

Father's Day Dinner

STARTERS & SALADS

CAESAR SALAD/7.5

CRISP ROMAINE, HOUSE CROUTONS, THE BEST HOUSE-MADE CAESAR DRESSING

RANCH HOUSE/6.5

FIELD GREENS, HEIRLOOM TOMATOES, CUCUMBER, CROUTONS, RANCH DRESSING

CRAB BISQUE

BLUE CRAB, SHERRY CAYENNE BUTTER, SPRING ONIONS
CUP/6 BOWL/9

PIMENTO CHEESE & PICKLE PLATE /9

HOUSE PIMENTO CHEESE, CANDIED BACON FLATBREAD, CHEF'S ASSORTED IN-HOUSE PICKLES

BUFFALO OYSTERS /13

FRESH GULF OYSTERS, HOUSE BUFFALO SAUCE, SMOKED BLEU CHEESE DRESSING

SHRIMP COCKTAIL/9

POACHED SHRIMP, GREENS, COCKTAIL SAUCE

ENTREES

BIG DADDY GRILL/25

BBQ CHICKEN & RIBS, CREAMY MAC & CHEESE, SLAW, ROASTED CORN COB

CRAB CAKE/21

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

GARLIC STEAK & SHRIMP/32

GRILLED RIBEYE, GRILLED SHRIMP, GARLIC CREAM, CREAMY MASH, ASPARAGUS

BRAISED SHORT RIBS/21

FORK TENDER BONELESS SHORT RIB, NATURAL JUS, CREAMY MASH, GRILLED ASPARAGUS

SHRIMP & GRITS/18

SHRIMP, CHEDDAR GRITS, PEPPERS & ONIONS, BACON, SCALLIONS, GARLIC CREAM

BOURBON CHICKEN/16

CRISPY PECAN-COATED CHICKEN, BOURBON CREAM SAUCE, CREAMY MASH, BLISTERED BRUSSELS

SALMON MOJITO/21

GRILLED SALMON WITH MOJITO SAUCE, RICED CAULIFLOWER, BROCCOLI

FILET/35

CHOICE CENTER CUT 6OZ FILET, RED WINE & MUSHROOM DEMI, CREAMY MASH, ASPARAGUS
9OZ/45

PRIME RIB/35

SLOW ROASTED CERTIFIED ANGUS BEEF 8OZ. RIBEYE LOIN, CREAMY HORSERADISH, AU JUS, CREAMY MASH, ASPARAGUS
12OZ/45 16OZ/52

SIDES

PLANK FRIES | CREAMY MASH | BLISTERED BRUSSELS | BROCCOLI | ASPARAGUS

KIDS

CHICKEN TENDERS & PLANK FRIES /10

GRILLED CHEESE & PLANK FRIES /7

POPCORN SHRIMP & PLANK FRIES/10

WINES BY THE GLASS

SPLITS

MASCHIO, PROSECCO, ITALY (SPLIT) 11
POL CLEMENT BRUT, FRANCE (SPLIT) 9
BANFI "ROSA REGALE", BRACHETTO, ACQUI 12

WHIMSICAL WHITES

BUEHLER WHITE ZINFANDEL, CALIFORNIA 8
PETER MERTES QBA RIESLING, RHEINHESSEN '20 8
BANFI LE RIME PINOT GRIGIO, TUSCANY '20 8
KIM CRAWFORD SAUVIGNON BLANC, NZ '20 11
HESS ROSE, CALIFORNIA '19 8
GRAN RESERVA SAUVIGNON BLANC, RAPEL RIVER,
CHILE '21 8

CHARDONNAY

CYPRESS, CENTRAL COAST '19 8
HESS, MONTEREY COUNTY '19 11
JACKSON ESTATE, SANTA MARIA '18 13

PINOT NOIR

MARK WEST, CALIFORNIA '19 8
FIRESTEED, WILLAMETTE VALLEY '19 10
NOBILO ICON, MARLBOROUGH '17 12

MERLOT

CYPRESS, CENTRAL COAST '19 8
J. LOHR, PASO ROBLES '18 9

NICE REDS

KAIKEN RESERVA MALBEC, MENDOZA '19 9
ED MEADES ZINFANDEL, MEDOCINO '14 9
WHIPLASH RED BLEND, CALIFORNIA '18 10
COOPER & THIEF BOURBON BARREL RED,
CALIFORNIA '19 12

CABERNET SAUVIGNON

MONTES, COLCHAGUA VALLEY '18 8
HESS, NORTH COAST '18 11
STORY POINT, CALIFORNIA '18 9
SIMI, SONOMA COUNTY '18 13
NINER, PASO ROBLES '17 15

FEATURED WINE

JEAN-LUC COLOMBO CAPE BLEUE ROSE, FRANCE '21

THE SYRAH AND MOURVÈDRE VARIETALS IN THIS WINE ARE GROWN ON THE EDGE OF THE MEDITERRANEAN SEA IN FRANCE ALONG WITH OLIVE TREES. IT IS AN ELEGANT DRY ROSE WITH A CRISP DRY FINISH AND SUBTLE SPICE FLAVORS. EXCELLENT WARM WEATHER SIPPING WINE AS WELL AS PAIRED WITH GRILLED SEAFOOD.

9 GLASS/ 32 BOTTLE

COCKTAILS

THE HEMINGWAY/ 13

PAPA'S PILAR DARK RUM, DISARONNO AMARETTO,
FRESH PINEAPPLE JUICE, AMARENA CHERRIES

POLKA DOT BIKINI/ 9

WHEATLEY VODKA, FRESH-SQUEEZED LEMONADE,
HOUSEMADE RASPBERRY SIMPLE SYRUP, STUDDERED
WITH RASPBERRIES

MEDALLION MARGARITA/ 11

JOSE CUERVO TEQUILA, FRESH SQUEEZED LIME SOUR,
TRIPLE SEC & LIME JUICE WITH A GRAND MARNIER
SIDEKICK

EMPRESS SIDE CAR/ 14

BUTTERFLY PEA INFUSED EMPRESS GIN, COINTREAU
ORANGE LIQUOR, FRESH LEMON JUICE & SIMPLE SYRUP

THE NEW FASHIONED / 11

BULLIET RYE, GRAND MARNIER, AMARENA CHERRIES,
FINISHED WITH A LARGE ICE ROCK

THE DUSTY MARTINI/ 12

BEEFEATER 24 GIN OR KETTLE ONE VODKA, OLIVE JUICE,
BLEU CHEESE STUFFED OLIVES

SPICED APPLE CIDER MULE/ 10

CAPTAIN MORGAN SPICED RUM, FRESH SOUR MIX, APPLE
CIDER, TOPPED WITH BARRITTS GINGER BEER

KNOCKOUT PUNCH/ 10

CIROC MANGO VODKA, FRESH SQUEEZED OJ, PINEAPPLE
JUICE

DARK BERRY RED SANGRIA/ 11

MERLOT, LEROUX BLACKBERRY BRANDY, FROZEN DARK
RED BERRIES

ON TAP

BEER FLIGHT/ 10 -SELECT ANY FOUR

CITYBREW-6.2% ABV- GREENVILLE, SC

*BREWED EXCLUSIVELY FOR CITYRANGE LOCALLY BY
THOMAS CREEK BREWERY.

IRISH RED ALE BREWED WITH CARAMEL MALTS

CITY GOLDEN RANGE - 4.3% ABV- GREENVILLE, SC

*BREWED EXCLUSIVELY FOR CITYRANGE LOCALLY BY
THOMAS CREEK BREWERY.

WITH PILSNER MALT AND NOBLE HOPS, DESIGNED TO
BE EASY DRINKING WITH A SMOOTH FINISH

MICHELOB ULTRA - 4.2% ABV- ST. LOUIS, MO

VERY LOW IN A MALT BODY WITH A LIGHT AND DRY
FLAVOR

BELLS AMBER ALE - 5.8% ABV- KALAMAZOO, MI

AMBER ALE WITH TOASTED AND SWEET CARAMEL NOTES,
BREWED WITH HERBAL AND CITRUS HOPS

WICKED WEED PERNICIOUS IPA - 7.3% ABV- ASHEVILLE, NC

INDIAN PALE ALE, DRY-HOPPED WITH A COMBO OF JUICY
AND FRUIT NOTES, MADE RIGHT HERE IN THE SOUTHEAST

ALLAGASH WHITE- 5.2% ABV- PORTLAND, ME

WHEAT STYLE WITH BALANCED NOTES OF CITRUS AND
SPICE

SAM ADAMS SEASONAL- BOSTON, MA

BOTTLED

COORS BANQUET

DOGFISH HEAD IPA

HIGHLAND BLACK MOCHA STOUT

STELLA ARTOIS

BLUE MOON

ELYSIAN SPACE DUST IPA

ALLAGASH BELGIAN TRIPLE

LAGUNITAS IPA

WEIHENSTEPHAN

ANGRY ORCHARD