

## STARTERS

<b>GULF SHRIMP COCKTAIL</b> “make you cry” cocktail sauce	12.5
<b>SUSHI SHOTS</b> diced ahi tuna, avocado, wontons, sriracha, sweet soy	14
<b>DEVILED EGGS</b> applewood smoked bacon, whole grain mustard	7
<b>BUFFALO CHICKEN SPRING ROLLS</b> blue cheese dressing	9.5
<b>CRISPY CALAMARI</b> banana peppers, roasted garlic aioli	13
<b>CHIPS &amp; DIP</b> spinach artichoke dip, salsa, sour cream, warm tortillas	10.5
<b>COLORADO LAMB MEATBALLS</b> spicy peanut sauce, pickled veggies	12
<b>LOBSTER BISQUE</b> maine lobster, sherry, chives	9

## STONE OVEN FLATBREADS

### MARGHERITA

crushed tomatoes, basil, fresh mozzarella  
10

### MUSHROOM & BRIE

triple cream brie, herb crème fraiche, spinach  
11.5

### MAINE LOBSTER

mozzarella, bacon, cherry tomatoes, red onion  
15

## SANDWICHES

served with shoestring fries

### BLACKENED GROUPER

horseradish coleslaw, remoulade,  
brioche bun  
18

### FRENCH DIP

aged gruyere, caramelized onions,  
creamy horseradish, au jus  
17.5

### TRIPLE GRIND BURGER\*

bacon, cheddar, lettuce, tomato, onion,  
dill pickle, brioche bun  
15

## SIDES

### GARLIC SPINACH

### SESAME GREEN BEANS

### ROASTED ASPARAGUS

### WILD MUSHROOMS

### LOADED BAKED POTATO

### SMOKED GOUDA REDSKINS

### BROCCOLI & CHEDDAR RISOTTO

6 ea.

### LOBSTER MAC & CHEESE

12.5

## SMALL & ENTRÉE SALADS

<b>MIXED GREENS</b> sunflower seeds, tomato, red onion, cucumber, lemon vinaigrette	5
<b>CLASSIC CAESAR</b> hearts of romaine, garlic croutons, shaved parmesan	6
<b>LOCAL BIBB LETTUCE</b> buttermilk blue cheese, bacon, avocado, egg, grape tomato, radish, yogurt ranch	8.5
<b>MEDITERRANEAN SALMON*</b> almonds, feta, artichokes, peppers, olives, tomatoes, honey-lemon chardonnay	18
<b>SINGAPORE CHICKEN</b> toasted cashews, mixed greens, mango, avocado, lo mein noodles, sesame-ginger dressing	15.5

## HOUSE SPECIALTIES

<b>TODAY'S FRESH CATCH*</b> chef's daily presentation	MKT
<b>GULF of MAINE SALMON*</b> quinoa pilaf, green beans, herb yogurt	24
<b>FLOUNDER MEUNIERE</b> roasted fingerlings & broccoli, caper brown butter	25
<b>CAROLINA FRIED SHRIMP</b> fries, slaw, cocktail & remoulade sauce	19.5
<b>SCALLOP LINGUINE*</b> asparagus, tomatoes, basil, parmesan, prosecco cream	26
<b>CHICKEN ANNA</b> broccoli & aged cheddar risotto, lemon herb pan sauce	18.5
<b>BABY BACK RIBS</b> not your grandma's potato salad, ancho espresso bbq	23
<b>GRILLED MEATLOAF</b> mashed potatoes, onion straws, mushroom gravy	18
<b>BASEBALL CUT SIRLOIN*</b> rosemary fries, bourbon peppercorn sauce	25.5
<b>FILET MIGNON*</b> mashed rose potatoes, sautéed spinach, beef jus	36/45
<b>NEW YORK STRIP STEAK*</b> smoked gouda redskins, beef jus	38
<b>SURF &amp; TURF*</b> twin filet medallions, lobster tail, mashed potatoes, asparagus	39.5

## VEGETARIAN MENU ALWAYS AVAILABLE



WE PROUDLY SERVE CERTIFIED ANGUS BEEF



TONY SLEDGE - EXECUTIVE CHEF

STEVE FELDPUSCH - GENERAL MANAGER

NOT ALL INGREDIENTS ARE LISTED, PLEASE INFORM YOUR SERVER TO ANY FOOD ALLERGENS OR DIETARY RESTRICTIONS

\*THERE IS AN INCREASED RISK OF FOODBORNE ILLNESS WHEN CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD