



First

Hummus *Edamame and Chickpea, Marinated Olive Salad, Feta Cheese, Red Pepper Tzatziki, Toasted Crostini and Grilled Flatbread* 12

Truffle Scented Parmesan Fries *Crispy Steak Cut Potatoes Tossed with Grated Parmesan, Fresh Herbs & Truffle Oil and a Side of Black Pepper-Boursin Ranch Dip* 11

Gulf Wedge Salad *Iceberg Lettuce, Flash Fried Crawfish, Nueske's Bacon, Cherry Tomatoes, Red Onions, Amish Blue Cheese Crumbles and Dressing* 13

Beet Salad *Arugula, Golden and Red Beets, Honey Whipped Chevre, Candied Pecans, Orange Vinaigrette* 13

Boursin Cheese Dip *Creamy French Herbed Cheese, Candied Dates, Dried Apricots, Cranberries, Candied Pecans, Pretzel Bread* 13

Maryland Style Lump Crab Cakes *Roasted Corn Relish, Poblano Peppers and Chili Lime Cilantro Sauce* 15

Shrimp and Grits *Char-Grilled Wild Shrimp, Creamy White Cheddar Grits, Spicy Tasso Ham and Garlic Butter Sauce* 14

Today's Soup Selection *Chef's Choice* 8

Second

Spit Turned Half Chicken *Rosemary and Roasted Red Pepper Rubbed Chicken atop a Warmed Fingerling Potato Salad, Artichoke Bottoms, Confit Shallots, Nueske's Bacon and Green Beans* 21

Our Burger *Angus Burger, Nueske's Bacon Tomato Chutney, Smoked Provolone, Pickled Red Onion, Sweet Pickles, Fries* 16

Carbonara Pasta *Creamy Fettuccini, Pecorino Romano, Peas, Mushrooms, Broccoli, Pancetta* 16
Add Chicken 5 *Add Shrimp* 8

Indian Chickpea & Vegetable Stew *Cauliflower, Carrots, Potatoes, Green Beans, and Chickpeas simmered in a Tomato Masala with coconut milk, served with Basmati Rice* 18

Gumbo *Our Spit Roasted Chicken, Wild Gulf Shrimp, Chargrilled Andouille, Carolina Gold Rice* 18

Salmon *Chargrilled Atlantic Salmon, Pearl Couscous, Roasted Tomatoes, Feta Cheese, Pistachio Pesto, Porcini Broth* 26

Braised Short Rib *10 ounce Beef Rib, Madeira Wine Sauce, Yukon Saffron Smashed Potatoes, Vegetable of the Day* 29

Desserts

Brownie *Warm Dark Chocolate Brownie, Maple Bourbon Pecan Ice Cream, Caramel Sea Salt Popcorn* 9

Pot de Crème *Pistachio and White Chocolate Custard, Orange Pound Cake, Orange Curd Clover Scented Cherries* 9

Autumn Cheesecake *Spiced Pumpkin Cheesecake, Whipped Cream, Caramel Sauce, Pumpkin Seed Glass* 9

Cinnamon Apple Crostata *Warm Apples and Spiced Oats, Italian Style Crust, Toffee Sauce, Ginger Snap Ice Cream* 9



	Glass	Bottle
Red		
Shooting Star Pinot Noir 2016, <i>Lake County, California</i>	\$10	\$40
Piedra Negra Malbec 2017, <i>Mendoza, Argentina</i>	\$9	\$36
St. Francis Merlot 2014, <i>Sonoma, California</i>	\$9	\$36
Rickshaw Cabernet 2016, <i>California</i>	\$9	\$36
Oberon Cabernet Sauvignon 2016, <i>Napa Valley, California</i>		\$56
Trione Pinot Noir 2015, <i>Russian River Valley, California</i>		\$63
Hall Merlot 2014, <i>Napa Valley, California</i>		\$60
Clos du Bois "Marlstone" Meritage 2012, <i>Alexander Valley, California</i>		\$85
Belle Glos Clark & Telephone Pinot Noir 2016, <i>Santa Barbara County, California</i>		\$92
Joseph Drouhin Chambolle-Musigny 2012, <i>Beaune, France</i>		\$129
Qupe Syrah 2016, <i>Central Coast, California</i>		\$56
Groth Cabernet Sauvignon 2013, <i>Napa Valley California</i>		\$104
Michael Chiarlo Borolo Tortoniano 2012, <i>Piedmont, Italy</i>		\$116
Caymus Cabernet Sauvignon 2016, <i>Napa Valley, California</i>		\$136
Caymus Special Selection Cabernet 2014, <i>Rutherford, Napa Valley, California</i>		\$285
White		
Benvolio Pinot Grigio 2017, <i>Friuli, Italy</i>	\$8	\$32
Honig Sauvignon Blanc 2017, <i>Napa Valley, California</i>	\$12	\$46
Heinz Eifel Spatlese Riesling 2016, <i>Mosel, Germany</i>	\$9	\$36
Banshee Chardonnay 2016, <i>Sonoma Coast, California</i>	\$13	\$52
Cambria Benchbreak Chardonnay 2015, <i>Santa Maria Valley, California</i>	\$11	\$44
Stonestreet Chardonnay 2016, <i>Alexander Valley, Sonoma County, California</i>		\$72
Hippolyte Reverdy 2017, <i>Sancerre, France</i>		\$54
Trione Chardonnay 2016, <i>Russian River, California</i>		\$56
Sparkling & Rose		
Gruet Blanc de Noir NV, <i>Elephant Butte, New Mexico</i>	\$7	\$42
Luccio Moscato D'Asti 2017, <i>Piedmont, Italy</i>	\$7	\$28
Gerard Bertrand – Gris Blanc Rose 2017, <i>Languedoc, France</i>	\$10	\$40
Tattinger Brut La Francaise NV, <i>Champagne, France</i>		\$75
Billecart~Salmon Brut Reserve NV, <i>Champagne, France</i>		\$110