

BEGINNINGS

CRAB BISQUE/ 7/9

BLUE CRAB, SHERRY CAYENNE BUTTER, SPRING ONIONS

PRIME RIB CHILI /7/9

HOUSE MADE CHILI WITH PRIME RIB

THE WEDGE/9

ICEBERG SLICE, BLEU CHEESE, HEIRLOOM TOMATOES, BACON, EGG

RANCH HOUSE/6.5

FIELD GREENS, HEIRLOOM TOMATOES, RED ONION, CROUTONS, RANCH DRESSING

CAESAR SALAD/7.5

CRISP ROMAINE, HOUSE-MADE CROUTONS, PARMESAN, ANCHOVIES, CAESAR DRESSING

PECAN & GORGONZOLA/9.5

FIELD GREENS, CANDIED PECANS, GORGONZOLA, SLICED GRAPES, POMEGRANATE VINAIGRETTE

SHAREABLES

TUNA WONTONS

SASHIMI TUNA, SPICY AIOLI, SCALLIONS, PICKLED GINGER, SWEET SOY GLAZE ON A BITE-SIZE CRISPY WONTON
 6 FOR 6 OR 8 FOR 8

PETITE CRAB CAKES/13

BITE SIZE LUMP CRAB CAKES, MEYER LEMON AIOLI AND DRESSED FIELD GREENS

PORK BELLY BITES/13

SEASONED AND FRIED PORK BELLY WITH A SRIRACHA HONEY DIPPING SAUCE

CALAMARI LIMON/10

FRIED CALAMARI, CHERRY PEPPERS, LEMON, PESTO AIOLI

POBLANO PRETZEL BITES/8

POBLANO, WHITE CHEDDAR CHEESE DIP, PRETZEL BITES

CHEF FEATURES

SHRIMP & SCALLOP RISOTTO/22

ROASTED CORN AND POBLANO PEPPER RISOTTO, BUTTER & WHITE WINE CREAM SAUCE, FRIED LEMON PINWHEELS

FISHERMAN'S PLATTER/26

FLOUNDER & SHRIMP, SEASONED, BATTERED & DEEP-FRIED WITH CAPER TARTAR SAUCE, SLAW, FRIES

BEEF & SWEET POTATO RAVIOLI 24

5 HOUR BRAISED BEEF, SWEET POTATO RAVIOLI, SWEET DROP PEPPERS, FRESH GOAT CHEESE, GREEN ONIONS

BLACKENED TUNA COBB SALAD/17

BLACKENED TUNA, FIELD GREENS, CHOPPED EGG, AVOCADO, TOMATOES, BACON, HONEY MUSTARD DRESSING AND CRACKERS

GRILLED ROMAINE FLANK STEAK SALAD/18

GRILLED ROMAINE LETTUCE TOPPED WITH MARINATED FLANK STEAK, HEIRLOOM TOMATOES, CHEDDAR JACK CHEESE, TOBACCO ONION STRAWS AND CHIPOLTE RANCH DRESSING

COMPOSED

SALMON MOJITO/19

GRILLED SALMON WITH LIME AND RUM MOJITO SAUCE, BROWN RICE AND BROCCOLI WITH GRILLED SHRIMP/26

BOURBON CHICKEN/16

CRISPY PECAN-COATED CHICKEN, BOURBON CREAM SAUCE, MASH AND BLISTERED BRUSSELS TWO FILET/23

CRAB CAKE /21

BLUE CRAB CAKE, MEYER LEMON AIOLI, MASH AND ASPARAGUS TWO CAKES/31

BUTTERCRUMB TROUT/16

NC TROUT, CAPER TARTAR, LEMON BEURRE BLANC, BROWN RICE AND BROCCOLI TWO FILET/26

BBQ BABY BACK RIBS/19

SLOW-ROASTED RIBS, HOUSE-MADE TANGY BBQ SAUSCE, SLAW AND FRIES FULL RACK/ 27

GREAT STEAKS

6 OUNCE RED WINE DEMI FILET/35

CHOICE CENTER CUT FILET, RED WINE DEMI 9OZ/45

12 OZ RIBEYE/45

12OZ CERTIFIED ANGUS BEEF, BONE MARROW BUTTER

CAB NY STRIP/39

12OZ PRIME CENTER CUT STRIP, HOUSE STEAK SAUCE

BAR NONE PRIME RIB/35

SLOW ROASTED, AU JUS, CREAMY HORSERADISH 12OZ/45 16OZ/52

MORE GREAT BEEF

BLACK & BLUE/24

SEARED, LIGHTLY BLACKENED FILET MEDALLIONS, LUMP CRAB CAKES, ON TOAST POINTS, TOPPED WITH BEARNAISE, MASH AND ASPARAGUS THREE MEDALLIONS/32

10 OZ RIBEYE/29

10 OZ CHOICE RIBEYE WITH CHOICE OF TWO SIDES

SMOTHERED BEEF/25

CHOICE FILET TAILS, HUNTER SAUCE, MASH AND TUMBLEWEED ONIONS THREE TAILS/32

DELISH ADD ONS

SHRIMP SKEWER/9 BLEU CHEESE PESTO/3 MUSHROOMS/4 BOURBON CARAMELIZED ONIONS/3

SIDES

HOUSE FRIES/ MASH/ BLISTERED BRUSSELS/ BROCCOLI/ ASPARAGUS/ BAKED POTATO/ BROWN RICE/ FRIED OKRA/ RISOTTO/ SPINACH/ SWEET POTATO/ GRITS

THANK YOU FOR JOINING US, WE'RE GLAD YOU'RE HERE!

AS THE MARKET FLUCTUATES, WE STAY COMMITTED TO OFFERING THE BEST, FAIR PRICING TO OUR GUESTS