

STARTERS

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

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

HOUSE SPECIALTIES

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

VEGETARIAN MENU ALWAYS AVAILABLE



WE PROUDLY SERVE CERTIFIED ANGUS BEEF



SCOT THIELMAN - CHEF

AMANDA CEGALIS - 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