

Chefs Features

Appetizers

Creole Shrimp

(5) Jumbo Shrimp | Creamy Tomato Sauce | Creole Spice |
Tomato Relish | Garlic Cheddar Biscuits | **14**

Smoked Pork & Collard Greens Dip

Slow Braised Collard Greens | Smoky Cheddar Cheese | Cream Cheese |
House-Smoked Pork Shoulder | House-Fried Tortilla Chips | **10**

Salads & Handhelds

Complete any of our salads with your favorite protein! Chicken **4** | Shrimp **6** | Sirloin **10** | Salmon **7**

Steak & Potato *(GF)

Romaine Lettuce | Iceberg Lettuce | Bleu Cheese
Crumbles | Peppadews | Roasted Fingerling
Potatoes | Dijon Vinaigrette | Sliced Flatiron Steak |
16 | 13

Sweet Potato & Spinach *(GF)

Crispy Sweet Potato Frites | Pomegranate Arils |
Toasted Walnut |
Grilled Pear | Feta Cheese | Baby Spinach |
Blood Orange Vinaigrette | **11 | 8**

Entrées

Served after 5:00 PM. **Served with your choice or soup or salad.**

Pork Osso Bucco

Pork Shank | Crispy Gnocchi
Brussels Sprouts | Tomatoes | Wilted Spinach
Red Wine Demi-Glace | **26**

Apple Salmon

Pan Seared Faroe Island Salmon
Cornbread Stuffing | Caramelized Apples & Onions
Maple Glazed Haricot Verts | **26**

Lamb Stroganoff

Slow Braised Lamb | Roasted Mushrooms
Caramelized Onions | Dill Crème Fraîche
Spinach Fettucine | Sweet Potato Frites | **24**

Loaded Flat Iron *(GF)

Sliced Flat Iron Steak | Veal Demi-Glace
Bleu Cheese | Peppadews & Caramelized Onions
Roasted Fingerling Potatoes | Grilled Asparagus | **26**

Butcher Block

Protein: (GF)

Filet (5 oz.) | **28**

Filet (8 oz.) | **32**

Sirloin (10 oz.) | **24**

Faroe Island Salmon | **26**

Toppings:

Béarnaise Sauce

Veal Demi-Glace

Sautéed Mushrooms

Sautéed Onions

Starch:

Mashed Yukon Golds

Baked Potato

Corn Bread Stuffing

Roasted Fingerling Potatoes

Vegetable:

Grilled Asparagus

Brussels Sprouts

Haricot Verts

Wilted Spinach

Rare: Cold, Cool Center **Medium Rare:** Red, Warm Center **Medium:** Pink Center

Medium Well: Slightly Pink Center **Well:** Fire-Grilled Throughout, No Pink

More Menu Options



Scan with your phone!

Allergies and Dietary Restrictions • We are proud to accommodate individuals with allergies or dietary restrictions. It is important to know that items denoted with a **(GF)** marking may not be gluten free in nature but can be made so with a few modifications.

If you want any of these items made gluten free, you must tell your server to ensure the item meets your needs.

Consumer Advisory • Consuming raw or under-cooked meats, poultry, fish/shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. The FDA suggests that meat be cooked to 155°.