

EASTER MENU

Lamb Chops ^G Colorado lamb chops grilled and served with a cabernet reduction with choice of mashed potatoes, Spurrier's fries, broccolini, white cheddar and mascarpone grits or mac n' cheese	49
Double Smoked Maple Bourbon Glazed Ham Sliced ham served with maple bourbon glazed baby carrots finished with pistachios and scalloped potatoes	25

STARTERS

Truffle Short Rib Crostinis Grilled crostinis, melted Hawthorne Creek Tomme cheese, layered with braised short ribs tossed in a truffle reduction	15
Buffalo Chicken Dip Pulled chicken tossed in our Louisiana hot sauce, and creamy aioli served with homemade blue corn tortilla chips	14
Eggplant Fritters ^V Pan seared roasted eggplant and sundried tomato cakes presented on a bed of herb Ricotta and basil pesto drizzle, finished with marinara and Parmesan Reggiano	13
Crab & Lobster Cakes This, That, & The Other Two crab and lobster cakes with house remoulade finished with pimento and peppadew drizzle	23
Seasonal Fruit and Burrata Plate ^V Grilled seasonal fruit, heirloom tomato medley, basil, pistachios, sea salt, dressed with herb and lemon-infused extra virgin olive oil served with grilled baguettes	17
Spinach Artichoke Dip ^V Artichoke & spinach in a Parmesan reggiano fondue served with fresh made blue corn tortilla chips	13
Orange & Blue Shrimp Seasoned and tossed in rice flour and Spurrier's Louisiana shrimp sauce served on a bed of slaw with piquant blue cheese dressing	19

SOUP & SALAD

Romaine Caesar Salad ^V Romaine lettuce, peppercorn caesar dressing, housemade croutons	7 12
Spurrier House Salad ^V Mixed greens, radish, baby heirloom tomatoes, red onion, cucumber, roasted chickpeas, toasted pepitas, Hawthorne Creek Creamery Aged Havarti cheese, choice of dressing	7 12
Hazelnut & Brussels Sprout Salad ^{V G} Fresh shaved Brussels sprouts, baby kale, napa and red cabbage, dried figs, sliced pears, Craisins, feta, roasted hazelnuts tossed in a white balsamic vinaigrette	13
Tailgate Chili Short rib, bacon and andouille sausage with roasted jalapeños, Anaheim and poblano peppers-finished with white cheddar and pickled jalapeños	9
Grain Bowl ^V Farro, quinoa, watermelon radish, arugula, heirloom tomatoes, sliced avocado, black-eyed peas	13
Soup du Jour	7

DRESSINGS

Buttermilk Ranch, Blue Cheese, Spicy Honey Mustard, Peppercorn Caesar, White Balsamic Vinaigrette, Apple and Wildflower Honey Vinaigrette, Oil & Vinegar

ADD ONS

Grilled Steak Filet	15
Grilled Shrimp	14
Grilled Chicken	6

ENTREES

Spurrier's Bacon Cheese Burger Signature short rib, brisket and chuck blend patty, bacon, white cheddar cheese, lettuce tomato, red onion, on a brioche bun served with fries	19
6oz/8oz Filet Grilled to your liking and served with choice of mashed potatoes, Spurrier's fries, broccolini, white cheddar and mascarpone grits or mac n' cheese	34/45
14oz Ribeye Grilled to your liking and served with choice of mashed potatoes, Spurrier's fries, broccolini, white cheddar and mascarpone grits or mac n' cheese	47
Tomahawk Porkchop "Work'Em Silly" ^G Maple bourbon butter, fresh smoked rosemary served with choice of mashed potatoes, Spurrier's fries, broccolini, white cheddar and mascarpone grits or mac n' cheese	41
Short Rib and Wild Mushroom Risotto ^G Slow braised beef short ribs, served with a wild mushroom risotto finished with beef demi-glace	33
Chicken Marsala Grilled olive oil & herb marinated chicken breast with cremini, shitake and oyster mushrooms in a traditional marsala, served with potato purée	22
Shrimp & Grits Blackened Gulf shrimp, Nora Mill Granary - mascarpone & white cheddar grits, andouille sausage finished with an étouffée inspired bechamel	26
Lemon Artichoke Chicken Pasta Pan-seared chicken cutlets, artichokes, capers, and duo of oyster and shiitake mushrooms over thin spaghetti finished with with a lemon herb sauce	22
Seafood Pasta - Emory & Henry Shrimp, lobster, and scallops with artichoke hearts, sun-dried tomatoes, roasted red peppers, over squid ink linguine finished with seafood stock and chipotle butter	35
Eggplant Rollatini ^V Eggplant lightly breaded and rolled then filled with fresh Ricotta, layered with homemade marinara and mozzarella cheese finished with sauteed peppers and balsamic	22
Sweet Corn Ravioli ^V Ricotta and sweet corn stuffed ravioli, charred corn, poblano and Anaheim peppers, finished with a savory white wine cream sauce	23
Macadamia Encrusted Mahi - Ike Hilliard Catch of the Day Pan seared macadamia encrusted Mahi Mahi, finished with a lemon citrus beurre blanc, lobster cognac sauce & grilled asparagus	33
Blackened Redfish ^G Blackened gulf redfish finished with shallot and thyme butter, served with grilled broccolini	35

