

STARTERS

MINI BEEF WELLINGTON ... 13

Three mini beef wellingtons served with red wine demi

HUMMUS AND OLIVES ... 11

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

SHRIMP TEMPURA ... 12

Four shrimp tempura served with cucumber slaw and sriracha aioli

PORTOBELLO FRIES ... 10

Crispy fried portobello spears served with white truffle aioli

ROASTED MUSHROOM TART ... 10

Roasted mushrooms baked in a flaky puff pastry with ricotta cheese

SMOKED TROUT DIP ... 15

Smoked rainbow trout blended with herbed cream cheese and served with crackers and veggies

BRUSSEL SPROUTS TOAST ... 10

Shaved brussel sprouts tossed with roasted shallot dressing atop grilled bread spread with a ricotta goat cheese cream

PRIME ALL NATURAL STEAKS

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

NY STRIP ... 30

All natural 12oz NY strip 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 \$13

SIGNATURE ENTRÉES

GRILLED SALMON ... 25

Grilled salmon served with angel hair pasta tossed in a lemon thyme cream and spinach

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

SHORT RIBS ... 18

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

PASTA BOLOGNESE ... 21

Bolognese with pappardelle pasta and parmesan
* Substitute marinara for bolognese.....16 *

OVEN ROASTED CHICKEN ... 23

Fresh carved roasted Springer mountain chicken tossed with Vesuvio pasta, bacon, blue cheese cream sauce and topped with fresh tomato bruschetta

CRAB CAKE ... 30

Two jumbo lump crab cakes served over sautéed brussel sprouts with bacon, onions and celery drizzled with a spicy rémoulade

SOUP, SALADS, SANDWICHES

SOUP OF THE DAY ... 7

CAESAR SALAD ... 8

Romaine, Caesar dressing, croutons, Parmesan, Parmesan crisp

GARDEN SALAD ... 7

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

ROASTED BEET SALAD ... 12

Roasted beets with spinach, red onion, oranges, heirloom carrots and radishes tossed in a warm bacon dressing topped with fried goat cheese

ICEBERG WEDGE ... 10

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

Add to any salad: chicken \$6, shrimp \$8, salmon \$10, crab cake \$13

CRAB CAKE SANDWICH ... 16

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

HALF POUND BEEF BURGER ... 15

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

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

* Sandwiches served with choice of hand cut fries or house salad *

EXECUTIVE CHEF CHRISTOPHER ADGATE, CEC

SOUS CHEF JOSEPH WARD

GENERAL MANAGER KAREN SMITH

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