

## STARTERS

### SHORT RIBS ... 12

Slow braised short ribs served with creamy polenta, smoked bleu cheese, scallions and braising sauce

### HUMMUS AND OLIVES ... 11

House made hummus served with marinated olives, grilled flatbread and crackers

### AHI TUNA SALMON POKE BOWL ... 14

Ahi Tuna and Salmon Poke bowl with sticky rice, avocado, cucumber and scallion

### PORTOBELLO FRIES ... 10

Crispy fried portobello spears served with white truffle aioli

### SMOKED TROUT DIP ... 15

Smoked Rainbow Trout blended with herbed cream cheese and served with crackers and veggies

### JUMBO CRAB CAKE ... 13

Jumbo lump crab cake with a yellow tomato butter sauce

### CHEESE BOARD ... 20

Chef's selection of artisan cheeses with traditional accompaniments



## BRASSTOWN BEEF ALL NATURAL STEAKS

### PRIME CENTER CUT FILET ... 30

Porcini dusted dry-aged, all natural 7oz filet mignon grilled to perfection and served with horseradish whipped potatoes, a tomato, arugula and red onion salad, finished with a balsamic demi-glace

### RIBEYE ... 34

Dry-aged, all natural 14oz ribeye grilled to perfection and served with potato au gratin, asparagus and a roasted shallot compound butter

### BISTRO STEAK AND RAVIOLI ... 27

Grilled bistro steak served over mushroom ravioli with tomatoes, greens and onions

### SURF IT

Shrimp \$8, Scallops \$10, Crab Cake \$11

## SIGNATURE ENTRÉES

### SALMON ... 25

Mesquite Grilled Salmon over white beans tossed with baby Kale and a lemon parsley emulsion

### SHRIMP AND GRITS ... 25

Shrimp, smoked sausage, garlic white wine sauce, garnished with tomato and scallions atop a fried grit cake

### SCALLOPS AND RISOTTO ... 28

Pan Seared Sea Scallops served with Nduja spiked risotto with heirloom carrots and a smoked paprika buree blanc

### GNOCCHI ... 21

Potato dumplings served with chicken Bolognese topped with shaved Parmesan

### PAN ROASTED CHICKEN BREAST ... 23

All-natural Springer Mountain Farms chicken breast pan roasted and served with sweet potato and curried cauliflower hash and chicken glaze

### CHEF'S SPECIAL

- Market Price -

## SOUP, SALADS, SANDWICHES

### SOUP ... 9

Potato Leek soup with a fried oyster

### ICEBERG WEDGE ... 10

Iceberg lettuce, blue cheese dressing, tomatoes, bacon, radish and smoked blue cheese crumbles

### GARDEN SALAD ... 7

Mixed greens, cucumber, carrots, tomato, onion with your choice of dressing

### CAESAR SALAD ... 8

Romaine, Caesar dressing, croutons, Parmesan, Parmesan crisp

### GRILLED APPLE SALAD ... 12

Grilled granny smith apples, shaved fennel, baby kale, celery, candied walnuts, cucumbers and caramelized shallot vinaigrette

Add to any salad: chicken \$6, shrimp, \$8 salmon \$10, crab cake \$11

### CRAB CAKE SANDWICH ... 16

Jumbo lump crab cake with lettuce, tomato and a grilled jalapeno tarter sauce

\* Served with hand cut fries \*

### HALF POUND BRASSTOWN BEEF BURGER ... 15

Burger grilled to perfection served with choice of cheese, lettuce, tomato, onion, pickles

\* Add bacon \$1.50, Blue cheese \$1.00 \*

\* Served with hand cut fries \*

EXECUTIVE CHEF CHRISTOPHER ADGATE, CEC

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.