

## LIGHTER FARE

French Onion Soup

gruyere and croutons
House Flatbread
served with olive oil, garlic, and herbs
roasted red pepper dip 14
Cheese Board 14
assorted cheese, meats, almonds,
olives, grapes
Fried Goat Cheese 14
arugula, sun-dried tomato vinaigrette
House Salad 8
mixed greens, kalamata olives, roasted red
Blue Waldorf 12
granny Smith, blue cheese, blueberries,
walnuts, arugula, iceberg
Fresh Berry Salad
mixed greens, candied pecans, champagne
vinaigrette
Insalata Burrata 11
mixed greens, seasonal fruit, extra virgin olive oil, balsamic glaze, and sea salt
Bang Bang Shrimp
over salad greens with house thai chili sauce
Mushroom Risotto
cream, parmesan, garlic

## SIDES

Potato of the day
Vegetable of the day
Pommes Frites
Onion Rings
Stoneground Grits
Add Chicken 6
Add Shrimp 8

## ENTREES

Tortellini Diablo ..... 14
cheese tortellini, spiced scream sauce
Chicken Marsala ..... 18
served with mushrooms and potatoes
Grouper and Grits ..... 34
stone ground grits, shrimp, tasso ham gravy
Cheeseburger ..... 14
cheese, lettuce, tomato, onions, pickles,comeback sauce served with fries
Blackened Mahi Mahi ..... 25
spinach, mustard cream velouté
Seared Scallops38
grilled asparagus, romesco
GRILLED includes potatoes and vegetables
Pork loin ..... 26
12 oz center-cut bone-in pork loin served with ancho chili gastrique
Lamb Lollypops ..... 36
6 lollypops served with bordelaise
4 lollypops as an appetizer ..... 25
Petite Filet ..... 36
$60 z$ steak served with cowboy butter
Ribeye Steak ..... 34
14 oz steak served with cowboy butter Grilled Shrimp ..... 30
served with drawn butter
Grilled Salmon ..... 28
served with tomato basil salsa30served with lemon beurre blanc

