



Appetizers

FRIED GREEN TOMATOES | 10
Smoked Tomato Aioli and Shaved Parmesan

CANDIED BACON | 13
Crispy Pork Belly with Maple Brown Sugar BBQ Glaze and Apple Slaw

AHI TUNA* TARTARE | 12
Avocado, Wakame Seaweed Salad, Sesame Ponzu Vinaigrette with a Ginger Aioli on a Spicy Wonton Crisp

SHRIMP* COCKTAIL | 12

CALAMARI | 10
Fried Calamari with Chipotle Aioli

FRIED OYSTERS | 12
Cornmeal Dusted Fried Oysters with Housemade Cocktail Sauce

MUSSELS | 15
Blue Mussels with a White Wine Scampi Broth and Focaccia

TWO JUMBO LUMP CRAB CAKES, 2 OZ EACH | 16

FARMSTEAD CHEESE BOARD, 3 SELECTIONS | 16
Please Inquire for our Daily Offerings

Seafood

DIVER SCALLOPS* | 32
Pan Seared Scallops with a Spring Pea Purée, Roasted Wild Mushrooms, Pearl Onions and Peas; finished with Truffle Pea Shoots

FISH* SPECIAL OF THE DAY | MARKET PRICE

TWO JUMBO LUMP CRAB CAKES, 4 OZ EACH | 32

COLD WATER LOBSTER* TAILS | 42
Three 4-5 oz Cold Water Lobster Tails Broiled with Garlic Herb Butter

ATLANTIC SALMON* | 26
Grilled Salmon served with a Carrot Purée, Roasted Fingerling Potatoes and Carrots with a Pickled Mustard Seed Sauce

From the Farm

ROSEMARY RACK OF LAMB* 14 OZ | 32
with Port Demi-Glace

HALF ROASTED CHICKEN* | 22
with Grain Mustard Chicken Demi

HOUSEMADE FETTUCCINE | 18
with Wild Mushrooms, Kale and a Madeira Cream Sauce

HERITAGE BREED PORK CHOP* | 26
with Maple Butter

Soups and Salads

SOUP DU JOUR | MARKET PRICE
FRENCH ONION | 7

WEDGE OF ICEBERG LETTUCE | 8
Tomatoes, Bacon and Buttermilk Bleu Cheese Crumbles with your choice of Balsamic or Buttermilk Bleu Dressing

CLASSIC CAESAR | 8
Caesar Salad with Housemade Croutons and Shaved Parmesan

SPRING SALAD | 9
Bibb Lettuce, Sweet Pickled Red Onion, Shaved Radish, Crumbled Chèvre and a Herb Lemon Vinaigrette

KALE SALAD | 9
Kale, Maple Roasted Butternut Squash, Shaved Manchego Candied Walnuts, Dried Cherries and a Apple Cider Vinaigrette

Steak

RIBEYE* 16 OZ | 42

COWBOY BONE-IN-RIBEYE* 18 OZ | 48

FILET MIGNON* 8 OZ | 34

FILET MIGNON* 10 OZ | 38

NEW YORK STRIP* 14 OZ | 34

BEEF* SPECIAL OF THE DAY | MARKET PRICE

WAGYU TOMAHAWK* FOR TWO | 120
36 oz with choice of Two Sides and Sauce Accompaniment

DTG SIGNATURE BURGER* | 18
Greg Norman Australian Wagyu Beef* with Bibb Lettuce, Tomato, Red Onion, and Housemade Pickles, served with Hand-Cut French Fries
Your choice of Cheese: Buttermilk Bleu, Aged Extra Sharp NY Cheddar or Manchego
{SUBSTITUTE FRIES WITH ANY SIDE FOR \$2}

Sauce Accompaniments

Buttermilk Bleu Cheese Demi | 4

Au Poivre | 4

Black Garlic Butter | 4

RARE Very Red, Cool Center | MEDIUM RARE Red, Warm Center
MEDIUM Pink Center | MEDIUM WELL Slightly Pink Center
WELL Broiled throughout, No Pink

Entrée Additions

Jumbo Lump Crab Cake 4 oz | 16

Sautéed Shrimp* four | 14

Pan Seared Scallops* four | 14

Cold Water Lobster Tail* 4-5 oz | 15

House Mushroom Blend | 4

Family-Style Side Dishes GENEROUS TO SHARE | 8

AU GRATIN POTATOES ONION CRISPS

BRUSSELS SPROUTS, FRIED WITH AGED BALSAMIC MASHED POTATOES

CREAMED SPINACH ROASTED ASPARAGUS

HAND-CUT FRENCH FRIES VEGETABLE OF THE DAY

MACARONI & CHEESE SAUTÉED MEDLEY OF MUSHROOMS

HAND-CUT TRUFFLE FRIES WITH CRUSHED RED PEPPER & PARMESAN | 10

MENU ITEMS AVAILABILITY SUBJECT TO CHANGE
A 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.
GIFT CERTIFICATES ARE AVAILABLE FOR PURCHASE.
STEAK KNIVES ARE \$8 EACH

*Consumption of raw or undercooked meat, chicken, eggs, shellfish or fish may increase your risk of food borne illness and harmful to your health.