

World Famous
SKULL'S
RAINBOW ROOM
• Since 1948 •

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, we are proud and honored to once again open the doors of David Schulman's World Famous Skull's Rainbow Room. Enjoy.

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

-David "Skull" Schulman

Starters

LOBSTER BISQUE	Made with live Maine Lobster, cream and finished with cognac 12
HOUSE SALAD	Young field greens tossed in a dijon balsamic vinaigrette with shaved onion, English cucumber, tomato and croutons 11
WEDGE SALAD	Classic iceberg wedge with house made bleu cheese dressing, tomato, onion and crumbled bacon 11
CAESAR SALAD**	Classic Caesar with anchovy, lemon, garlic and coddled egg 12
CHARCUTERIE	An assortment of cured meats and accompaniments 17
CHEESE PLATE	Assorted imported and domestic cheeses 16
TUNA TARTARE**	Sushi grade, #1 tuna with herbs, aromatics and crème fraîche served with house made potato chips 18
CARPACCIO WITH ARUGULA**	Shaved raw beef tenderloin, arugula, bread box, coddled egg, Manchego cheese and truffle oil 18
ESCARGOT	Broiled mushroom caps stuffed with Helix snails, Sherry herb butter and Parmesan cheese 19
FOIE GRAS*	Hudson Valley Grade A with sweet corn honey Champagne vinegar 20
VEAL SWEET BREADS	Poached then fried in potato flour, haricots verts, potato galette 16
CRAWFISH RISOTTO	Louisiana crawfish tails, Arborio rice, Gorgonzola cheese 16
EGGPLANT	Fried with Panko, topped with crawfish, shrimp and spinach cream 17
DUCK EMPANADA	Duck confit, cremini mushroom, crumbled bleu cheese and caramelized onion empanadas finished with a poblano cream and manchego cheese 18
CRAB CAKES*	Pan sautéed jumbo lump crab cakes finished with a remoulade sauce 19

* 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

Entrées

PRIME RIB*

Slow roasted with au jus, horseradish cream

34

PORK CHOP*

Grilled 14oz. pork chop with rosemary, bacon and garlic honey glaze

33

NEW ZEALAND RACK OF LAMB*

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

37

FILET MIGNON*

Grilled 8oz. Angus Beef

38

DIVER SCALLOPS*

Pan-seared U-10 diver scallops with a reduced vermouth cream

31

BOEUF EN CROÛTE

Ribeye braised in red wine, shallots and mushroom, wrapped in Brie cheese and puff pastry

29

CHEF'S FEATURED FISH*

(Please ask your server about tonight's creation)

33

MAPLE LEAF FARMS DUCK BREAST*

Pan-seared and finished with a wild berry Demi-glace

30

EXECUTIVE CHEF MIKE LEDESMA