



## Small Plates

### MEDITERRANEAN CRISPY CALAMARI

Aleppo seasoning, sweet banana peppers, olives, matbucha relish  
20

### COLOSSAL SHRIMP COCKTAIL

House made horseradish cocktail sauce,  
fresh lemon  
4 each

### JUMBO LUMP CRAB CAKE

Middle eastern zhug chutney, crispy garlic  
22

### ASIAN STREET DUMPLINGS

Crispy chicken dumplings, general Tso sauce,  
topped with scallions and cilantro  
14

### THAI CHICKEN SATAY

Peanut sauce, cucumber relish, purple basil  
12

## Soups & Signature Salads

### VIDALIA FRENCH ONION SOUP

House made beef broth, three onion blend,  
pumpernickel crouton, blended swiss cheeses  
10

### CAESAR SALAD (V, VGA, GF)

Romaine, roasted tomato, garlic croutons,  
parmesan, creamy caesar dressing  
8/16

### GREENS (V, VG, GF)

Local mixed greens, tomatoes, radish, baby  
carrots, cucumber  
8/12

### CHEF'S SOUP OF THE DAY

Cup 4 / Bowl 6

### WEDGE SALAD (V, VG, GF)

Iceberg lettuce, shaved red onion, tomato,  
bacon, garlic crouton, blue cheese dressing  
14

### STEAK SALAD (V, VG, GFA)

Strip steak, feta, romaine lettuce, roasted  
tomatoes, frizzled onions, balsamic dressing  
28

### ADD TO ANY SALAD:

Blackened Chicken 6 | Blackened Shrimp 4 each | Catch of the Day 12

V = Vegetarian    VG = Vegan    VGA = Vegan Available  
GF = Gluten Free    GFA = Gluten Free Available

Please notify your server of any allergies or dietary concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



## Main Plates

### **8 oz. BLACK ANGUS FILET MIGNON**

*Thumbelina carrots, smoked cheddar au gratin potato, sweet and hot pepper relish, candied bacon, corn puree*

**46**

### **16 oz. PRIME RIB STEAK (GF)**

*Smoked maldon sea salt, on the vine tomatoes, twisted crispy potato, roasted garlic, lobster risotto*

**48**

### **BEEF BOURGUIGNON**

*Parisiani gnocchi dumplings, Paris mushrooms, thumbelina carrots, cipollini onions, glace de veau*

**32**

### **MARBLE FARMS 14 oz PORK CHOP**

*Parmesan-cherry pepper crusted, Smoked cheddar grits, garlic Tuscan kale, pan jus*

**32**

### **CHICKEN TIKKA MASALA**

*Sous-vide and curry roasted half chicken, saffron jasmine rice, fried spinach, tikka-masala sauce, lemon zest, cilantro-mint chutney*

**32**

### **MISO MARINATED BLACK COD**

*Carrot-ginger puree, black rice, soy-wasabi zucchini spirals, cilantro oil*

**38**

### **CAPELLINI CAPRESE**

*San Marzano crushed tomatoes, garlic, fresh basil, burrata, Grana Padano cheese, imported olive oil, 20-year balsamic drizzle, grilled pesto bread*

**22**

*Add Blackened Chicken 6 | Blackened Shrimp 4 each | Catch of the Day 12*

### **CAULIFLOWER STEAK**

*Garlic-cilantro-curried, chili-lime-red quinoa-pilaf with fire roasted vegetables, red chimichurri*

**22**