

# 131 MAIN

## STARTERS

SHRIMP COCKTAIL *limited availability*, colossal shrimp, Old Bay seasoned, cocktail sauce, aioli 18

CAST IRON CORN BREAD green chiles, jack & cheddar 12

GRILLED ARTICHOKEs 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

## SALADS

THAI STEAK marinated tenderloin, noodles, peanuts, cabbage, grape tomatoes, mint, avocado, mango\* \*\* 28

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

TOP CHOP grilled chicken, kale, quinoa, goat cheese, tomatoes, almonds, Craisins, artichokes, avocado, corn, herb vinaigrette\*\* 24

## SANDWICHES

CLASSIC CHEESEBURGER fully loaded, cheddar cheese, ground fresh in-house daily, fresh fries\* 18

VEGGIE BURGER fully loaded, sweet soy glaze, Havarti cheese, kale & quinoa salad 18

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\* \*\* 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 • Deviled Eggs 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

Wild Rice Salad\*\* 6 • Soup of the Day 8 • MAIN/Caesar/Wedge Salad 14

**DINNER**  
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.