

Dinner Menu

TUESDAY - SATURDAY 5 - 10 PM

Starters

Parker House Rolls 7

smokehouse butter/sea salt (fresh from the oven, allow extra time)

Crab Dip S | GFO 22

blue crab/old bay/sharp cheddar/tortilla chips & focaccia

Deviled Egg Trio P | GF 15

trout caviar/pancetta crisp/candied smoked salmon

Crispy Duck Roll 19

tart cherry/duck confit/napa cabbage/scallions/pickled carrots/asian plum demi-glace

Burrata N | GFO 19

peaches/black pepper rosemary honey/toasted pistachio/balsamic glaze/micro arugula/herb butter grilled tuscan bread

Lamb Lollipops* P | GF 26

bacon & pepper jam/goat cheese/arugula/olive oil & lemon juice

Wood-Grilled Octopus S | GF 20

marinated red onions/greek olives/capers/olive oil

Garden Truffle Flatbread V | GFO 11

brie sauce/roasted mushrooms/caramelized onions/white truffle oil/micro basil/balsamic glaze

Short Rib Croquettes 16

caramelized onion & veal demi/smoky aioli

Caramelized Onion Hummus V 12

figs/roasted baby carrots & cauliflower/cucumbers/watermelon radish/pomegranate seeds/crispy salted fried rosemary & garbanzo beans/pita

Soup & Salads

Soup du Jour 12

Tableside Crab Bisque S 14

jumbo lump crab salad/caviar & chives on brioche crisp

Caesar GFO 8/15

romaine/fresh parmesan/house croutons/caesar dressing

Wedge P | GF 15

iceberg/heirloom cherry tomatoes/chopped bacon/pickled red onions/chives/bleu cheese crumbles & dressing

Green Garden V | GF 17

spring lettuces/avocado/broccolini/spring peas/radish/asparagus/scallions/roasted artichoke/green goddess dressing

Add Protein To Any Entrée Salad

6 oz. chicken breast (blackened or grilled) +10

6 oz. salmon* +15 | (6) cajun shrimp +10

From the Sea

Pistachio Crusted Halibut N | GF 46

grape must/honey carrots/grilled asparagus/lemon zest

Smokey Peach Glazed Salmon* GF 28

beluga lentils/zucchini/bourbon poached peach relish

Jumbo Lump Crab Cakes S 44

(2) crab cakes/roasted potatoes/broccolini/apple radish slaw/house remoulade

Hokkaido Scallops S 48

asparagus & pea risotto/grilled artichokes/crispy parmesan

House Specialties

Shrimp & Grits S | GF 25

jim beam cream sauce/cajun shrimp/white cheddar grits

Crispy Chicken Paillard 19

champagne beurre blanc/linguini/simply dressed arugula

Roasted Duck* GF 34

black barley succotash with sweet corn, zucchini & fava beans/pea purée/smoked aioli/pickled apple/roasted duck demi-glace

Sweet & Sticky Short Rib GF 39

potato purée/asparagus

Butcher Spiced Grilled Prime Ribeye* GF 55

14 oz. hand cut ribeye/herb butter rested/demi-glace/potato purée/olive oil-honey roasted carrots

Petite Filet Mignon* GF 48

6 oz. filet/potato purée/caramelized pearl onion/asparagus/roasted garlic horseradish aioli/red wine demi-glace

Creole Shrimp Linguine S | P 28

diced andouille sausage/cajun shrimp/roasted tomatoes/parmesan/cajun garlic butter sauce/chives

Pear & Cheese Fiocchi N | P 22

stuffed pasta/parmesan cream sauce/toasted walnuts/crispy prosciutto/parmesan/microgreens

Short Rib Grilled Cheese 25

smoked cheddar/roasted tomatoes/caramelized onions/beef jus & horseradish dipping sauces/tuscan bread

Chef's Burger* P | GFO 24

8 oz. grass fed beef/amber mist whiskey cheddar/balsamic caramelized onions/smoked black forest bacon/crispy potato/brioche bun

Executive Chef Thomas Crenshaw

N Nuts | **S** Shellfish | **P** Pork | **V** Vegetarian | **GF** Gluten Free | **GFO** Gluten Free Option

Prior to ordering, alert your server if you have any dietary restrictions due to food allergies or intolerance.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.