

dinner

STARTERS

Bacon Wrapped Dates (6) 22
Brie Stuffed, Blueberry Balsamic

Benton's Maple Glazed Bacon 26
Smoked, Apple Jalapeno Jam,
Arugula, Maple Glaze

E3 Prime Beef Tartare* 22
Smoked Egg Yolk, Capers, Yuzu Aioli,
House Made Potato Chips

Caviar Deviled Eggs (3) 26
Regiis Ova Ossetra Caviar,
Wine Mustard, Fried Onion

Blistered Shishito Peppers 20
Pumpkin Chutney, Maple Glaze

Crab Cakes (3) 30
Crab Salad, Remoulade, Gremolata,
Pickled Fresno, Infused Oil

Crispy 'Nashville Hot' Lobster 48
Tarragon Buttermilk, Hot Chili Sauce,
Lemon, Clarified Butter

Rockefeller Oysters 34
Creamed Spinach, Benton's Bacon,
Herbed Breadcrumbs, Parmesan

Artisanal Butcher Board 36
Curated Meats & Cheeses, Dried Fruit, Honeycomb, Dijon Mustard,
Marcona Almonds, Grapes, Lavash

CAVIAR BAR

Regiis Ova Caviar*
Served on Shaved Ice with Chives,
Crème Fraîche, Lavash,
House Made Potato Chips

Ossetra 135/oz
Hybrid 155/oz
Supreme 175/oz
Caviar Trio 450

SEAFOOD

Chilled Colossal Shrimp (3) 26
Yuzu Cocktail Sauce

**Colossal Alaskan
King Crab Legs 1lb MP**
Clarified Butter, Old Bay Aioli,
Frisée, Lemon

Raw East Coast Oysters* (6) 30
Mignonette, Yuzu Cocktail Sauce, Lemon

Grand Slam* 130
Maine Lobster Tail, Colossal U-7 Shrimp,
Crab Salad, Raw East Coast Oysters,
Shrimp Ceviche (serves 1-2)

Megalodon* 530
Regiis Ova Ossetra Caviar, Maine Lobster, Alaskan King Crab Legs, Blue Crab,
Colossal U-7 Shrimp, Raw Oysters, Chilled Octopus, Ceviche Seaweed Salad (serves 6)



Our true north is a pledge to be good stewards of the land and animals under our care.
This intentional process respects the animal that nourishes us and those who
raise their fork with exceedingly high standards.

E3 Chophouse is proud to donate 10% of all net profits to the E3 Ranch Foundation,
serving our combat veterans and fighting against human-trafficking.

A 20% service charge will be added to parties of 7 or more guests.

Please notify your server for any allergies or consumption issues prior to ordering.*These items may be served raw or uncooked based on your specification, or contain raw or uncooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



CHOPHOUSE

Open Wood Fire or Seasoned Cast Iron

7oz E3 Petite Filet* 46

10oz E3 Filet* 58
Bacon Wrapped 6

14oz E3 NY Strip* 62

16oz E3 Ribeye* 69

22oz E3 Cowboy Ribeye* 79

42oz E3 Tomahawk Ribeye* MP
Sliced Tableside 7

COMPANIONS

Grilled Colossal Shrimp 26
Old Bay Butter

Seared Scallops 28
Béarnaise, Fresh Herbs

8oz Maine Lobster Tail 68
Clarified Butter, Lemon,
Steamed or Fried

Oscar Style
Asparagus, Béarnaise
Lobster 30 / Crab 24

Alaskan King Crab Legs 1/2 lb MP
Clarified Butter, Lemon, Steamed

Shaved Truffle Service MP
Black Olive Oil

Foie Gras Crust 17

SAUCES

E3 Signature Steak Sauce 3

Creamy Horseradish 3

Truffle Herb Butter 4

Béarnaise 3

Sauce Trio 8

TENNESSEE GREENS

Summer Salad 18
Spring Mix, Strawberry Vin,
Candied Walnuts,
Cranberry Goat Cheese

Chopped Kale 18
Marcona Almonds, Dried Currants,
Red Onion, Goat Cheese,
Lemon Oregano Vinaigrette

Classic Caesar 18
Romaine Hearts, Herbed Croutons,
Shaved Parmesan

Bacon & Blue 16
Baby Iceberg, Benton's Bacon, Radish,
Baby Tomatoes, Cured Egg Yolk,
Chives, Blue Cheese Dressing,
Blue Cheese Crumbles

ENTRÉES

E3 Hot Chicken 48
Creamy Grits, Braised Collard Greens,
Sorghum Glaze

Norwegian Salmon 52
Togerashi Seared Salmon,
Carrot Ginger Puree, Chinese Black
Forbidden Rice, Black Garlic Essence

18oz Pork Chop* 58
Maple Glaze, Gruyere, Gouda,
Garlic Mashed Potatoes

Cauliflower Steak 38
Pan Seared Oven Roasted
Cauliflower Filet, Vegetable Farro,
Red Pepper Coulis

VEGETABLES AND STARCHES

Cauliflower & Brussels Sprouts 14
Red Onion, Fresh Cilantro, Nuoc Cham

Sautéed Broccolini 16
Garlic, Shallots, Blueberry Balsamic,
Infused Oil, Parmesan

Braised Collard Greens 18
Benton's Bacon, Potlikker

Roasted Heirloom Carrots 16
Thyme, Asparagus

Lobster Mac & Cheese 28
Maine Lobster Meat, Parmesan,
Manchego, Herbed Breadcrumbs

**Gruyère, Gouda &
Garlic Mashed Potatoes 16**
Fontina, Emmentaler, Scallions

Creamed Corn Gratinée 16
Wood Roasted Jalapeño, Pepper Jack,
Herbed Breadcrumbs, Popcorn



MILITARY MONDAYS

**We are proud to offer all Active Military
and Veterans our E3 Dinner for \$10 (\$70 Value)**

Tennessee Mixed Greens, E3 Filet Tips,
Gruyère, Gouda & Garlic Mashed Potatoes, Braised Collard Greens

wine

Bin No.	Producer & Label	Region	Glass	Bottle
BUBBLES				
1304	Michele Chiarlo, <i>Nivole</i> , Moscato d'Asti DOCG (375mL)	Piedmont IGT, Italy	--	31
1092	Henriot, <i>Brut Souverain</i> , Brut (375mL)	Champagne AOC, France	--	42
1302	Scarpetta, Prosecco, Prosecco DOC	Veneto IGT, Italy	13	53
1508	J. Vineyards & Winery, "J", Sparkling Brut	Russian River Valley AVA, CA	16	81
1300	Banfi Rosa Regale, Brachetto d'Acqui DOCG (187mL)	Piedmont IGT, Italy	--	13
1140	Lucien Albrecht, Brut Rosé, Crémant d'Alsace	Alsace AOC, France	14	60
WHITE				
3146	Boundary Breaks, <i>Reserve No 198</i> , Riesling	Finger Lakes AVA, NY	14	57
2505	Maso Canali, Pinot Grigio	Trentino Alto-Adige DOC, Italy	14	60
3118	Hendry Ranch, <i>Hendry Vineyard</i> , Albarino	Napa Valley AVA, CA	14	60
3046	Franck Millet, Sancerre / Sauvignon Blanc	Sancerre AOC, France	18	82
3475	Stoneleigh, Sauvignon Blanc	Marlborough, NZ	14	60
2066	Dom. Christian Moreau, Chablis / Chardonnay	Chablis AOC, Burgundy, France	16	74
3024	Domaine Eden, Chardonnay	Santa Cruz AVA, Central Coast, CA	17	79
3440	Craggy Range, <i>Kidnappers Vineyard</i> , Chardonnay	Hawke's Bay, New Zealand	14	68
ROSÉ				
4186	Château de Peyrassol, <i>La Croix</i> , Rosé	Mediterranée IGP, France	13	60
RED				
7508	Presqu'île Winery, Pinot Noir	Santa Maria Valley AVA, CA	15	70
6021	Bodega Bela, <i>Bela</i> , Tempranillo	Ribera del Duero DO, Rioja, Spain	14	62
7026	Caymus-Suisun Winery, Grand Durif	Suisun Valley AVA, CA	17	79
6325	Cuvelier Los Andes, Malbec	Valle de Uco, Argentina	14	68
5210	Brancaia Tre, Rosso di Toscana	Toscana IGT, Tuscany, Italy	15	68
3476	Cataclysm, Cabernet Sauvignon	Columbia Valley AVA, WA	13	58
7400	Chappellet, <i>Proprietor's Mountain Cuvee</i> , Cabernet Sauvignon	North Coast AVA, CA	19	86
7002	Buehler Vineyards, Cabernet Sauvignon	Napa Valley AVA, CA	17	79
7092	Serial Wines, Cabernet Sauvignon	Paso Robles AVA, CA	14	68

Wine & Cocktail pricing includes Tennessee State 15% LBD Tax. Vintages may vary.
Personal wines, not represented on our list, are welcome with \$35 Corkage Fee per 750mL, up to 3.

cocktails

Cherry Blossom	16
Botanist Gin, Lo-Fi Gentian Amaro, Luxardo Maraschino Liqueur, Lemon Juice	
Absolut-Ly Sour*	16
Absolut Citron Vodka, Lo-Fi Sweet Vermouth, Simple Syrup, Lemon Juice, Raspberry, Egg White	
Sunset In Rosarita	16
Espolon Reposado Tequila, Falernum, Lime, Simple Syrup, Triple Sec, Salt Rim	
Ballad Of The Bee	16
Gin Or Vodka? Refreshing Either Way. Lime Juice, Cucumber, Basil, Simple Syrup	
Hot Tropic	16
Campeño Aged Rum, Pineapple Juice, Lime Juice, Simple Syrup, Mango Habanero Cider	
Smoke On The Mountain	16
George Dickel Rye, Montenegro Amaro, Green Chartreuse, Chateau Aloe Liqueur, Smoked	
E3 Manhattan	16
Rittenhouse Rye, Licor 43, Antica Vermouth, Framboise Liqueur, Cocoa & Angostura Bitters	
Torched Old Fashioned	16
Bourbon Or Rye, House Made Porter Syrup, Orange & Angostura Bitters	
In Pursuit Of...	16
Johnnie Walker Black Scotch, Ginger Syrup, Honey Syrup, Lemon Juice, And A Red Wine Float	
Impeded Moments	16
Pickers Blood Orange Vodka, Passionfruit, Cream Of Coconut, Elderflower, Lime Juice	
Espresso Martini	16
Averna Amaro, Demerara Syrup	
E3 Refresher Mocktail	6
Lime Juice, Cucumber, Mint, Or Basil	
Spring Break Mocktail	6
Coconut, Pineapple, Passionfruit, Lime Juice	
Berry Fun Mocktail	6
Berries, Ginger, Cranberry Juice, Lemon Juice	

beer

TN Brew Works Southern Wit	8
Little Harpeth Chicken Scratch Pilsner	8
Lupulin Tropical Fun Pants	8
TailGate Brewery Orange Wheat	8
New Heights Nothing Fancy Cream Ale	10
Bearded Iris Homestyle IPA	10
Blackhorse Brewery IPA	8
Yee-Haw Dunkel Dark Lager	9
Wiseacre Get Up/Get Down Milk Stout	9
Guinness Irish Stout	9
Blake's Seasonal Cider(s)	8
Bud Light	7
Michelob Ultra	7
Coors Light	7
Miller Lite	7
Stella Artois	8
Corona Extra Mexican Pale Lager	8
Non-Alcoholic Beer	7

Old Forester Flight

FOUR FINE BOURBONS 35

SINGLE BARREL
Every fingerprint is unique. Old Forester Single Barrel is from one barrel, so there is no other bourbon exactly like it.

1870 ORIGINAL BATCH
In 1870 George Garvin Brown created Old Forester. In honor of that milestone year, we have crafted a tribute echoing Brown's original process, batching from 3 distilleries for a unique flavor.

1897 BOTTLED IN BOND
Bottled in Bond honors a watershed moment in history, the 1897 U.S. Bottled-in-Bond Act. Aged in a federally bonded warehouse for 4 years, from 1 distiller, 1 distillery, 1 distillation season, and bottled at 100 Proof.

1920 PROHIBITION STYLE
1920 initiated Prohibition, but granted 6 distillers to continue for medicinal purposes. Old Forester is the only bourbon continuously sold by the same company that has been available for sale before, during, and after Prohibition.