

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* 46

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* 48

USDA Prime Ribeye served over asparagus spears, topped with Cajun butter.

Sesame Panko Crusted Ahí Tuna 39

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

Jambalaya Pasta 41

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

Rosemary Chicken 32

Boneless free-range chicken breast, flour dusted and pan seared, served over roasted Yukon Gold potatoes, butternut squash and purple beets in a Cajun rosemary sauce.

Baseball Cut Sirloin* 36

The best possible 8 oz. cut of U.S.D.A. Prime sirloin of beef, in a gluten-free tamari-based marinade. Sliced and served with butter and herb roasted fingerling potatoes.

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* 69

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

Try any steak Jimmy Style with lump crab and lobster cream 10

Vegan & Vegetarian

Forest Mushroom Risotto 24 **Vegan**

Locally grown chestnut and oyster mushrooms sauteed with white wine risotto, mushroom stock, and spinach for a rich and savory vegan dish.

Ginger Cream Pasta 22 **Vegetarian**

Our house made pasta with Brussel sprouts, carrots, and bell peppers tossed in a sauce of fresh ginger and coconut cream.

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

Ala Carte

Potatoes Au Gratin	9	Mushroom Risotto	8
Grilled Asparagus Spears	7	Cheese Grits	8
Fingerling Potatoes	6	Yukon Gold Mashed Potatoes	5
Heirloom Carrots	6	Mixed Vegetable Medley	7