

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

- THE COWBOY grilled chicken, kale, cilantro, Cotija, black beans, corn, avocado, tomatoes, pickled onions, chipotle dressing 22
- 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
- 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* 17
- 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 16
- THE CLUB Cure 81 ham, turkey, bacon, tomato, jack & cheddar, mayo relish, honey mustard, fresh fries 17

ENTRÉES

- BLACKENED CHICKEN PASTA Cajun cream sauce, roasted chicken, penne pasta, red peppers, broccoli, bacon 25
- FRESH CUT SALMON grilled, simply seasoned, chilled wild rice salad* ** 26
- 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 25
- 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 28 / 46
- SOUTHERN SHRIMP AND GRITS traditional Cajun Creole sauce, corn salsa, asparagus, cured ham 26
- 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.