

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 (limited availability) 13
- SMOKED SALMON cured and smoked in-house with fresh herb aioli and house made toast points* 16
- DOUBLE DIP sharp cheddar and fire roasted pepper dip with house made guacamole served with warm tortilla chips 9 / 13
- TUNA STACK layered sushi grade Ahi, mango and avocado with wasabi-honey aioli and house made toast points* 20

SALADS

- SOUTHWEST pulled chicken, kale, cilantro, Cotija, black beans, corn, avocado, tomatoes, pickled onions and chipotle dressing 18
- TOP CHOP pulled chicken, kale & quinoa, goat cheese, tomatoes, almonds, Craisins, artichokes, avocado, corn and herb vinaigrette** 18
- CRAB CAKE jumbo lump crab cake, mixed greens, croutons, carrots, corn, grape tomatoes, herb vinaigrette and mustard sauce 24
- AHI TUNA seared and sliced sushi grade Ahi served rare with mixed greens, avocado, mango, red onions and ginger vinaigrette* 24
- THAI STEAK marinated tenderloin tips, Asian noodles, peanuts, cabbage, grape tomatoes, mint, avocado and mango* ** 26
- SOUP AND SALAD feature soup of the day with a MAIN, Caesar or wedge salad* 18

SANDWICHES

- CLASSIC CHEESEBURGER fully loaded and ground fresh in-house daily with fresh fries* 16
- VEGGIE BURGER fully loaded, sweet soy glaze, Havarti cheese and a quinoa salad 15
- PRIME RIB SANDWICH slow roasted in-house, hot au jus, mayo and fresh fries* 26
- PANKO CHICKEN SANDWICH breaded chicken with 1000 Island slaw, tomato, pickles, mayo, Monterey and fresh fries 16
- THE CLUB Cure 81 ham, turkey, Applewood bacon, tomato, jack and cheddar, mayo relish, honey mustard and fresh fries 15
- FRESH CATCH SANDWICH grilled over hickory wood with iceberg lettuce, pickles, red onions, aioli and P&G slaw** 22

ENTRÉES

- LINGUINE LIMONE pulled chicken, shrimp, spinach, red & yellow grape tomatoes in a lemon Parmesan cream sauce 22
- FRESH CUT SALMON grilled over hickory wood and served with a chilled wild rice salad* ** 20
- NORTH CAROLINA RAINBOW TROUT grilled over hickory wood served with herb aioli and a kale & quinoa salad 24
- CHICKEN AND RIBS 1/4 chicken and 1/2 rack of Danish baby back ribs with Blue Ridge BBQ sauce and fresh fries 25
- MARYLAND STYLE CRAB CAKES one or two jumbo lump crab cakes over a whole grain mustard sauce with asparagus 24 / 42
- SOUTHERN SHRIMP AND GRITS traditional Cajun Creole sauce with corn salsa, asparagus and cured ham 22
- add a small MAIN or Caesar salad* 6

VEGETABLES & SIDES

- White Cheddar Grits 5 • Deviled Eggs 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 • Braised Red Cabbage 5
- Soup Of The Day 8 • Feature Sauces 5 • MAIN/Caesar/Wedge Salad* 12

LUNCH

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.