

NASHVILLE

World Famous
SKULL'S
RAINBOW ROOM

TENNESSEE

• Since 1948 •

Starters

LOBSTER BISQUE**

Velvety smooth with rich flavors of Maine lobster and Cognac. Finished with crème fraîche 16

HOUSE SALAD

Young field greens tossed in a dijon balsamic vinaigrette with shaved onion, English cucumber, tomato, croutons 14

WEDGE SALAD

Classic iceberg wedge with house made bleu cheese dressing, tomato, onion and crumbled bacon 16

CAESAR SALAD**

Classic Caesar with anchovy, lemon and garlic 14

BUTCHER'S BOARD**

An assortment of cured meats & cheeses with accompaniments 36

TUNA TARTARE**

Sushi grade, #1 tuna with herbs, aromatics and crème fraîche. Served with wonton chips 22

LOW COUNTRY SHRIMP COCKTAIL**

Spicy Southern flavored shrimp with extra-tangy cocktail sauce 25

CARPACCIO**

Shaved raw beef tenderloin, arugula, bread box, coddled egg and Manchego cheese 25

ESCARGOT**

Broiled mushroom caps stuffed with Helix snails, Sherry herb butter and Parmesan cheese 22

FOIE GRAS**

Hudson Valley Grade A with rum raisin chutney 28

EGGPLANT**

Panko fried, topped with crawfish and shrimp creole sauce 20

PRIME RIB EMPANADAS**

Braised in red chilis, garlic and onions, topped with roasted poblano cream sauce and queso fresco 22

Steaks

NY STRIP**

14oz. hand carved steak with sherry compound butter 58

FILET MIGNON**

Grilled 8oz. Angus Beef 60

Steak Add Ons

Lobster tail** 45	Shrimp skewer (3)** 18	Scallops (2)** 18	Abigail** 14
Side of demi-glace 12	Side of bleu cheese 12	Side of steakhouse mushrooms 14	

Entrées

PRIME RIB**

Slow roasted with au jus, horseradish cream 58

PORK CHOP**

Grilled pork chop with rosemary, bacon and garlic honey glaze 55

NEW ZEALAND RACK OF LAMB**

Grilled 16oz. rack of lamb marinated in pomegranate juice, olive oil, garlic, rosemary, demi-glace 56

RED WINE DEMI BRAISED SHORT RIB*

Red wine demi-glace 42

CHEF'S FEATURED DISH**

(Please ask your server about tonight's creation) MKT

ROASTED HALF CHICKEN**

Brined and herb roasted 39

DIVER SCALLOPS**

Pan-seared U-10 diver scallops with lemon-caper beurre blanc 42

CRAWFISH GNOCCHI**

Lobster cream sauce, fresh basil chiffonade 34

(Add Lobster Tail +45 Add Shrimp Skewer (3) +18)

Sides

Lemon-Pepper Asparagus 16 | Truffle Mashed Potatoes 14 | Parmesan Fries 12

Brussels with Bacon Jam 12 | Smoked Cheddar Mac & Cheese 16

* All are served cooked to order. ** The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.

About Skull's Rainbow Room

Skull's Rainbow Room is a casual yet elegant tribute to David "Skull" Schulman and the former fine dining establishments of Nashville's Historic Printers Alley.

Premium handcrafted cocktails and an eclectic beer and wine list complement our award winning cuisine. We pay homage to the entertainment of yesteryear with burlesque and live music nightly. Schulman opened the Rainbow Room in the lower level of the landmark Southern Turf Building in 1948. During Skull's five-decade tenure, the legendary venue transformed multiple times; jazz, burlesque, country, strip-tease, and rock 'n' roll all claim chapters in its history.

Etta James, Elvis Presley, Patsy Cline, Johnny Cash, Paul McCartney, Bob Dylan, Waylon Jennings, Joni Mitchell, Jerry Lee Lewis, and comedian Andy Griffith have all graced our original checker-board stage. Today's entertainers, including Brett Eldrege, Dierks Bentley, and Tim McGraw continue the legacy.

Sadly, in January of 1998, David "Skull" Schulman was murdered during a robbery in his beloved club. People from all walks of life mourned his passing. The iconic Rainbow Room closed shortly thereafter, staying shuttered for almost 17 years.

After an extensive three year renovation, the doors to David Schulman's World Famous Skull's Rainbow Room reopened in June 2015. Enjoy.

"The Alley will always be here, I expect... and I'll stay here with it."
-David "Skull" Schulman