

the Funky Door

BISTRO | WINE ROOM

Shareables

FAMOUS FUNKY DOOR CHEESE STICKS

phyllo dough | cream cheese & parmesan | pesto | vodka marinara | ranch 15

CHEESY FRIED PICKLES

dill pickles | havarti cheese | eggroll style | spicy ranch 15

BANG BANG SHRIMP

crispy shrimp tossed in sweet chili and garnished with green onions
served with spicy mayo 16

CHARCUTERIE BOARD

fruit | mixed nuts | cured meats | olives | assorted cheeses | house boursin
crackers | chef's jam | 30

TIPS & DIPS

crispy steak bites | smoked jalapeno aioli | siracha honey
horseradish dijon 26

DIABLO CALAMARI

fried calamari | jalapenos | green peppers | onions
diablo sauce 21

Fondues

Served with our house-made croutons

FIESTA

pepper jack cheese | Pacifico beer | tequila 20 GF

FUNKY DOOR

smoked gouda | caraway 20 GF

SPINACH ARTICHOKE

parmesan | cream cheese | fresh spinach | artichoke hearts 20 GF

Fondue Add-Ons

- jalapeño sausage 9
- steak tips 15
- shrimp 14
- madeira mushrooms 7
- mini corn dogs 7
- pretzel bites 7
- fresh vegetables 7
- sautéed chicken 7
- fried boneless wings 9
- sauteed vegetables 7

Featuring Executive Chef JP Shanks & Sous Chef Joseph Chavez

Soups

TWO OFFERINGS OF SOUP DU JOUR 7

Hand Helds

FUNKY BURGER

steakhouse angus beef | jalapeno bun | lettuce | tomato | onion | choice of fries 18
add bacon jam 3

Somm Selection- 2020 Daou Vineyards Pessimist, Paso Robles, California 13

VAMPIRE TACOS

carnitas | crispy cheese tortilla | pickled red jalapeno | onions
cilantro | cotija cheese | salsa verde | charred lime 16

Somm Selection- 2018 Antigal Uno, Mendoza, Argentina 11

Salads

PEAR & PECAN

rosé poached pears | goat cheese mascarpone | mixed greens
spiced pecans | balsamic reduction | berry vinaigrette 14 GF

Somm Selection- 2019 Basa Lore, Getariako Txakolina, Spain 11

CAPRESE SALAD

mozzarella | tomatoes | basil | balsamic glaze 14

Somm Selection- 2020 E. Guigal Côtes du Rhône Blanc, France 12

CHOPPED CAESAR

chopped romaine | shaved parmesan | caesar dressing | house made croutons 10

Somm Selection- 2020 E. Guigal Côtes du Rhône Blanc, France 12

ASIAN AHI SALAD

seared ahi tuna | mixed greens | carrots | cucumber | pickled ginger | orange supremes 25

Somm Selection- 2020 E. Guigal Côtes du Rhône Blanc, France 12

dressings: caesar | buttermilk ranch | berry vinaigrette | asian vinaigrette

Salad Add-Ons

grilled chicken 7 | steak tips 15 | salmon filet 16 | shrimp 14 | ahi tuna 15

International Specialties

CHICKEN MARSALA

wild mushroom | marsala wine sauce | linguini | chef vegetables 25

Somm Selection- 2016 Villa Matilde Rocca Dei Leoni Aglianico, Campania, Italy 12

SQUASH LASAGNA

butternut & spaghetti squash | mozzarella
pesto cream cheese | parmesan | sautéed spinach 18 GF

Somm Selection- 2016 Perinet Merit Garnacha, Priorat, Spain 17

CAJUN PASTA

chicken | jalapeño sausage | cavatappi pasta
blackened cream sauce | peppers & onions 28

ADD CAJUN SHRIMP 8

Somm Selection- 2018 Caymus-Suison Grand Durif, Petite Syrah, Suison Valley, California 20

Sea

BLACKENED SALMON

blackend salmon | maque choux (traditional roasted corn succotash) 26
Somm Selection- 2018 Tutela, Veneto, Italy 11

LOBSTER MAC N CHEESE

lobster meat | six cheese sauce | cavatappi | toasted breadcrumbs 34
Somm Selection- 2019 Henri Boillot Bourgogne Blanc, Meursault, France 18

SEAFOOD ETOUFEE

shrimp | crawfish | peppers | onions | rice 28
Somm Selection- 2020 E. Guigal Côtes du Rhône Blanc, France 12

Land

All grilled items are cooked on our hickory fired grill.

Add a fresh garden or caesar salad to any entrée 5

PORTERHOUSE

20 oz black angus | peppercorn beurre blanc | chef potatoes | seasonal vegetables 42
Somm Selection- 2018 Concha Y Toro, Terrunyo, Carmenere, Valle del Cachapoal, Chile 20

FILET MIGNON

8 oz black angus | demi glace | chef potatoes | seasonal vegetables 48
Somm Selection- 2018 PlumpJack Syrah 41



COWBOY RIBEYE

20 oz black angus | chef potatoes | seasonal vegetables 56
Somm Selection- 2017 Far Niente Bella Union Cabernet Sauvignon, Napa, California 26

PAN SEARED ELK MEDALLIONS

elk medallions | pepperjack grits | red wine demi glace | chef vegetables 48
Somm Selection- 2019 Château Haut-Ségottes, Saint Émilion, Bordeaux 29

Jazz Up Your Steak

- Truffle Butter 8 • Housemade Boursin 6 • Lobster Oscar 10
- Smothered Garlic Mushrooms & Onions 8

Add Surf

LOBSTER TAIL 24 SHRIMP SCAMPI 14

Side Items 6

- chef vegetables • blistered okra • fries (truffle (+2), cajun or sweet)
- chef potatoes • crispy brussels sprouts
- madeira mushrooms • bacon and mushroom risotto +2

Substitutions 3

Shared Plate Fee 8

(shared protein, separate sides)

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Wine Spectator Award of Excellence

Carrie Britton, WSET Diploma, FWS,
Court of Master Sommeliers Level II

Desserts and Decadence

Cheesecake Brûlée Flambé!

Our delectable cheesecake with a caramelized sugar topping flambéed tableside 18

Crème Brûlée

A classic dish with a custard base and caramelized sugar topping 10

Chocolate Bourbon Cake

A delectable multi-layer chocolate cake served with caramel ice cream and drizzled with a bourbon sauce 18

Cheesecake

Chef's Secret Recipe! 10
Funky Door Style or Turtle Style 12

White Chocolate and Blueberry

Bread Pudding

served with crème anglaise 18

French vanilla bean ice cream ala mode 5

Decadent Fondues

The Funky Door Candy Bar

Fondue

Irresistible blend of milk chocolate, creamy peanut butter and caramel 15

Decadent Dark Chocolate Fondue

A chocoholic's dream come true
Signature recipe – semi sweet chocolate perfectly melted 15

Bananas Foster Fondue

Our version of the classic, made with white chocolate, caramel and banana liqueur 15

Fondue Add-ons

All fondues served with angel food croutons	
Graham Crackers	3
Marshmallows	4
Churros	5
Strawberries	6
Bananas	6

Dessert Wines

Banfi Brachetto "Rose Regale" split	13
2015 Beni di Batasiolo Barolo Chinato	9
2012 Château Berthenon Blanc	10
2015 Château Coutet Sauternes	16
1998 Château Rieussec Sauternes	39
2015 Château Rieussec Sauternes	18
2012 Emotions Sauternes	12
Lionel Osmin & Cie Foehn Jurancon	11
Petite Guiraud Sauternes 2012	10
Royal Tokaji 2008	15

Cordials & Cognacs

Rum Chata	6
Bailey's Irish Cream	8
Disaronno	8
Kahlua	8
Godiva	9
Frangelico	10
Grand Marnier	11
Hennessey	12
Remy Martin Cognac XO	34
Remy Louis XIII	250



Ports, Madeiras & Sherries

Graham Tawny Century Flight	
10, 20, 30, & 40yr	99
10yr \$21 20yr \$30 30yr \$50 40yr	77
Blandy's Bual Madeira 5yr	9
Croft Reserve Tawny Port	8
Dow's Fine Ruby Port	11
Fonseca Porto Bin No 27	14
Graham's LBV Porto	19
Penfolds Tawny Port	14
Quinta de la Rosa Ruby Port	13
Sandeman Sherry	13
Taylor Fladgate 10-year 2010	15
Taylor Fladgate Late Bottled Vintage	19

Coffees & Cocktails

Chocolate Fantasy

Sobieski Vanilla Vodka • Godiva Chocolate
Bailey's Irish Cream • Kahlua Coffee Liqueur 11

I Rum On Espresso

Ron Zacapa 23 • Crème De Cocoa • Espresso
Honey • Kahlua Coffee • Brown Sugar • Egg White
Brûlée 18

Brandy Alexander

E&J Brandy • Godiva White Chocolate • Crème de
Cocoa • Absolut Vanilla Vodka • Vanilla Bean Ice
Cream • Cinnamon • Topped with a Cinnamon &
Godiva Cream 18

Italian Coffee

Frangelico • Hot Coffee • Whipped Cream 10

OXO ANGEL

Remi XO with Angel's Envy Bourbon, Luxardo
maraschino liqueur, and cherry bark bitters presented
with gourmet chocolate mix 45
XO DARK- Made with Bulleit Rye in place of Bourbon 45