

BEGINNINGS

CRAB BISQUE

BLUE CRAB, SHERRY CAYENNE BUTTER, SCALLIONS CUP/6 BOWL/9

PRIME RIB CHILI

House made chili with prime rib Cup/6 Bowl/9

THE WEDGE/8
ICEBERG SLICE, SMOKED BLUE CHEESE CRUMBLE, HEIRLOOM TOMATOES, PICKLED RED DOONS, CHOPPED EGG, RANCH DRESSING

RANCH HOUSE/7.5

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

CAESAR SALAD/7.5 CRISP ROMAINE, HOUSE CROUTONS, PARMESAN CHEESE, THE BEST HOUSE MADE CAESAR DRESSING

PECAN & GORGONZOLA / 9.5

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

SALAD ENHANCEMENTS

CHICKEN/7 SHRIMP/9 SALMON/12 BEEF TENDERLOIN/12

SHAREABLES

SHRIMP COCKTAIL/ 9
POACHED SHRIMP, HORSERADISH PANNA COTTA, TOMATO
JAM, GREENS, LEMON, CROUTON

BEEF & BRIE FLATBREAD/ 16

FILET TIPS, FOREST MUSHROOMS, PROVOLONE, HERB BRIE, SCALLIONS, GRILLED NAAN FLATBREAD

PRIME RIB CHILI NACHOS/12

CORN TORTILLA CHIPS, CHILI, HOT MIXED PICKLES, CHEESE, AVOCADO SOUR CREAM, SCALLIONS

PETITE CRAB CAKES/ 14
BITE-SIZE LUMP CRAB CAKES, MEYER LEMON AIOLI
AND DRESSED GREENS

Calamari Limon/ 10

Crispy calamari, cherry peppers, lemon, pesto aioli

Pimento Cheese & Pickle Plate/ 10

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

COMPOSED

SHRIMP & GRITS/18

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

SALMON MOJITO/23

GRILLED SALMON WITH MOJITO SAUCE, RICED CAULIFLOWER, BROCCOLI

BOURBON CHICKEN/16

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

CRAB CAKE/21

BLUE CRAB CAKE, MEYER LEMON AIOLI, RICED CAULIFLOWER, **ASPARAGUS** Two Cakes/35

GREAT STEAKS

FILET/39

CHOICE 60Z CENTER CUT FILET, RED WINE & MUSHROOM DEMI 90Z/49

RIBEYE/38

12OZ CERTIFIED ANGUS BEEF, BONE MARROW BUTTER

NY STRIP/38

120Z CERTIFIED ANGUS BEEF CENTER CUT STRIP, HOUSE STEAK SAUCE

PRIME RIB/34

SLOW ROASTED CERTIFIED ANGUS BEEF 80Z RIBEYE LOIN, CREAMY HORSERADISH, AU JUS 12OZ/44 16OZ/49

MORE GREAT BEEF

BRAISED SHORT RIBS/25

FORK TENDER BONELESS SHORT RIB, NATURAL JUS, PIMENTO CHEESE MASH, GRILLED ASPARAGUS

BLACK & BLUE / 25
LIGHTLY BLACKENED FILET MEDALLIONS, LUMP CRAB CAKES,
BEARNAISE SAUCE, CREAMY MASH,
ASPARAGUS, TOAST POINTS
THREE MEDALLIONS / 35

SMOTHERED BEEF/25

BEEF TENDERLOIN TAILS, HUNTER SAUCE, TUMBLEWEED ONIONS, CREAMY MASH

GARLIC STEAK & SHRIMP/34GRILLED RIBEYE, GRILLED SHRIMP, GARLIC CREAM, CREAMY
MASH , ASPARAGUS

ADD ONS

SHRIMP SKEWER/9 BOURBON CARAMELIZED ONIONS / 3 SMOKED BLEU CHEESE /3 SHERRY BALSAMIC MUSHROOMS /4

SIDES

PLANK FRIES | CREAMY MASH | BAKED POTATO RICED CAULIFLOWER SPINACH | BLISTERED BRUSSELS | BROCCOLI | ASPARAGUS CHIPS | SLAW

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.