

Entrée Features

Blackened Chili Lime Salmon* 39

Chilean Salmon, blackened, served on a bed of creamy grits and bacon Brussel sprouts topped with a sweet chili lime glaze

NY Prime Strip Steak* 42

NY Prime Strip. Served with potatoes au gratin, and your choice of butter.

Lobster Risotto 49

South African lobster tail butter poached, served atop a rich spinach and lobster cream risotto.

Charbroiled Ribeye* 44

USDA Prime ribeye served over asparagus spears, with choice of butter.

Sesame Panko Crusted Ahi Tuna 39

Black sesame and spiced panko crusted sashimi grade tuna, served over broccolini and asparagus with a rich tamari glaze.

Jambalaya Pasta 39

Scratch fettuccine pasta sauteed with red shrimp, chicken, mushrooms, tomato, sausage, roasted peppers, with a Cajun seasoned cream sauce.

Chicken Marraine 29

Boneless free-range chicken breast cutlet dredged and grilled. Served alongside roasted garden cakes, grilled zucchini and Marraine sauce. A Cajun rosemary beer sauce.

Filet Tips* 32

Beef tenderloin medallions served over sautéed fingerling potatoes, sliced andouille sausage, and mushrooms, dressed with a red wine reduction.

Rack of Lamb* ½ Rack 36 Full Rack 52

House spiced New Zealand lamb paired with Yukon Gold mashed potatoes, heirloom carrots, and served with a rich Vindaloo demi.

Shrimp and Grits 34

Blackened, wild caught Royal Red shrimp with stone ground fontina grits & fresh vegetable succotash.

Barrel-Cut Filet* 64

10 Ounces of **AWARD WINNING** 1855 Nebraska Beef broiled to perfection served with creamy whipped mashed potatoes.

Vegan & Vegetarian

Cauliflower Steak 22 Vegan

Seared cauliflower steak, basted with sweet chili and garlic sauce. Served over a bed of extra-long grain basmati rice.

Udon Bulgogi 21 Vegan

Korean udon noodles tossed in bulgogi sauce, and served with kimchi, carrots, purple cabbage and gochujang.

Zucchini Noodles & Corn Cakes 23 Vegetarian

Our signature zucchini fettuccini sauteed with garlic. Alongside garden cakes and a cool oregano gremolata crema.

**Consumption of raw or undercooked meats, poultry, seafood, or eggs may increase the likelihood of contracting foodborne illness.*

Ala Carte

Potatoes Au Gratin	8	Creamy Mushroom Risotto	7
Grilled Asparagus Spears	7	Cheese Grits	7
Fingerling Potatoes	6	Yukon Gold Mashed Potatoes	5
Heirloom Carrots	6	Mixed Vegetable Medley	7