

## STARTERS

- CAST IRON CORN BREAD buttery sweet and golden brown with green chiles and melted cheese 9  
GRILLED ARTICHOKEs simply seasoned and grilled over live hickory wood with remoulade sauce 13  
SMOKED SALMON cured and smoked in-house with fresh herb aioli and toast points\* 15  
DOUBLE DIP sharp cheddar and fire roasted pepper dip with house made guacamole served with warm tortilla chips 9 / 13  
DEVILED EGGS creamy homestyle blend with sweet pickle relish and fresh cracked black pepper 6 / 10

## SALADS

- CRAB CAKE jumbo crab cake, mixed greens, croutons, carrots, corn, grape tomatoes, herb vinaigrette and mustard sauce 20  
AHI TUNA seared and sliced Ahi served rare with mixed greens, avocado, mango, red onions and ginger vinaigrette\* 20  
THAI STEAK marinated tenderloin tips, Asian noodles, peanuts, cabbage, grape tomatoes, mint, avocado and mango\*\* 22  
TOP CHOP pulled chicken, kale & quinoa, goat cheese, tomatoes, almonds, Craisins, artichokes, avocado, corn and herb vinaigrette\*\* 18  
SOUTHWEST pulled chicken, kale, cilantro, Cotija, black beans, corn, avocado, tomatoes, pickled onions and chipotle dressing 18

## SANDWICHES

- CLASSIC CHEESEBURGER fully loaded and ground fresh in-house daily with fresh fries and P&G Slaw\* \*\* 16  
VEGGIE BURGER fully loaded, sweet soy glaze, Havarti cheese with fresh fries and a quinoa salad 15  
STERLING PRIME RIB SANDWICH slow roasted in-house, hot au jus, mayo and fresh fries\* 22

## ENTRÉES

- CEDAR PLANK SALMON topped with whole grain mustard butter and served with a chilled wild rice salad\* \*\* 28  
MARYLAND STYLE CRAB CAKES two jumbo lump crab cakes over a whole grain mustard sauce with asparagus 34  
NORTH CAROLINA RAINBOW TROUT grilled over hickory wood served with herb aioli and a kale & quinoa salad 24  
SOUTHERN SHRIMP AND GRITS traditional Cajun Creole sauce with corn salsa, asparagus and cured ham 24  
LINGUINE LIMONE pulled chicken, shrimp, spinach, red & yellow grape tomatoes in a lemon Parmesan cream sauce 24  
DOUBLE CUT PORK CHOP all natural, cured in-house, pepper crusted and served with smashed red potatoes\* 28  
DANISH BABY BACK RIBS full rack smoked and grilled in-house with fresh fries and P&G slaw\*\* 28  
CHICKEN AND RIBS 1/4 chicken and 1/2 rack of Danish baby back ribs with Blue Ridge BBQ sauce, fresh fries and P&G slaw\*\* 28  
BARREL CUT FILET MIGNON 8 oz filet aged 35 days, cut in-house, served with smashed red potatoes\* 36  
BIG ISLAND RIBEYE 14 oz aged 35 days, cut in-house, marinated in pineapple sweet soy sauce served with fresh fries\* 35  
NEW YORK STRIP 16 oz strip aged 35 days, cut in-house and served with smashed red potatoes\* 42  
add a small MAIN or Caesar salad\* 6

## VEGETABLES & SIDES

- White Cheddar Grits 5 • Sweet Curried Corn 5 • Wild Rice Salad\*\* 5 • P&G Slaw\*\* 5  
Magic Mountain Green Beans 5 • Fresh Fries 5 • Smashed Red Potatoes 5  
Jumbo Grilled Asparagus 5 • Kale & Quinoa Salad 5 • Soup Of The Day 8 • Chili 9  
Feature Sauces 3 • MAIN/Caesar/Wedge Salad\* 10

## DINNER

fall/winter

**all fresh, no freezers, hickory wood fire grill**

We are concerned with your well-being. If you have allergies, please alert us as not all ingredients are listed!

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \*\*Items may contain nuts.