

**SHAREABLES**

**TUNA WONTONS**

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

**PETITE CRAB CAKES/14**

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, TOPPED WITH PESTO AIOLI

**SPINACH & ARTICHOKE DIP/11**

FRESH SPINACH, ARTICHOKE HEARTS, FETA, PARMESAN & CREAM CHEESES, WARM NAAN CHIPS

**BEGINNINGS**

**CRAB BISQUE/ 7/9**

BLUE CRAB, SHERRY CAYENNE BUTTER, CHIVES

**PRIME RIB CHILI /7/9**

HOUSE MADE CHILI WITH PRIME RIB, SOUR CREAM, CHEESE, CHIVES TORTILLA CHIPS

**MARKET SOUP/ 7/9**

**THE WEDGE/9**

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

**RANCH HOUSE/7.5**

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

**CAESAR SALAD/8.5**

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

**PECAN & GORGONZOLA/9.5**

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

**CHEF FEATURES**

**SHRIMP & SCALLOP RISOTTO/22**

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

**SEAFOOD RAVIOLIS/29**

SHRIMP AND SCALLOPS SERVED WITH HOMEMADE TOMATO SAUCE AND CHEESE RAVIOLIS

**FISHERMAN'S PLATTER/26**

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

**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, CHIPOLTE RANCH DRESSING

**COMPOSED**

**SALMON MOJITO/22**

GRILLED SALMON WITH LIME AND RUM MOJITO SAUCE, BROWN RICE, BROCCOLI WITH GRILLED SHRIMP/28

**BOURBON CHICKEN/16**

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

**CRAB CAKE /25**

BLUE CRAB CAKE, MEYER LEMON AIOLI, MASH, ASPARAGUS TWO CAKES/35

**BUTTERCRUMB TROUT/16**

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

**BBQ BABY BACK RIBS/22**

SLOW-ROASTED RIBS, HOUSE-MADE TANGY BBQ SAUCE, SLAW, FRIES FULL RACK/ 34

**GREAT STEAKS**

**CHOICE OF TWO SIDES**

**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**

SLOW ROASTED, AU JUS, CREAMY HORSERADISH 8OZ/35 12OZ/45 16OZ/52

**MORE GREAT BEEF**

**BLACK & BLUE/25**

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

**THREE MEDALLIONS/35**

**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**