

STARTERS

- CAST IRON CORN BREAD green chiles, jack & cheddar 10
 GRILLED ARTICHOKEs *limited availability*, simply seasoned, remoulade 16
 SMOKED SALMON smoked in-house, aioli, toast points* 17
 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 12

SALADS

- COBB grilled chicken, mixed greens, croutons, egg, bacon, avocado, blue cheese vinaigrette 22
 CRAB CAKE jumbo lump crab cake, mixed greens, croutons, carrots, corn, grape tomatoes, herb vinaigrette, mustard sauce 26
 AHI TUNA seared #1 sushi grade, rare, mixed greens, avocado, mango, red onions, ginger vinaigrette* 26
 THAI STEAK marinated tenderloin, noodles, peanuts, cabbage, grape tomatoes, mint, avocado, mango* ** 28
 TOP CHOP grilled chicken, kale, quinoa, goat cheese, tomatoes, almonds, Craisins, artichokes, avocado, corn, herb vinaigrette** 22

SANDWICHES

- CLASSIC CHEESEBURGER fully loaded, ground fresh in-house daily, fresh fries* 18
 VEGGIE BURGER fully loaded, sweet soy glaze, Havarti cheese, kale & quinoa salad 17
 PRIME RIB SANDWICH slow roasted in-house, au jus, mayo, fresh fries* 28

ENTRÉES

- FRESH CUT SALMON simply grilled or cedar plank style & mustard butter, chilled wild rice salad* ** 30 / 32
 MARYLAND STYLE CRAB CAKES two jumbo lump crab cakes, whole grain mustard sauce, fresh fries 44
 NORTH CAROLINA RAINBOW TROUT *limited availability*, grilled, simply seasoned, kale & quinoa salad 30
 SOUTHERN SHRIMP AND GRITS traditional Cajun Creole sauce, corn salsa, asparagus, cured ham 26
 BLACKENED CHICKEN PASTA Cajun cream sauce, roasted chicken, penne pasta, red peppers, broccoli, bacon 26
 DOUBLE CUT PORK CHOP all natural, pepper crusted, smashed red potatoes* 32
 DANISH BABY BACK RIBS full rack, smoked in-house, peanut & ginger slaw, fresh fries** 32
 SLOW ROASTED CHICKEN herb rubbed, slow roasted, demi-glace, smashed red potatoes 26
 CHICAGO RIBEYE 14 oz certified angus, simply grilled or marinated in pineapple & soy, fresh fries* 53 / 55
 BARREL CUT FILET MIGNON 8 oz certified angus, cut in-house, smashed red potatoes* 45

Featured sauce 5

Add a small MAIN, Caesar or Wedge salad 7

**We proudly serve 100% Black Angus beef raised in the upper
 Midwest plains
 Our Upper Choice USDA beef is wet aged to perfection
 for 35 days**

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

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.