

Small Plates

MEDITERRANEAN CRISPY CALAMARI

Aleppo seasoning, sweet banana peppers, olives, matbucha relish
20

COLOSSAL SHRIMP COCKTAIL

House made horseradish cocktail sauce, fresh lemon
4 each

JUMBO LUMP CRAB CAKE

Middle eastern zhug chutney, crispy garlic
22

ASIAN STREET DUMPLINGS

Crispy chicken dumplings, general Tso sauce, topped with scallions and cilantro
18

THAI CHICKEN SATAY

Peanut sauce, cucumber relish, purple basil
16

Soups & Signature Salads

VIDALIA FRENCH ONION SOUP

House made beef broth, three onion blend, pumpernickel crouton, blended swiss cheeses
10

CAESAR SALAD (V, VGA, GF)

Romaine, roasted tomato, garlic croutons, parmesan, creamy caesar dressing
8/14

GREENS (V, VG, GF)

Local mixed greens, tomatoes, radish, baby carrots, cucumber
8/12

CHEF'S SOUP OF THE DAY

Cup 4 / Bowl 6

WEDGE SALAD (V, VG, GF)

Iceberg lettuce, shaved red onion, tomato, bacon, garlic crouton, blue cheese dressing
14

STEAK SALAD (V, VG, GFA)

New York strip steak, feta, romaine lettuce, roasted tomatoes, frizzled onions, balsamic dressing
28

ADD TO ANY SALAD:

Blackened Chicken 6 | Blackened Shrimp 4 each | Catch of the Day 12

V = Vegetarian VG = Vegan VGA = Vegan Available
GF = Gluten Free GFA = Gluten Free Available

Please notify your server of any allergies or dietary concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Main Plates

8 oz. BLACK ANGUS FILET MIGNON

Thumbelina carrots, smoked cheddar au gratin potato, sweet and hot pepper relish, candied bacon, corn puree

46

16 oz. PRIME RIB STEAK (GF)

Smoked maldon sea salt, on the vine tomatoes, twisted crispy potato, roasted garlic, lobster risotto

48

BEEF BOURGUIGNON

Parisiani gnocchi dumplings, Paris mushrooms, thumbelina carrots, cipollini onions, glace de veau

32

MARBLE FARMS 14 oz PORK CHOP

Parmesan-cherry pepper crusted, Smoked cheddar grits, garlic Tuscan kale, pan jus

32

CHICKEN TIKKA MASALA

Sous-vide and curry roasted half chicken, saffron jasmine rice, fried spinach, tikka-masala sauce, lemon zest, cilantro-mint chutney

32

MISO MARINATED BLACK COD

Carrot-ginger puree, black rice, soy-wasabi zucchini spirals, cilantro oil

38

CAPELLINI CAPRESE

San Marzano crushed tomatoes, garlic, fresh basil, burrata, Grana Padano cheese, imported olive oil, 20-year balsamic drizzle, grilled pesto bread

22

Add Blackened Chicken 6 | Blackened Shrimp 4 each | Catch of the Day 12

CAULIFLOWER STEAK

Garlic-cilantro-curry, chili-lime-red quinoa-pilaf with fire roasted vegetables, red chimichurri

22