

DINNER



STARTERS AND SALADS

CRISPY BEER BATTERED ASPARAGUS	14
I.P.A. BEER BATTER, LEMON ZEST AIOLI, SCALLIONS.	
CHILLED SHRIMP COCKTAIL	18
FRESH GRATED HORSERADISH, OLD BAY, COCKTAIL SAUCE, LEMON.	
CHICKEN SKIN CRACKLINS AND BISCUITS	16
DEEP FRIED CHICKEN SKINS, SILVER DOLLAR BUTTERMILK BISCUITS, TILL'S FAMILY PIMENTO CHEESE, HOT HONEY.	
MUSSELS MARINIERE	17
BLUE MUSSELS, STEAMED IN WHITE WINE, HERB, BUTTERY PAN REDUCTION SAUCE, GRILLED CROSTINI.	
SEA SCALLOP CRUDO	18
LIGHTLY SEARED SEA SCALLOP, PICKLED MUSTARD SEED, CHIVES, SMOKED PAPRIKA FLAKES, CHIVES, VANILLA SCENTED CHAMPAGNE VINAIGRETTE	
BREAD SERVICE	10
OUR STINSON'S BREADS COLLABORATION SOURDOUGH TABLE ROLLS, EUROPEAN STYLE BUTTER, MALDON FLAKY SEA SALT.	
CRAB STUFFED AVOCADO	18
LUMP BLUE CRAB, HOUSE BALSAMIC VINAIGRETTE, GREEN ONION, GRAPE TOMATOES, CAPERS.	
SEASONAL SALAD	MARKET PRICE
CHEF'S DAILY SALAD CREATION, USING LOCAL AND SEASONAL PRODUCE.	
ICEBERG WEDGE SALAD	10
ICEBERG LETTUCE, BLUE CHEESE CRUMBLES, GRAPE TOMATOES, CUCUMBERS, APPLEWOOD SMOKED BACON, SHAVED CARROT, SCALLIONS, CHICKEN SKIN CRACKLINS	
	**ENTREE 20
TABLE SIDE CAESAR FOR TWO	20
OUR AUTHENTIC CAESAR SALAD, MADE AT YOUR TABLE.	
TRADITIONAL CAESAR SALAD FOR ONE, AVAILABLE FROM THE KITCHEN	

SALAD UPGRADES *additional charge per salad*

GRILLED OR FRIED CHICKEN	+10	GRILLED PETITE FILET	+24
GRILLED OR FRIED SHRIMP	+12	GRILLED OR BLACKENED SALMON	+15

ENTREES

FILET MIGNON	MARKET PRICE
BUTTERMILK SMASHED POTATOES, GRILLED ASPARAGUS	
YOUR CHOICE OF PREPARATION:	
OSCAR - BEARNAISE AND LUMP BLUE CRAB	
CLASSIC - ROASTED MUSHROOM JUS	
PRIME CUT OF THE DAY	MARKET PRICE
CHEF'S DAILY SELECTION OF PRIME BEEF, PAIRED WITH SEASONAL AND LOCAL INGREDIENTS	
* CHEF RECOMMENDS ALL STEAKS TO BE COOKED MEDIUM RARE, WE DO NOT GUARANTEE ANY STEAK COOKED PAST MEDIUM	
FRESH CATCH OF THE DAY	MARKET PRICE
CHEF'S DAILY CREATION OF FRESH SEAFOOD, PAIRED WITH SEASONAL AND LOCAL INGREDIENTS	
THE PORK CHOP	40
CHARGRILLED CENTER CUT PORK CHOP, CRISPY STONE-GROUND GRIT CAKE, BACON BRAISED CARROT WITH WILTED ARUGULA, PEPPER JELLY GLAZE	
BROWN SUGAR RUBBED RACK OF LAMB	54
GRILLED NEW ZEALAND RACK OF LAMB, BUTTERMILK SMASHED POTATOES, GRILLED CIPPOLINI ONIONS, GARLIC CONFIT, SWISS CHARD, ROSEMARY AND MUSTARD SEED DEMI GLACE	
PAN BRAISED SEA SCALLOPS AND SHRIMP	40
GRILLED VEGETABLES, PEARL COUS COUS CARBONARA, APPLEWOOD SMOKED BACON, GREEN PEAS, SAUCE BEARNAISE, ARUGULA PESTO	
MISO GLAZED ARCTIC SALMON	38
KVAROY SUSTAINABLY RAISED ARCTIC SALMON, PAN BRAISED BRUSSEL SPROUTS AND FARRO, SWEET GOCHUJANG AND GARLIC AIOLI, RED CURRY OIL, BLACK SESAME	

20% GRATUITY ON TABLES OF 5 OR MORE... 25% GRATUITY ON TABLES OF 15 OR MORE...

ANY GRATUITY ADDED BY CUSTOMER IS NON-REFUNDABLE...\$10 SPLIT PLATE CHARGE...

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES YOU MAY HAVE BEFORE YOU ORDER....

CONSUMING RAW OR UNDERCOOKED FOOD ITEMS MAY INCREASE THE RISK OF FOODBORNE ILLNESS....