

STARTERS

- CAST IRON CORN BREAD green chiles, jack & cheddar 10
GRILLED ARTICHOKEs simply seasoned, remoulade 14
SMOKED SALMON smoked in-house, aioli, toast points* 16
DOUBLE DIP fire roasted pepper dip, guacamole, salsa, tortilla chips 14
AHI TUNA STACK #1 sushi grade, poke style, mango, sriracha mayo, toast points* 19
DEVILED EGGS classic recipe, sweet pickle relish, bacon, chives 10

SALADS

- COBB grilled chicken, mixed greens, egg, bacon, avocado, blue cheese vinaigrette 18
CRAB CAKE jumbo lump crab cake, mixed greens, croutons, carrots, corn, grape tomatoes, herb vinaigrette, mustard sauce 24
AHI TUNA seared #1 sushi grade, rare, mixed greens, avocado, mango, red onions, ginger vinaigrette* 24
THAI STEAK marinated tenderloin, noodles, peanuts, cabbage, grape tomatoes, mint, avocado, mango* ** 26
TOP CHOP grilled chicken, kale, quinoa, goat cheese, tomatoes, almonds, Craisins, artichokes, avocado, corn, herb vinaigrette** 18
SOUP AND SALAD feature soup of the day with a MAIN, Caesar or Wedge salad 18

SANDWICHES

- SOUTHWEST CHICKEN SANDWICH grilled, jalapeno aioli, arugula, tomato, onion, jack cheese, fresh fries 17
CLASSIC CHEESEBURGER fully loaded, ground fresh in-house daily, fresh fries* 16
VEGGIE BURGER fully loaded, sweet soy glaze, Havarti cheese, kale & quinoa salad 15
PRIME RIB SANDWICH slow roasted in-house, au jus, mayo, fresh fries* 26
ULTIMATE GRILLED HOT DOG mustard, onions, relish, deviled egg, fresh fries 15
THE CLUB Cure 81 ham, turkey, bacon, tomato, jack & cheddar, mayo relish, honey mustard, fresh fries 16
FRESH CATCH SANDWICH cut in-house, lettuce, pickles, red onions, aioli, fresh fries 22

ENTRÉES

- BLACKENED CHICKEN PASTA Cajun cream sauce, roasted chicken, penne pasta, red peppers, broccoli, bacon 22
FRESH CUT SALMON grilled, simply seasoned, chilled wild rice salad* ** 22
NORTH CAROLINA RAINBOW TROUT *limited availability*, grilled, simply seasoned, kale & quinoa salad 24
SLOW ROASTED CHICKEN herb rubbed, slow roasted, demi-glace, smashed red potatoes 24
DANISH BABY BACK RIBS half or full rack, smoked in-house, peanut & ginger slaw, fresh fries** 20 / 30
MARYLAND STYLE CRAB CAKES one or two jumbo lump crab cakes, whole grain mustard sauce, fresh fries 26 / 44
SOUTHERN SHRIMP AND GRITS traditional Cajun Creole sauce, corn salsa, asparagus, cured ham 24
featured sauce 5
add a small MAIN, Caesar or Wedge salad 7

VEGETABLES & SIDES

- Seasonal Vegetable 6 • Wild Rice Salad** 6 • Peanut & Ginger Slaw** 6
Magic Mountain Green Beans 6 • Fresh Fries 6 • Smashed Red Potatoes 6
Jumbo Grilled Asparagus 6 • Kale & Quinoa Salad 6 • White Cheddar Grits 6
Soup Of The Day 8 • MAIN/Caesar/Wedge Salad 14

LUNCH

spring/summer

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.