

# DINNER



## STARTERS AND SALADS

<b>CRISPY BEER BATTERED ASPARAGUS</b> I.P.A. BEER BATTER, LEMON ZEST AIOLI, SCALLIONS.	14
<b>CHILLED SHRIMP COCKTAIL</b> FRESH GRATED HORSERADISH, OLD BAY, COCKTAIL SAUCE, LEMON.	18
<b>CHICKEN SKIN CRACKLINS AND BISCUITS</b> DEEP FRIED CHICKEN SKINS, SILVER DOLLAR BUTTERMILK BISCUITS, TILL'S FAMILY PIMENTO CHEESE, HOT HONEY.	16
<b>MUSSELS MARINIERE</b> BLUE MUSSELS, STEAMED IN WHITE WINE, HERB, BUTTERY PAN REDUCTION SAUCE, GRILLED CROSTINI.	17
<b>SEA SCALLOP CRUDO</b> LIGHTLY SEARED SEA SCALLOP, PICKLED MUSTARD SEED, CHIVES, SMOKED PAPRIKA FLAKES, CHIVES, VANILLA SCENTED CHAMPAGNE VINAIGRETTE	18
<b>BREAD SERVICE</b> OUR STINSON'S BREADS COLLABORATION SOURDOUGH TABLE ROLLS, EUROPEAN STYLE BUTTER, MALDON FLAKY SEA SALT.	10
<b>CRAB STUFFED AVOCADO</b> LUMP BLUE CRAB, HOUSE BALSAMIC VINAIGRETTE, GREEN ONION, GRAPE TOMATOES, CAPERS.	18
<b>SEASONAL SALAD</b> CHEF'S DAILY SALAD CREATION, USING LOCAL AND SEASONAL PRODUCE.	MARKET PRICE
<b>ICEBERG WEDGE SALAD</b> ICEBERG LETTUCE, BLUE CHEESE CRUMBLES, GRAPE TOMATOES, CUCUMBERS, APPLEWOOD SMOKED BACON, SHAVED CARROT, SCALLIONS, CHICKEN SKIN CRACKLINS	10
<b>TABLE SIDE CAESAR FOR TWO</b> OUR AUTHENTIC CAESAR SALAD, MADE AT YOUR TABLE. **TRADITIONAL CAESAR SALAD FOR ONE, AVAILABLE FROM THE KITCHEN**	20

### SALAD UPGRADES \*additional charge per salad\*

GRILLED OR FRIED CHICKEN	+10	GRILLED PETITE FILET	+24
GRILLED OR FRIED SHRIMP	+12	GRILLED OR BLACKENED SALMON	+15

## ENTREES

<b>FILET MIGNON</b> BUTTERMILK SMASHED POTATOES, GRILLED ASPARAGUS <b>*YOUR CHOICE OF PREPARATION:*</b> <b>OSCAR</b> - BEARNAISE AND LUMP BLUE CRAB <b>CLASSIC</b> - ROASTED MUSHROOM JUS	MARKET PRICE
<b>PRIME CUT OF THE DAY</b> CHEF'S DAILY SELECTION OF PRIME BEEF, PAIRED WITH SEASONAL AND LOCAL INGREDIENTS  * CHEF RECOMMENDS ALL STEAKS TO BE COOKED MEDIUM RARE, WE DO NOT GUARANTEE ANY STEAK COOKED PAST MEDIUM	MARKET PRICE
<b>FRESH CATCH OF THE DAY</b> CHEF'S DAILY CREATION OF FRESH SEAFOOD, PAIRED WITH SEASONAL AND LOCAL INGREDIENTS	MARKET PRICE
<b>THE PORK CHOP</b> CHARGRILLED CENTER CUT PORK CHOP, CRISPY STONE-GROUND GRIT CAKE, BACON BRAISED CARROT WITH WILTED ARUGULA, PEPPER JELLY GLAZE	40
<b>BROWN SUGAR RUBBED RACK OF LAMB</b> GRILLED NEW ZEALAND RACK OF LAMB, BUTTERMILK SMASHED POTATOES, GRILLED CIPPOLINI ONIONS, GARLIC CONFIT, SWISS CHARD, ROSEMARY AND MUSTARD SEED DEMI GLACE	54
<b>PAN BRAISED SEA SCALLOPS AND SHRIMP</b> GRILLED VEGETABLES, PEARL COUS COUS CARBONARA, APPLEWOOD SMOKED BACON, GREEN PEAS, SAUCE BEARNAISE, ARUGULA PESTO	40
<b>MISO GLAZED ARCTIC SALMON</b> KVAROY SUSTAINABLY RAISED ARCTIC SALMON, PAN BRAISED BRUSSEL SPROUTS AND FARRO, SWEET GOCHUJANG AND GARLIC AIOLI, RED CURRY OIL, BLACK SESAME	38

20% GRATUITY ON TABLES OF 5 OR MORE... 25% GRATUITY ON TABLES OF 15 OR MORE...  
ANY GRATUITY ADDED BY CUSTOMER IS NON-REFUNDABLE...\$10 SPLIT PLATE CHARGE...  
PLEASE ALERT YOUR SERVER OF ANY ALLERGIES YOU MAY HAVE BEFORE YOU ORDER...  
CONSUMING RAW OR UNDERCOOKED FOOD ITEMS MAY INCREASE THE RISK OF FOODBORNE ILLNESS...

# LIBATIONS



## TIMELY COCKTAILS

### THE NEW FASHIONED

BULLEIT BOURBON, STAR ANISE INFUSED CHAI TEA SYRUP,  
ORANGE BITTERS, BORDEAUX BLACK CHERRY, ORANGE PEEL

13

### THE FRESHEN ME UP

HENDRICKS GIN, ELDERFLOWER LIQUEUR, PROSECCO,  
CUCUMBER RIBBON, FRESH ROSEMARY

14

### THE GARDEN SPRITZ

PIMM'S NO. 1 LIQUEUR, FIZZY LEMONADE,  
FRESH GARDEN GARNISH OF MINT, STRAWBERRIES, BASIL

12

### THE CLASSY KNOT

TEQUILA, ROSE BRUT, GRAPEFRUIT, LIME JUICE, SIMPLE SYRUP,  
CALIFORNIA CHILE SALTED RIM

14

### THE DARE-TINI

TITOS VODKA, DRY VERMOUTH, BLUE CHEESE INFUSED OLIVE JUICE,  
SPLASHES OF TOMATO JUICE AND TABASCO, SUNDRIED TOMATO GARNISH

14

### THE 123 FINALE

JAMESON IRISH WHISKY, BAILEYS IRISH CREAM, HOUSE BREW COFFEE,  
MASCARPONE WHIPPED CREAM, CARAMEL, TOPPED WITH A FLAMING FINALE!

13

THAT'S NOT ALL! FEEL FREE TO ASK YOUR SERVER ABOUT ANY FAVORITE COCKTAIL OR MARTINI!

## BEER

ASK YOUR SERVER ABOUT OUR REGIONAL  
SELECTION OF CRAFTS AND TAPS.

### DOMESTICS | 4

BUD LIGHT  
MILLER LIGHT  
MICHELOB ULTRA

## COFFEE

MAMA MOCHA'S  
LOCALLY OWNED AND ROASTED COFFEE

### DRIP | 3

TABLESIDE FRENCH PRESS  
REGULAR (4 CUPS) | 18 LARGE (6 CUPS) | 26

## BROWN WATER

Angels Envy

20

Angels Envy Rye

20

Basil Hayden

16

Basil Hayden Malted Rye

16

Bib & Tucker 6yr

20

Bulleit Bourbon

12

Bulleit Rye

12

Bushmills Irish Whiskey

10

Clyde May's Rye

12

Clyde May's 5yr Single Barrel

20

Clyde May's 5yr Single Barrel Rye

20

Clyde May's 9yr Cask Strength Rye

28

Clyde May's Special Reserve

20

Coppercraft

14

Crown Royal

12

Davidson Reserve

12

Elijah Craig Single Barrel Rye

12

Four Roses Small Batch

12

Gentleman Jack

12

Jack Daniels

10

Jameson Irish Whiskey

12

Jefferson's Reserve Small Batch

16

Jim Beam

10

Knob Creek

10

Knob Creek 7yr Rye

12

Knob Creek 9yr Single Barrel

14

Maker's Mark

12

Maker's Mark 46 French Oaked

12

Maker's Mark Cask Strength

14

Oak And Eden

16

Old Forester 86 Proof

10

Old Forester 100 Proof

12

Old Forester 1870 Original Batch

14

Old Forester Statesman

16

Sazerac Rye

10

Tullamore Dew

12

Uncle Dearest 1856

16

Whistlepig Piggyback Rye

16

Widow Jane Applewood Rye

16

Woodford Reserve

12

Writers Tears Irish Whisky

14

## SCOTCH

Ardbeg 10yr

16

Dewars White Label

12

Highland Park 12 Yr Single Malt

14

Johnnie Walker Black Label Blended Scotch

13

Laphroaig 10yr Single Malt

16

Monkey's Shoulder Blended Scotch

12

The Balvenie 12yr Double Wood

23

The Glenfiddich 14yr Bourbon Barrel Single Malt

18

The Glenlivet 12yr Single Malt

19

The Glenlivet 14yr Single Malt

20

The Macallan 12yr Single Malt

20

The Singleton 12yr Single Malt

12