

Starters

Big Grove Oysters six oysters served with champagne-peppercorn mignonette, bourbon granita, fresh mint

Old School Oysters six oysters served with lemon wedge, crackers, hot sauce

Shrimp and Scallop Ceviche topped with fresh avocado and served with house fried tortilla chips

Dozen Wings buttermilk-braised wings, tossed in buffalo or Korean BBQ sauce, served with bleu cheese or ranch

Fried Brussels Sprouts lemon truffle aioli

Shrimp Cocktail four jumbo shrimp served with homemade cocktail sauce

Crab Cakes two panko crusted Maryland lump crab cakes with pineapple salsa and lemon truffle aioli

Hand-Cut Steaks*

Tomahawk Steak two pound wet aged tomahawk steak with grilled zucchini, cherry tomatoes, green and red peppers, jalapeno and onion, and a loaded baked potato with cheddar, sour cream, bacon and green onion

Surf and Turf twelve ounce ribeye and a four ounce lobster tail with lemon butter hollandaise, roasted potatoes and grilled asparagus

16 oz. Bone-in Ribeye with a side of green beans with bacon, and mashed potatoes with gravy

12oz Grilled Ribeye aged ribeye served with mashed potatoes with gravy, green beans with bacon, and herb butter

Steak Frites medallions of marinated, grass-fed, beef tenderloin, red wine sauce, herb butter, with truffle fries

Sandwiches and Burgers

Served with choice of side

Add cheese, bacon or fresh farm egg

Old Fashioned Black Angus beef, bacon, cheddar cheese, lettuce, tomato, pickle, onion, aioli on brioche

Patty Melt Black Angus beef patty on sourdough bread with thousand island dressing, red onion marmalade, and swiss cheese

Southwest Chicken grilled chicken, bacon, lettuce, tomato, muenster, jalapeno aioli, guacamole on whole grain wheat bread

Specialties

Osso Bucco braised pork shank over mashed potatoes with sauteed carrots and green beans, finished with a chipotle gravy

Mushroom Risotto balsamic glazed crimini mushrooms, grilled green onions, thyme risotto, pumpkin seed puree, crispy kale, truffle oil, poached egg* chicken breast

Scallop and Pork Belly Vesuvio guajillo pepper butter sauce, roasted red potatoes, sauteed spinach and sundried tomatoes, seared scallops and pork belly, olive oil

GF Grilled Shrimp & Grits grilled shrimp, chorizo, bacon, mixed peppers, white cheddar grits

Korean BBQ Salmon* pan seared salmon filet in spicy soy-chili sauce with asparagus, red bell peppers, and a side of loaded mashed potatoes with bacon, cheddar, sour cream, and green onions

Spicy Shrimp & Scallop* Pasta linguine pasta, shaved brussels sprouts, red cabbage, fresno chilis and green onion, tossed in a spicy soy chili sauce

Salad & Soup

Caesar* crisp romaine, croutons, asiago cheese, house caesar dressing

GF Kale & Quinoa fresh kale, quinoa, goat cheese, dried cranberries, walnuts, herb vinaigrette and balsamic reduction

GF Strawberry Spinach fresh spinach, sliced strawberries, walnuts, dried cranberries, goat cheese, strawberry balsamic vinaigrette

Wedge* baby iceberg lettuce, bacon, bleu cheese, fried shallots, creamy herb vinaigrette

Complete Your Dish With

Grilled Chicken, Tofu | Steak | Salmon

Grilled Shrimp | Seared Scallops

Lobster Bisque heavy cream, old bay seasoning

Sides

Hand Cut Fries | Chilled Roasted Beets
Cheddar Grits | Mashed Potatoes