | 13**  
*Fresh Mint and Blueberries muddled with Stoli Blueberi, Fresh Lime  
Juice, Simple Syrup and a splash of Soda - refreshment never had  
it so good!*

### PEABODY MULES

**MEMPHIS MULE | 11**  
*A Southern Moscow Mule (a drink with a kick!) using Old Dominick  
Vodka and Barritt's Ginger Beer with a Fresh Lime garnish.  
With keepsake Peabody mule mug \$21*

**'ABSOLUTELY' PEACH MULE | 12**  
*Absolut Peach Vodka, Barritt's Ginger Beer, with a Fresh Lime  
garnish. With keepsake Peabody mule mug \$21*

**WHISKEY MULE | 12**  
*Still with a kick but with Buffalo Trace and a splash  
of Vanilla Syrup along with the traditional Barritt's Ginger Beer.  
With keepsake Peabody mule mug \$21*

**GIN GIN MULE | 11**  
*A cocktail consisting of Gordon's Gin, Fresh Lime Juice, Simple Syrup  
and Barritt's Ginger Beer. With keepsake Peabody mule mug \$21*

### RUBBER DUCKY COCKTAIL

*Malibu Rum, Crème de Banana, Pineapple Juice, Orange Juice,  
with Floating Keepsake Mini Rubber Ducky | 12*

### BOURBONS SMALL BATCH

**WOODFORD RESERVE | 10.75**

### KENTUCKY STRAIGHT

**MAKER'S MARK | 9.5**

### RYES SMALL BATCH

**KNOB CREEK | 10.75      BULLEIT | 11.75**

## DESSERTS, COFFEE, TEA & CORDIALS MENU

### DESSERTS

**CRÈME BRÛLÉE | 11**

*Vanilla Infused, Macaroon*

**PEABODY DUCK | 13**

*Our Signature White Chocolate Duck,  
Chocolate Mousse, Raspberry Coulis*

**TIRAMISU | 10.50**

*Chocolate Coffee Cup, Mascarpone Cream,  
Ladyfinger Cookie*

**MISSISSIPPI MUD PIE | 10.25**

*Pecan Shortbread, Cream Cheese Fluff,  
Butterscotch, Whipped Cream*

**HOMEMADE ICE CREAM AND SORBET | 4.75**

*1 Generous Scoop*

*Choose from Chocolate, Vanilla, Strawberry  
and Seasonal Sorbet*

### COFFEE & TEA

**CAPPUCCINO OR LATTE | 5**

**ESPRESSO | Single 3.5 | Double 6**

**CAPPUCCINO OR LATTE | 5**

**FRENCH PRESS COFFEE - WE PROUDLY SERVE**

**100% ORGANIC AND FREE TRADE**

**CERTIFIED MAYAN ROAST | Whole Pot 9 | Half 6**

**RISHI ORGANIC HOT TEA | 3.50**

### CORDIALS

**BAILEY'S IRISH CREAM | 7.50**

**KAHLÚA | 7.50**

**FRANGELICO | 8.25**