

STARTERS

SHRIMP COCKTAIL colossal shrimp, Old Bay seasoned, cocktail sauce, horseradish 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* ** 26

COBB grilled chicken, mixed greens, croutons, egg, bacon, avocado, blue cheese vinaigrette 20

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

TOP CHOP grilled chicken, kale, quinoa, goat cheese, tomatoes, almonds, Craisins, artichokes, avocado, corn, herb vinaigrette** 22

SOUP AND SALAD feature soup of the day with a MAIN, Caesar or Wedge salad 22

SANDWICHES

SOUTHWEST CHICKEN SANDWICH grilled, jalapeno aioli, arugula, tomato, onion, jack cheese, fresh fries 17

CLASSIC CHEESEBURGER fully loaded, cheddar cheese, ground fresh in-house daily, fresh fries* 16

VEGGIE BURGER fully loaded, sweet soy glaze, Havarti cheese, kale & quinoa salad 16

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 17

CRAB CAKE SANDWICH jumbo lump crab cake, whole grain mustard sauce, lettuce, onion, pickles, fresh fries 26

ENTRÉES

BLACKENED CHICKEN PASTA Cajun cream sauce, roasted chicken, penne pasta, red peppers, broccoli, bacon 24

FRESH CUT SALMON grilled, simply seasoned, chilled wild rice salad* ** 24

NORTH CAROLINA RAINBOW TROUT *limited availability*, grilled, simply seasoned, kale & quinoa salad 26

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** 22 / 32

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 8

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 16

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.