

DINNER



STARTERS AND SALADS

CRISPY BEER BATTERED ASPARAGUS BROWN ALE BATTER, LEMON ZEST AIOLI	14
CHILLED SHRIMP COCKTAIL FRESH GRATED HORSERADISH, DILL, COCKTAIL SAUCE, LEMON	18
DEEP FRIED CHICKEN SKINS SWEET AND SPICY LOUISIANA HOT SAUCE HONEY	14
MUSSELS MARINIERE BLUE MUSSELS, STEAMED IN WHITE WINE, HERB, BUTTERY PAN REDUCTION SAUCE, GRILLED CROSTINI	17
CHARRED OCTOPUS ROASTED POTATOES, ARUGULA, KALAMATA OLIVE AND RED PEPPER TAPENADE, BALSAMIC REDUCTION	15
BREAD SERVICE SILVER DOLLAR BUTTERMILK BISCUITS OR GRILLED CROSTINIS,	8
SOUP OF THE MOMENT CHEF'S DAILY SOUP SELECTION	MARKET PRICE
CRAB STUFFED AVOCADO LUMP BLUE CRAB, HOUSE BALSAMIC VINAIGRETTE, GREEN ONION, GRAPE TOMATOES, CAPERS	18
SIMPLE HOUSE SALAD RALF'S LOCAL ARTISAN LETTUCE, GRAPE TOMATOES, ENGLISH CUCUMBER, SHAVED CARROT, RADISH, HOUSE BALSAMIC VINAIGRETTE	10 **ENTREE 20
ICEBERG WEDGE SALAD BABY ICEBERG LETTUCE, APPLEWOOD SMOKED BACON, BLEU CHEESE, GRAPE TOMATO, ENGLISH CUCUMBER, SHAVED CARROT, GREEN ONION, HOUSE BLEU CHEESE DRESSING	10 **ENTREE 20
TABLE SIDE CAESAR FOR TWO OUR CLASSIC CAESAR SALAD RECIPE, MADE AT YOUR TABLE	20

SALAD UPGRADES *additional charge per salad*

GRILLED OR FRIED CHICKEN	+10	GRILLED PETITE FILET	+24
GRILLED OR FRIED SHRIMP	+12	GRILLED OR BLACKENED SALMON	+15

ENTREES

FILET MIGNON GARLIC BUTTER SMASHED POTATOES, GRILLED ASPARAGUS YOUR CHOICE OF PREPARATION: OSCAR - BEARNAISE AND LUMP BLUE CRAB CLASSIC - ROASTED MUSHROOM JUS	MARKET PRICE
PRIME CUT OF THE DAY CHEF'S DAILY SELECTION OF PRIME BEEF, PAIRED WITH SEASONAL AND LOCAL INGREDIENTS	MARKET PRICE
FRESH CATCH OF THE DAY CHEF'S DAILY CREATION OF FRESH SEAFOOD, PAIRED WITH SEASONAL AND LOCAL INGREDIENTS	MARKET PRICE
* CHEF RECOMMENDS ALL STEAKS TO BE COOKED MEDIUM RARE, WE DO NOT GUARANTEE ANY STEAK COOKED PAST MEDIUM	
THE PORK CHOP CHARGRILLED CENTER CUT PORK CHOP, CRISPY STONE-GROUND GRIT CAKE, BACON BRAISED CARROT WITH WILTED ARUGULA, PEPPER JELLY GLAZE	37
BROWN SUGAR RUBBED RACK OF LAMB NEW ZEALAND LAMB CHOPS GRILLED WITH CHEF'S SIGNATURE RUB, ROASTED POTATOES, SLOW BRAISED COLLARD GREENS, BALSAMIC REDUCTION	50
KVAROY ARCTIC SALMON BASAMATI RICE, WILTED SPINACH, SAFFRON POT LIKKER CONSOMMÉ	38
GRILLED SHRIMP AND CRISPY FRIED GRITS FRIED GRIT CAKE, PIMENTO CHEESE, ARUGULA, REMOULADE, PEPPER JELLY GLAZE, CONECUH SAUSAGE CRUMBLES	35
COQ AU VIN CONFIT CHICKEN LEG QUARTER SLOW COOKED IN OLIVE OIL, ROASTED POTATOES, WILTED SPINACH, FINISHED WITH A RED WINE AND CREMINI MUSHROOM DEMI-GLACE	36

20% GRATUITY ON TABLES OF 5 OR MORE... \$10 SPLIT PLATE CHARGE...

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES YOU MAY HAVE BEFORE YOU ORDER....

CONSUMING RAW OR UNDERCOOKED FOOD ITEMS MAY INCREASE THE RISK OF FOODBORNE ILLNESS....

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST....