

[STARTERS]

CAULIFLOWER FRITES ... 14

Tempura fried heirloom cauliflower florets served with red pepper aioli

ARTICHOKE HEARTS ... 12

Tempura fried artichoke hearts served with a garlic herb aioli

SPINACH ARTICHOKE DIP ... 12

Fresh spinach, artichoke hearts, Boursin and Parmesan cheese served with tortilla chips

CREAMY CHORIZO QUESO DIP ... 12

Chorizo, poblano pepper, garlic and white cheddar cheese served with tortilla chips

SOFT BAKED PRETZEL ... 10

Served with warm Spanish pimento cheese

SPANISH PIMENTO CHEESE DIP ... 12

Warm house made pimento cheese dip served with grilled flatbread

POTATO CHIP BUFFALO CHICKEN NACHOS ... 14

Chips layered with buffalo tossed chicken, blue cheese, tomatoes, bacon and scallions, drizzle of ranch dressing

CRAB CAKE ... 16

Jumbo blue crab cake served with Asian slaw, Cajun rémoulade, micro greens and pepper jam

BREAD BASKET ... 5

Warm sliced rosemary bread served with butter

CHEESE BOARD ... 22

Chef's selection of four artisan cheeses and traditional accompaniments

CHARCUTERIE AND CHEESE BOARD ... 30

Chef's choice of four artisan cheeses, three meats and traditional accompaniments

SOUP AND SALADS

SOUP OF THE DAY ... MKT

TREO'S SIGNATURE SALAD ... 12

Mixed greens, candied pecans, smoked blue cheese, avocado, dried cranberries and pecan wood bacon served with your choice of dressing

v ROASTED BEET SALAD ... 16

Roasted Beet, onion, radish, carrot, fennel and mixed greens tossed in orange basil vinaigrette and smoked blue cheese

CAESAR SALAD ... 12

Romaine, Caesar dressing, shaved Parmesan, croutons, white anchovy

WEDGE SALAD ... 14

Lettuce, blue cheese dressing, tomatoes, bacon, radish and smoked blue cheese crumbles

v GARDEN SALAD ... 10

Mixed greens, diced cucumber, tomato with your choice of dressing

.....Add to any salad.....Chicken \$8, Shrimp \$10, Salmon \$14, Crab Cake \$15, lobster tail \$16

PASTA DISHES

SICILIAN SHRIMP SCAMPI ... 26

Six blackened shrimp sautéed and finished with a white wine garlic butter sauce served over a bed of pappardelle pasta with garlic bread

CHICKEN PICCATA ... 25

Grilled Springer Mountain Chicken with pappardelle pasta in a white wine butter caper sauce served with garlic bread

PAPPARDELLE PASTA ... 18

Ribbon pasta served with your choice of marinara, extra virgin olive oil or basil pesto and garlic bread

** Add: chicken \$8, shrimp \$10, scallops \$12, crab cake \$15 **

SEAFOOD NEWBURG ... 36

Shrimp, scallops and lobster served with pappardelle pasta and broccolini with garlic bread

SHRIMP DIABLO ... 26

Six blackened shrimp pan sautéed and finished in a spicy marinara served over a bed of pappardelle pasta

Market Fresh Sea Fare

BLACKENED NORWEGIAN SALMON ... 26

With chorizo risotto with sautéed okra tomato medley finished with avocado dill crema

GF SCALLOPS AND RISOTTO ... 32

Pan seared wild caught sea scallops served with mushroom risotto, heirloom carrots, basil pesto and micro greens

CRAB CAKES ... 30

Two jumbo lump blue crab cakes served over roasted corn chowder, sautéed okra, potatoes, onions and Cajun rémoulade with a red tomato pepper jam

ALL NATURAL CERTIFIED ANGUS PRIME STEAKS

GF CENTER CUT FILET ... 34

8oz Prime filet seasoned with a house rub and served with Boursin whipped mashed potatoes, roasted heirloom carrots and finished with a mushroom demi-glace

NEW YORK STRIP ... 32

12oz Prime NY strip seasoned with a house rub topped with Chef's special compound butter and served with scalloped potatoes au gratin and broccolini

RIBEYE ... 35

16oz Hand-Cut Prime Ribeye lightly seasoned finished with a compound butter and served with a potato hash and roasted brussel sprouts

....ADD TO ANY STEAK....

Shrimp \$10, Scallops \$12, Salmon \$14, Crab Cake \$15, Lobster Tail \$16

SIGNATURE ENTRÉES

OVEN ROASTED CHICKEN ... 24

12oz Springer Mountain Chicken breast glazed with honey and balsamic and roasted to perfection served with potatoes, cherry tomatoes and haricots verts

SHORT RIB ... 25

Slow braised certified Angus beef short rib served with creamy polenta, smoked blue cheese, braising sauce and asparagus

BONE IN PORK CHOP ... 30

Heritage Farms Cheshire Pork herb brined served with Mike's Hot Honey roasted apples, pickled asparagus and cornbread

RACK OF LAMB ... 36

Strauss lamb prosciutto wrapped and rubbed with pistachio pesto cooked medium rare served with watermelon radishes and caramelized fingerling potatoes

EXECUTIVE CHEF CODY PRESSNELL

Split plate charge \$2 Please notify your server of any food allergies. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Menu is subject to change.