

Starters

Jumbo Shrimp Cocktail 18

Remoulade, Cocktail Sauce, Lemon

Crab Cake 18

Gulf Coast Blue Crab, Pepper Jelly, Grilled Lemon Aioli, Corn Relish

Roasted Sea Scallops 19

Spring Onion Pesto, Strawberry, White Asparagus

Tuna Tartare 18

Crushed Avocado, Soy Lime Dressing, Crispy Wonton

Hybrid Tomatoes 14

Blue Cheese, Vidalia Onion, Bacon, Coca-Cola Gastrique

"BBQ" Pork 18

Sweet Onion, Spicy-Tangy Sauce, Green Papaya Slaw

Soups & Salads

Maine Lobster Bisque 20

Butter Poached Maine Lobster

French Onion Soup 11

Toasted Baguette, Gruyère Cheese

Grilled Leek & Burrata Cheese 15

Truffle Aioli, Crispy Garlic, Arugula

***Classic Caesar Salad** 12

Romaine Hearts, Parmesan Cheese, Pumpernickel Crouton, White Anchovies

Spring Vegetable Salad 14

Marinated Vegetables, Smoked Almond Yogurt, Ricotta Salata, Arugula, Ice Wine Vinaigrette

Linger Longer Loaded Wedge 13

Bacon, Tomato, Point Reyes Blue Cheese Dressing

Organic Greens Salad 11

Tomato, Cucumber, Carrots
Balsamic, Blue Cheese, Ranch, Thousand Island

If you have any concerns regarding food allergies, please alert your server prior to ordering.

A 20% gratuity will be added for parties of 8 or more guests.

The Wood-Burning Grill

Your selections of Seafood and Certified 1855 Black Angus or USDA Prime Steaks are grilled over 100% Georgia hardwood, blackened, pan seared or crusted with peppercorns.

Temps

Rare-Cold Red Center Medium Rare-Warm Red Center Medium-Warm Pink Center
Medium Well-Hot Pink Center Well Done -No Color

1855 Black Angus

6 Ounce Filet Mignon 32
9 Ounce Filet Mignon 47
14 Ounce Delmonico Rib Eye 45
14 Ounce New York Strip 39

Seafood & Chicken

*Fresh Catch of the Day Mkt
*8 Ounce Bay of Fundy Salmon 26
*8 Ounce Chilean Sea Bass 35
Prestige Farms Half Chicken 24

USDA 35 Day Dry Aged Beef

*12 Ounce 1855 Black Angus New York Strip 55
*16 Ounce Prime Cowboy Ribeye 79

Sauces 2

Béarnaise, Brandy Peppercorn, Chive Beurre Blanc, Bacon & Mushroom Bordelaise
Garlic Horseradish Cream, Linger Longer Steak Sauce

Side Dishes

7 Individual/10 Family Style

Yukon Gold Mashed Potato
Roasted Cauliflower, Broken Caesar, Labneh
Steak Fries, Aged Parmesan, Truffle Aioli
Sautéed Spinach
Creamed Kale
Jalapeño Creamed Corn, Smoked Bacon
Loaded Baked Potato
Potato Gratin
Mushrooms & Peas
Crispy Brussels Sprouts, Mustard Yogurt Sauce
Asparagus, Hollandaise Sauce
Lobster Mac & Cheese, Aged Cheddar 16/24

Enhancements

For your Steak and Seafood

Oscar Style 18
Alaskan King Crab, Béarnaise
Lobster Crust 15
Wild Mushroom, Parmesan
Point Reyes Blue Cheese 8
Grilled White Gulf Shrimp 14
Seared Foie Gras 18
Butter Poached Lobster Tail 23
Drawn Butter

Advisory: The consumption of raw or undercooked foods, such as meat, poultry, fish, shellfish or eggs, which may contain harmful bacteria, may cause serious illness.

Restaurant Chef Casey Burchfield

Restaurant Manager David Stone