

Dinner

STARTERS

Southern Deviled Eggs <small>GF</small>	farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika	11
Bacon Wrapped Dates <small>GF</small>	stuffed with bleu cheese, wrapped in applewood bacon, dusted in chili & brown sugar	10
Seared Ahi Tuna <small>GF</small>	pickled carrots, cucumber, red onions, sweet thai chili sauce, over arugula, with wasabi cream	18
Steak Tartare <small>GF</small>	raw beef tenderloin with shallots, capers, dijon, quail egg, toast points, & traditional accoutrements	22
Calamari <small>GF</small>	flash-fried with cherry peppers, artichokes, tomatoes, tossed in garlic herb butter	17
Cold Smoked Salmon	dill cream on house-made toast points, & traditional accoutrements	16
Beef Crostini	thinly sliced beef tenderloin, horseradish cream, pickled red onion, balsamic glaze	18
Shrimp Cocktail <small>GF</small>	chilled jumbo U10 shrimp, tangy cocktail sauce	22
Jumbo Lump Crab Cake <small>GF</small>	remoulade & creamy herb vinaigrette	24
Escargot	baked in garlic herb butter, topped with puff pastry	14

SOUPS & SALADS

Tomato Soup	grilled cheese crostini	10
Lobster Bisque <small>GF</small>	sherry-chantilly cream	12
House Salad <small>GF</small>	field greens, red onion, tomato, cucumber, carrots, goat cheese, roasted chickpeas, balsamic vinaigrette	10
Caesar Salad <small>GF</small>	whole leaf romaine hearts, whole anchovies, parmesan, caesar	11
Wedge Salad <small>GF</small>	center-cut iceberg lettuce, bleu cheese, tomato, egg, pancetta, pickled red onion, smoky roquefort	12
Grilled Romaine Salad <small>GF</small>	grilled romaine hearts, bleu cheese, tomato, red onion, egg, warm bacon vinaigrette	12

ENTRÉES

Pasta Primavera	fresh seasonal vegetables, angel hair, white wine sauce	29
Shrimp Scampi	grilled jumbo U10 shrimp, garlic butter, tomato, spinach, lemon beurre blanc, angel hair	35
Salmon Meuniere <small>GF</small>	pan seared with browned butter, green beans amandine	34
Pecan Crusted Salmon <small>GF</small>	lemon beurre blanc, sauteed spinach, mushroom risotto	36
Sea Bass <small>GF</small>	potato & herb crusted, lemon beurre blanc, mushroom risotto, garnished with asparagus	48
Lemon Caper Chicken	<i>choice of</i>	
Pan Seared <small>GF</small>	lightly breaded, lemon caper butter, heirloom tomatoes, artichoke hearts, mashed potatoes	32
Grilled <small>GF</small>	lemon caper butter, seasonal vegetables	34

STEAKS & CHOPS

**please allow additional cook time*

New Zealand Lamb Chops <small>GF</small>	raspberry-red wine reduction, chimichurri oil, goat cheese bread pudding	52
Double-Bone Pork Chop* <small>GF</small>	braised red cabbage, housemade applesauce	28oz bone-in 39
Steak Diane <small>GF</small>	sliced tenderloin & our famous diane sauce, over garlic mashed potatoes	48
Filet Mignon <small>GF</small>	maître d'butter, garlic mashed potatoes & roast beef gravy	6oz 39 / 9oz 53
Beef Wellington*	garlic mushroom pâté, prosciutto, pastry shell, peppercorn cream & mushroom demi	6oz 49
Ribeye <small>GF</small>	maître d'butter, garlic mashed potatoes & roast beef gravy	16oz 58
Cowboy Ribeye <small>GF</small>	maître d'butter, garlic mashed potatoes & roast beef gravy	22oz bone-in 79
	Au Poivre Style <small>GF</small> peppercorn crusted	+5
	Oscar Style <small>GF</small> lump crab, asparagus, hollandaise	+12

Chateaubriand* <small>GF</small>	16oz filet sliced and served for 2 to share sauteed mushrooms, seasonal vegetables, garlic mashed potatoes & roast beef gravy, peppercorn cream & bearnaise	99
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STEAK SAUCES +5

Peppercorn Cream <small>GF</small>	Mushroom Demi <small>GF</small>
Bearnaise <small>GF</small>	Hollandaise <small>GF</small>

SIDES

Garlic Herb Mushrooms <small>GF</small>	12	Mac & Cheese	12 / with lobster +12
Creamed Spinach <small>GF</small>	10	Garlic Mashed Potatoes & Gravy <small>GF</small>	10
Green Beans Amandine <small>GF</small>	10	Potatoes au Gratin <small>GF</small>	12
Seasonal Roasted Vegetables <small>GF</small>	12	Grilled Asparagus & Hollandaise <small>GF</small>	12

GF Gluten Free Option

Consuming raw or undercooked ingredients may increase the risk of foodborne illness.

A gratuity of 20% may be added to parties of 6 or more.