

APPETIZERS

CLASSIC SHRIMP COCKTAIL	15
5 steamed and chilled shrimp with a spicy horseradish cocktail sauce	
BRIE FONDUE	15
Creamy brie, sautéed mushrooms and spinach, served with grilled crostini	
LOBSTER GRITS	23
Petite butter-poached lobster tail, creamy grits, with sauteed corn, roasted shishitos, red bell pepper, and scallions	
BISQUE AND BISCUITS	13
Sippable rich and creamy lobster bisque served with cheddar-scallion drop biscuit	
SALMON RILLETTES	14
Smoked salmon, lemon, dijon, shallots, capers, confit egg yolk, served with grilled crostini	

DINNER SALADS

HOUSE SALAD	15
Citrus lettuce blend, watermelon radish, heirloom tomatoes, English cucumber, crispy shallots, fresh lemon shallot vinaigrette	
CAESAR SALAD*	15
Romaine, Caesar dressing, garlic and shallot crouton, parmesan	

ADD TO YOUR SALAD

Chicken	7
Shrimp	7
Salmon	7
Steak	7



SIGNATURE

SMOKED & SEARED STEAKS

OUR STEAKS ARE EXPERTLY SMOKED, GENTLY COOKED, CAST-IRON SEARED, AND BASTED WITH OUR HOUSE GARLIC BUTTER. PLATED WITH FRESH CITRUS GREENS.

ALL CUTS ARE AVAILABLE COOKED TO PERFECT PINK, PALE PINK, OR JUICY WELL DONE*

THE RIBEYE

Rich and decadent; 16 oz of boneless USDA prime beef. This is the ultimate indulgence steak.

53

THE FILET

Tender and juicy; 6 oz cut is sophisticated, sensible, and satisfying.

35

NY STRIP

USDA Prime. Beefy with a slight chew. 14 oz cut.

37

STEAK FRITES

An 8 oz CAB outside skirt steak topped with our fresh red chimichurri sauce and served with our hand cut fries.

29

THE BISTRO STEAK

8 oz of lean end-to-end eating, cut from the chuck. Tender and flavorful.

19

STEAK TOPPERS

Red Wine Reduction	4
Red Chimichurri	3
Blue Cheese Butter	3
Chipotle Butter	3
Fried Shallots	4
Confit Egg Yolk	4

MAINS

SALMON* (GF)	27
Lightly smoked and seared, and topped with lemon scallion butter. Plated with fresh citrus greens.	
MEDITERRANEAN CHICKEN	22
Airline chicken breast, roasted heirloom tomatoes, olives, confit garlic, parmesan crisps	
SHRIMP SCAMPI PASTA	23
5 large shrimp with butter, garlic, lemon, white wine, served over linguini	
CAULIFLOWER STEAK (GF, V)	20
Thick cut, lightly smoked and seared, and garnished with chipotle butter. Plated with fresh citrus greens	

SIDES

À LA CARTE

Rosemary Potato Gratin	12
Roasted Brussels Sprouts	9
Roasted 5-Mushroom Blend	12
Glazed Carrots	9
Sauteed Broccolini	9
Mashed Potatoes	12
Creamed Shishito Spinach	12
Frites	9

*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.