

FOR THE TABLE

Fried Green Tomatoes (V) 21
House Jalapeño Ranch, Goat Cheese, Mixed Greens

Cheese & Charcuterie Board 49
Olives, House-Pickled Vegetables, Candied Pecans

STARTERS

Mini Cornbread Muffins (V) 14
Whipped Butter Balls

Jumbo Shrimp Cocktail (GF) 22
Gulf 8/12 Jumbo Shrimp, House-made Cocktail Sauce, Lemon Slices

Seared Blackened Ahi Tuna 26
Cucumber-Carrot Slaw, Sweet Soy Glaze, Sriracha Mayo

Ginger-Chili Soy-Glazed Pork Belly 22
Red Cabbage Slaw

3ea. Mushroom Ravioli (V) 18
Wild Mushrooms, Roasted Tomato, Butter White Wine Sauce

Beef Carpaccio (GF) 24
Fresh Sliced Onions, Chimichurri Sauce, Maldon Salt, Horseradish Mayo

SIDES

Creamed Spinach (GF-V) 14
Grilled Asparagus (GF-VG) 15
Loaded Baked Potato (GF) 12
Honey Sriracha Fried Brussels Sprouts (GF-VG) 15
Cajun-Style Rice 12
Butter-Whipped Potatoes (GF) 14
Truffle Potato Fries (GF-VG) 19
Smoked Gouda & Bacon Macaroni and Cheese 12
Roasted Broccolini (GF-VG) 14

SAUCES

Wild Mushroom Cream Sauce (GF) 8
Forest Mushrooms in a Brandy Cream Sauce
Blue Cheese Sauce (GF) 8
Velvety Cream infused with Aged Blue Cheese
Complimentary Sauces (GF)
Chimichurri, House Steak Sauce, Creamy Horseradish

SALADS

Baby Wedge Salad SIDE 12 FULL 19
Blue Cheese, Bacon Lardons, Cherry Tomatoes, Herb Buttermilk Dressing

Classic Caesar Salad SIDE 12 FULL 19
Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons, House Caesar Dressing

Burrata Salad (GF) 22
Baby Heirloom Tomatoes, Candied Pistachios, Arugula, Basil, Frisée, Lemon-Honey Vinaigrette, Balsamic Gastrique

MAIN COURSE

Mushroom Ravioli (V) 28
Wild Mushrooms, Roasted Tomato, Butter White Wine Sauce

Roasted Garlic-Chili Malibu Baby Carrots (GF) 22
Sautéed Quinoa, Garbanzo Beans, Herb Garlic Toum Spread

Seafood Pasta 46
Mussels, Clams, Shrimp, Lobster Meat, Sun-Dried Tomatoes, Wilted Spinach, Bacon Lardons, Red Chili Pepper, Garlic White Wine Sauce, Parmigiano Reggiano, Fresh Parsley

BBQ Smoked Cornish Hen (GF) 32
Cajun-Style Rice, Roasted Broccolini, Spiced Peach BBQ Sauce

FROM THE GRILL

Served with Hand-Cut Steak Fries, Charred Broccolini, House Sauce

10 oz. Bone-In Filet MKT

12 oz. 1855 Prime Filet MKT

12 oz. 1855 Bone-In New York Strip MKT

16 oz. 1855 Prime New York Strip* MKT

12 oz. Prime Dry-Aged New York Strip* 84

6 oz. Maple Whiskey-Glazed Salmon* 30

16 oz. 1855 Prime Ribeye* 59

28 oz. Tomahawk Ribeye 160

8 oz. Marinated Lamb Rack* 54

14 oz. Specialty Cut 50/50 Australian Wagyu* MKT

6 oz. Market Fish MKT

ENHANCEMENTS

Oscar Style (GF) 32
Grilled Shrimp (GF) 18
Seared Scallops (4) (GF) 28
Sautéed Onions (GF-VG) 8
Lobster Tail 65