



First

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

Artisan Cheese & Charcuterie Board *Chef's choice of Local Volpi Meats and Cheeses, House Apple Butter Whole Grain Mustard, Pickled Onions with Cornichons and Marcona Almonds* 21

Shrimp Cocktail *Jumbo Shrimp, Tangy Cocktail Sauce, Avocado, Micro Cilantro* 12

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

Cobb Salad *Chicken, Bacon, Avocado, Tomato, Red Onion, Egg, Blue Cheese, Creamy Cilantro Lime Dressing* 14

Caesar Salad *Char-Grilled Little Gem Romaine, Cherry Tomatoes, Focaccia Bread Ring, Parmesan Cheese, White Boquerones* 13

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

House Soup *Classic French Onion* 8

Second

Oven Roasted Half Chicken *Boursin Cheese Stuffing, Creamy Polenta, Haricots Verts, Mushroom Chicken Jus'* 22

Our Burger *Short Rib Burger, Andouille Sausage, Triple Cream Brie Cheese, Lettuce, Tomato, Onion, Pickled Jalapeño, Fries* 17

Seafood Pasta *Linguini Noodles, Shrimp, Scallops, Clams, Tomatoes, Onions, Peppers, Creamy Vodka Sauce* 26

Gumbo *Roasted Chicken, Wild Gulf Shrimp, Chargrilled Andouille, Jasmine Rice* 18

Steak *12oz Char-Grilled New York Strip, House Made Steak Sauce, Au Gratin Potatoes, Asparagus* 32

Atlantic Blackened Salmon *Pan Seared, New Orleans Style Red Beans and Rice, Asparagus, Citrus Butter Sauce* 28

Desserts

Bourbon Brownie *Warm Dark Chocolate House Made Brownie, Bourbon Caramel Center, Vanilla Ice Cream, Heath Bar Candy Crumble, Bourbon Chocolate Drizzle* 9

Cranberry Cheesecake *Classic New York Style Cheesecake, Swirled with Cranberries, Cranberry Drizzle, Sugared Lemon Peel* 9

Fresh Lime Pie *Graham Cracker Crust, Tart Lime Filling, Whipped Cream Topping, Lime Zest* 9



	Glass	Bottle
Red		
Shooting Star Pinot Noir 2017, <i>Lake County, California</i>	\$10	\$40
Catena Malbec 2017, <i>Mendoza, Argentina</i>	\$10	\$40
St. Francis Merlot 2016, <i>Sonoma, California</i>	\$9	\$36
Rickshaw Cabernet 2018, <i>California</i>	\$9	\$36
Oberon Cabernet Sauvignon 2016, <i>Napa Valley, California</i>		\$56
Trione Pinot Noir 2016, <i>Russian River Valley, California</i>		\$63
Hall Merlot 2016, <i>Napa Valley, California</i>		\$68
Belle Glos Clark & Telephone Pinot Noir 2018, <i>Santa Barbara County, California</i>		\$92
Qupe Syrah 2017, <i>Central Coast, California</i>		\$56
Groth Cabernet Sauvignon 2015, <i>Napa Valley California</i>		\$104
Michael Chiarlo Borolo Tortoniano 2014, <i>Piedmont, Italy</i>		\$116
Caymus Cabernet Sauvignon 2017, <i>Napa Valley, California</i>		\$136
Caymus Special Selection Cabernet 2015, <i>Rutherford, Napa Valley, California</i>		\$285
White		
Gió Pinot Grigio 2018, <i>Delle Venezie, Italy</i>	\$7	\$28
Honig Sauvignon Blanc 2018, <i>Napa Valley, California</i>	\$12	\$46
Heinz Eifel Spatlese Riesling 2018, <i>Mosel, Germany</i>	\$9	\$36
Banshee Chardonnay 2017, <i>Sonoma Coast, California</i>	\$13	\$52
Hess Chardonnay 2018, <i>Napa, California</i>	\$9	\$36
Stonestreet Chardonnay 2016, <i>Alexander Valley, Sonoma County, California</i>		\$72
Emmolo Sauvignon Blanc 2017, <i>Napa Valley, California</i>		\$39
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 2018, <i>Piedmont, Italy</i>	\$7	\$28
Gerard Bertrand – Gris Blanc Rose 2018, <i>Languedoc, France</i>	\$10	\$40
Gerard Bertrand Source of Joy (Organic Grape) Rose 2018, <i>Languedoc, France</i>		\$56
Tattinger Brut La Francaise NV, <i>Champagne, France</i>		\$75
Billecart~Salmon Brut Reserve NV, <i>Champagne, France</i>		\$110