

## S T A R T E R S

<b>Crudit�</b> <small>GF, V</small> fresh chilled vegetables with house-made hummus	<b>10</b>
<b>Southern Deviled Eggs</b> <small>GF, V</small> farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika	<b>11</b>
<b>Bacon Wrapped Dates</b> <small>GF</small> stuffed with bleu cheese, wrapped in applewood bacon, dusted in chili & brown sugar	<b>10</b>
<b>Brussels Sprouts &amp; Shishito Peppers</b> <small>GF, V</small> seasoned & served crispy with balsamic glaze & sesame seeds	<b>14</b>
<b>Tuna Tartare</b> sushi tuna, soy, sesame, jalapeno, & avocado, with wasabi crema, pickled vegetables, & wonton chips	<b>20</b>
<b>Calamari</b> <small>GF</small> flash-fried with cherry peppers, artichokes, & tomatoes, tossed in garlic herb butter	<b>17</b>
<b>Cold Smoked Salmon</b> dill cream on house-made toast points, & traditional accoutrements	<b>18</b>
<b>Beef Crostini</b> thinly sliced beef tenderloin, horseradish cream, pickled red onion, balsamic glaze	<b>18</b>
<b>Shrimp Cocktail</b> <small>GF</small> chilled jumbo U-10 shrimp & tangy cocktail sauce	<b>22</b>
<b>Jumbo Lump Crab Cake</b> <small>GF</small> remoulade & creamy herb vinaigrette	<b>24</b>
<b>Escargot</b> baked in garlic herb butter & topped with puff pastry	<b>17</b>
<b>Firecracker Lobster</b> beer & tempura battered, tossed in sweet chili sauce, with seaweed salad, pickled vegetables, & sriracha aioli	<b>25</b>

## S O U P & S A L A D S

<b>Lobster Bisque</b> <small>GF</small> lobster claw meat & sherry-chantilly cream	<b>15</b>
<b>House Salad</b> <small>GF, V</small> field greens, red onion, tomato, cucumber, carrots, goat cheese, roasted chickpeas, balsamic vinaigrette	<b>11</b>
<b>Caesar Salad</b> <small>GF, V</small> whole leaf romaine hearts, whole anchovies, parmesan, caesar dressing	<b>12</b>
<b>Wedge Salad</b> <small>GF, V</small> center-cut iceberg lettuce, bleu cheese, tomato, egg, pancetta, pickled red onion, bleu cheese dressing	<b>14</b>
<b>Grilled Romaine Salad</b> <small>GF, V</small> grilled romaine hearts, bleu cheese, tomato, red onion, egg, warm bacon vinaigrette	<b>14</b>

## E N T R   E S

<b>Pasta Primavera</b> <small>V</small> fresh seasonal vegetables, angel hair, white wine butter sauce	<b>29</b>
<b>Lemon Caper Chicken</b> <small>GF</small> pan seared with lemon caper butter, tomatoes, artichoke hearts, & mashed potatoes	<b>34</b>
<b>Shrimp Scampi</b> grilled jumbo U10 shrimp, garlic butter, tomato, spinach, angel hair, lemon butter sauce	<b>35</b>
<b>Pecan Crusted Salmon</b> <small>GF</small> lemon butter beurre blanc, sauteed spinach, mushroom risotto	<b>36</b>
<b>Mahi Mahi</b> pesto & parmesan crusted with bruschetta & balsamic glaze, served with mashed potatoes & garnished with asparagus	<b>39</b>
<b>Sea Bass</b> <small>GF</small> potato & herb crusted, white wine lemon sauce, parmesan risotto, garnished with asparagus	<b>48</b>
<b>Twin Lobster Tails</b> <small>GF</small> two maine lobster tails served with drawn butter, fresh lemon, & asparagus	<b>65</b>

## S T E A K S & C H O P S

<b>New Zealand Lamb Chops</b> <small>GF</small> raspberry-red wine reduction, chimichurri oil, goat cheese bread pudding	<b>52</b>
<b>Double-Bone Pork Chop</b> <small>GF</small> braised red cabbage, house-made applesauce, mango peach habanero chutney	<b>39</b>
<b>Filet Mignon</b> <small>GF</small> ma�tre d' butter, garlic mashed potatoes & roast beef gravy	<b>6oz 42 / 9oz 56</b>
<b>Beef Wellington</b> garlic mushroom p�t�, prosciutto, puff pastry, garlic mashed potatoes & roast beef gravy	<b>6oz 59</b>
<b>Ribeye</b> <small>GF</small> ma�tre d' butter, garlic mashed potatoes & roast beef gravy	<b>16oz 58</b>
<b>Cowboy Ribeye</b> <small>GF</small> ma�tre d' butter, garlic mashed potatoes & roast beef gravy	<b>22oz bone-in 79</b>
<b>Chateaubriand</b> <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	<b>110</b>

## S T E A K A D D I T I O N S

<b>Au Poivre</b> <small>GF</small> encrusted in peppercorns, served with peppercorn sauce	<b>+5</b>	<b>Sea Scallops</b> <small>GF</small>	<b>+7 each</b>
<b>Blue Cheese Crust</b> <small>GF</small> in peppercorn sauce	<b>+6</b>	<b>Crab Oscar</b> <small>GF</small> lump crabmeat, asparagus, & hollandaise	<b>+17</b>
<b>Diane</b> <small>GF</small> wild mushrooms & shallots in a wild mushroom sauce	<b>+7</b>	<b>Lobster Oscar</b> <small>GF</small> lobster meat, asparagus, & hollandaise	<b>+20</b>
<b>Jumbo Shrimp</b> <small>GF</small> grilled or blackened	<b>+6 each</b>	<b>Maine Lobster Tail</b> <small>GF</small> with drawn butter	<b>+30</b>

## S I D E S

<b>Parmesan Risotto</b> <small>GF</small>	<b>14</b>	<b>Mac &amp; Cheese</b> <small>V</small>	<b>12 / with lobster +15</b>
<b>Garlic &amp; Herb Mushrooms</b> <small>GF, V</small>	<b>13</b>	<b>Garlic Mashed Potatoes &amp; Gravy</b> <small>GF, V</small>	<b>10</b>
<b>Creamed or Sauteed Spinach</b> <small>GF, V</small>	<b>10</b>	<b>Potatoes au Gratin</b> <small>GF, V</small> with bacon	<b>12</b>
<b>Green Beans Amandine</b> <small>GF, V</small>	<b>10</b>	<b>Grilled Asparagus</b> <small>GF, V</small> hollandaise	<b>13</b>
<b>Seasonal Vegetables</b> <small>GF, V</small>	<b>12</b>	<b>Brussels Sprouts</b> <small>GF, V</small> balsamic & sesame seeds	<b>13</b>

GF Gluten Free Option Available

V Vegetarian Option Available

Consuming raw or undercooked ingredients may increase the risk of foodborne illness. Please alert your server of any dietary restrictions, as not all ingredients are listed. A gratuity of 20% may be added to parties of 6 or more.