

# Dinner Menu

## Appetizers

### **Avocado Fries** 12

*Haas Avocado wedges coated with crispy Japanese breadcrumbs.*

### **Fried Calamari** 15

*Flash fried calamari dusted in our house Cajun seasoning and served with creamy goat cheese aioli.*

### **Fontina Fondue** 14

*A melted blend of fontina and parmesan cheese, finished with garlic and white wine. Served hot with chilled, blanched heirloom carrots, grilled naan, and ciabatta crostini.*

### **Crab Cakes** 25

*Fresh crab meat lightly dusted in almond flour and seared, served over a rich lobster cream sauce.*

### **Lobster & Crab Bisque** 14

*Rich lobster broth slowly simmered with cream, crabmeat, celery, onions, roasted garlic, nutmeg, cloves & dry sherry.*

*Add a Single Crab Cake 13*

### **French Onion Soup** 13

*Sweet Georgia Vidalia onions rendered to a dark caramel color, glazed with dry sherry and steeped in a rich savory broth. Served with grilled fontina paninis.*

## Salads

### **Grilled Caesar** 14

*Romaine hearts lightly charred over our seasoned grill, revealing a nutty and smoky flavor, dressed in homemade Caesar dressing and ribbons of 18 month aged American Grana Parma.*

### **Wedge** 15

*Fresh crisp iceberg lettuce topped with thick Nueske bacon lardons, grape tomatoes, Danish blue cheese crumbles, blue cheese dressing, and a drizzled balsamic reduction.*

### **Baby Spinach & Hot Bacon** 14

*Hearty spinach tossed with our signature warm hot bacon & honey mustard dressing, pioppini mushrooms, fontina cheese, thick slab Nueske bacon lardons, and toasted walnuts.*

### **Harvest Salad** 15

*Arcadian harvest greens, tossed in balsamic vinaigrette, topped with roasted butternut squash and purple beets, toasted pumpkin seeds, and gorgonzola blue cheese.*

*Add to any Salad: Chicken 9 Ahí Tuna 15 Seared Salmon\* 14 Shrimp 12 Steak\* 15 Crab Cake 13*

## Burgers & Sandwiches

### **Black Angus Burger\*** 14

*Black Angus ground chuck grilled on a brioche bun, with crisp lettuce and sliced beefsteak tomato. Served with roasted fingerling potatoes.*

*Add: Fontina Cheese 1 Nueske Bacon 2 Mushrooms & Onions 1*

### **Wagyu Burger\*** 19

*Handcrafted wagyu beef patty grilled on a brioche bun, with crisp lettuce and sliced steak tomato. Served with roasted fingerling potatoes.*

*Add: Fontina Cheese 1 Nueske Bacon 2 Mushrooms & Onions 1*

### **Chipotle Garlic Chicken Sandwich** 16

*Blackened chicken breast on butter toasted ciabatta with Nueske bacon, avocado, caramelized onions, fontina cheese and chipotle garlic aioli, served with crispy French fries.*

### **Fried Fish Sandwich** 18

*Fried Alaskan flounder served on a fresh brioche bun, topped with crisp lettuce and tomato, with a side of roasted fingerling potatoes and caper aioli.*

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

## 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.

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## 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