

STARTERS

Shrimp Cocktail | 19

Jumbo shrimp served with house bloody mary cocktail sauce

Tuna Poke* | 18

Blackened seared ahi tuna poke, sweet soy and wasabi aioli served with wonton chips

Bourbon Barrel Bacon | 7

Bourbon molasses glaze served with house pickles

Hot Pimento Cheese Dip | 12

A mixture of Vermont white cheddar, pimentos and spices served with wonton chips

Wedge Salad | 8

Crisp baby iceberg, bacon lardons, blue cheese crumbles, grape tomatoes and fried onions served with house blue cheese dressing

Caesar Salad | 7

Fresh-cut romaine lettuce tossed in house Caesar dressing served with shredded Parmesan cheese and croutons

French Onion Soup | 7

Soup Du Jour | 6

ASK SERVER FOR DETAILS

STEAKS*

ALL STEAKS ARE SERVED WITH DEMI-GLACE

14oz NY Strip | 45

10oz Filet | 65

12oz Sirloin | 40

14oz Ribeye | 55

Certified Angus Beef®

Prime Rib | 45

14oz king cut

FRIDAY AND SATURDAY ONLY

Surf and Turf | MP

5oz filet and 6oz lobster tail

BEYOND STEAKS

8oz Wagyu Beef Burger* | 30

Heirloom tomato, butter lettuce, shaved red onion, house pickles, triple-pepper aioli, Vermont white cheddar and thick-sliced house-smoked bacon on a locally sourced bun served with garlic parm fries

Lobster Scampi | 43

Lobster claw and knuckle meat with linguini pasta tossed in a lemon-butter wine sauce

Pan-Seared Salmon | 32

Served with Chimichurri sauce and fried capers

Chicken and Waffles | 37

Fried airline chicken breast topped with sorghum served with a bacon, cheddar, chive waffle and hot honey butter

Bone-In Pork Chop | 35

Grilled and topped with bacon apple jam

20oz Tomahawk Pork Chop | 46

Charbroiled and seasoned with salt and pepper

ENHANCEMENTS

Sautéed Scampi Shrimp | 15

6oz Lobster Tail | MP

Crab Legs 16oz | MP

Blue Cheese Crust | 3

FAMILY-STYLE SIDES

ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF ONE FAMILY-STYLE SIDE

Asparagus | 7

Mashed Potatoes | 6

Creamed Spinach | 12

Garlic Parmesan Fries | 7

Loaded Baked Potato | 8

Potatoes Au Gratin | 12

Three-Cheese Mac and Cheese | 12

Sautéed Button Mushrooms | 12

DESSERTS

Strawberry Swirl Cheesecake | 8

Topped with house strawberry jam

Banana Trifle Pudding | 8

Served with house vanilla wafers

Chocolate Cake | 8

Parties of 8 or larger will be charged an 18% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, sesame, peanuts, tree nuts, fish and shellfish

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