

STARTERS

<u>THREE-CHEESE ARANCINI</u>	13	<u>*OYSTERS ROCKEFELLER</u>	19
Mozzarella, Parmesan, Goat Cheese, Pesto, Marinara, Herb Whipped Ricotta, Parmesan		Creamed Spinach, White Wine, Bacon, Parmesan, Breadcrumb	
<u>NONNA'S MEATBALLS</u>	14	<u>*HALF SHELL OYSTERS</u>	19 36
Marinara, Herb-Whipped Ricotta, Parmesan		6 12 Cocktail Sauce, Mignonette, Lemon	
<u>ARTISAN CHARCUTERIE ***</u>	14	<u>CRAB CAKES</u>	25
Artisanal Cheese, Cured Meat, Fresh Fruit, Crudit�, Crackers		Colossal and Lump Crab, Meyer Lemon Aioli, Chili Oil	
<u>BACON PIMENTO CROSTINIS</u>	15	<u>6 OZ COLOSSAL LUMP CRAB</u>	28
Caramelized Thick-Cut Bacon, Pimento Cheese, Tabasco Honey		Warm Butter, Cocktail Sauce, Lemon	
<u>JUMBO SHRIMP COCKTAIL</u>	17	<u>*SEAFOOD PLATTER</u>	49
Cocktail Sauce, Lemon		Half Shell Oysters, Jumbo Shrimp, Colossal Lump Crab, Warm Butter, Cocktail Sauce, Mignonette, Lemon	

SOUPS & SALADS

HOUSE-MADE SALAD DRESSINGS

Ranch | Bleu Cheese | Honey Mustard | Caesar | Hot Bacon | Balsamic Vinaigrette | Raspberry Vinaigrette | Lemon Basil Vinaigrette

<u>FRENCH ONION</u>	13	<u>SHE CRAB</u>	10 14	<u>CHEF'S DAILY SIGNATURE</u>	6 9
Caramelized Onion, Crouton, Swiss		Colossal and Lump Crab, Onion, Sherry		Chef's creation of fresh, seasonal ingredients.	
<u>GARDEN HOUSE SALAD **</u>	10	<u>CLASSIC CAESAR SALAD ***</u>	11	<u>CRISP WEDGE SALAD **</u>	12
Mixed Greens, Carrot, Cucumber, Heirloom Tomato, Onion		Romaine, Crouton, Shaved Parmesan, Caesar Dressing		Iceberg, Heirloom Tomato, Red Onion, Bleu Cheese Crumble, Bacon, Bleu Cheese Dressing	
<u>TUSCAN CHICKEN SALAD **</u>	24	<u>*SALMON SALAD **</u>	26	<u>*BLACK & BLEU SALAD **</u>	29
Mixed Greens, Arugula, Heirloom Tomato, Cucumber, Onion, Feta, Candied Pecan		King Salmon, Mixed Greens, Roasted Beets, Heirloom Tomato, Cucumber, Onion, Goat Cheese, Candied Pecan		Seared Prime Beef, Mixed Greens, Heirloom Tomato, Avocado, Candied Pecan, Bleu Cheese Crumble, Hot Bacon Dressing	

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Please alert your server of any food allergies.

** GF: Gluten-Free | *** GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross contamination may occur.

PRIME COLLECTION

Featuring Certified Angus Beef® Prime Selections

<u>*FILET 6 10 OZ</u>	49 69	<u>*NEW YORK STRIP 10 14 OZ</u>	39 49	<u>*RIBEYE 16 OZ</u>	69
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Rare: Cool red center | Medium Rare: Warm red center | Medium: Warm pink center | Medium Well: Slightly pink center | Well Done: No pink, cooked throughout.

PAIRINGS AND ENHANCEMENTS					
JUMBO SHRIMP (2)	9	BÉARNAISE	5	CHIMICHURRI	5
*JUMBO SCALLOPS (2)	12	PEPPERCORN SAUCE	5	GORGONZOLA SAUCE	8
OSCAR STYLE	17	BLACK TRUFFLE BUTTER	7	BURGUNDY MUSHROOMS	8

CHEF'S CREATIONS

<u>CAPELLINI AL POMODORO</u>	24	<u>*STEAKHOUSE BURGER</u>	26	<u>CHICKEN SHRIMP ALFREDO</u>	27
Garlic, Spinach, Bell Pepper, Onion, Parmesan, Frizzled Spinach (Chicken, Shrimp, Meatball +6)		Cheddar, Bacon, Caramelized Onion, Lettuce, Tomato, Truffle Aioli, side of Thick Cut Onion Rings		Blackened, Heirloom Tomato, Scallion, Parmesan, Penne	
<u>CHICKEN PICATTA</u>	29	<u>CHICKEN MARSALA</u>	29	<u>*TENDERLOIN BEEF TIPS</u>	34
Lemon-Caper White Wine Sauce, Linguine (*Veal +6)		Wild Mushroom, Marsala Wine Sauce, Linguine (*Veal +6)		Beef Gravy, Cipollini, Roasted Pepper, Carrot, Herb-Whipped Potatoes	
<u>JERK CHICKEN**</u>	35	<u>CHICKEN FLORENTINE</u>	35	<u>SHRIMP & GRITS</u>	35
Pineapple Salsa, Charleston Red Rice, Maduro		Creamed Spinach Wine Sauce, Bacon, Sundried Tomato, Penne		Cheddar Parmesan Grits, Bacon Onion Gravy, Heirloom Tomato, Scallion	
<u>THAI GRILLED GROUPER **</u>	37	<u>*KING SALMON**</u>	37	<u>*SEAFOOD RISOTTO**</u>	39
Jasmine Rice, Bok Choy, Bell Pepper, Onion, Pineapple, Green Curry		Mesquite Rub, Tabasco Honey, Roasted Heirloom Carrots		Shrimp, Scallop, Pink Peppercorn, Pomegranate Red Wine Reduction	
<u>*FLATIRON CHIMICHURRI</u>	49	<u>*COWBOY PORK CHOP</u>	49	<u>*CHILEAN SEA BASS</u>	49
Smashed Fingerling Potatoes, Brussels Sprouts		Brussels Sprouts, Herb-Whipped Potatoes, Citrus Glaze (Prepared Medium per Chef Recommendation)		Grit Cake, Lemon Caper Sauce, Parmesan, Sauteed Bok Choy	

THE SHAREABLE SIDES					
HERB-WHIPPED POTATOES **	9	CHARLESTON RED RICE **	9	ROASTED HEIRLOOM CARROTS **	10
HOUSE-MADE ONION RINGS	12	CREAMED SPINACH **	11	PARMESAN RISOTTO **	13
ROASTED BRUSSELS SPROUTS **	13	ROASTED ASPARAGUS **	13	ROASTED FINGERLINGS	13

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