

## STARTERS

### **Crab Cake & Fried Green Tomato 16**

Cajun aioli and crispy onions

### **Chicken Taquitos 13**

Fresh salsa, guacamole and cilantro lime crema

### **Tuscan Tenderloin Bruschetta 13**

Olive oil grilled bruschetta, beef tenderloin, blue cheese, roasted grape tomatoes and parmesan cheese

### **Margherita Flatbread 12**

Tomatoes, basil pesto, fresh mozzarella, baby spinach and balsamic reduction

### **Baked Spinach Artichoke Dip 9**

Served with toasted lavosh

### **Bang Bang Shrimp 12**

Crispy shrimp tossed with sweet chili aioli

## LOCAL GREENS

### **Ahi Tuna Tostada Salad 16**

Seared ahi tuna, iceberg lettuce, black beans, roasted corn, chipotle ranch and crispy flour tortillas

### **Grilled Salmon & Asparagus 16.5**

Arugula, grilled asparagus, grape tomatoes and creamy lemon-shallot vinaigrette

### **Feta & Toasted Walnut Mixed Greens 10**

Mesclun greens, cherry tomato, sun-dried cranberries, cucumber, feta cheese, toasted walnuts and balsamic dressing

### **Classic Caesar 14**

Romaine lettuce tossed with creamy Caesar dressing, club-made croutons, parmesan cheese and your choice of grilled chicken breast or shrimp

## FROM THE SEA

### **Pan-Roasted Scallops 28**

Mashed potatoes, wilted arugula, white asparagus, lemon brown butter and crispy capers

### **Grilled Scottish Loch Salmon 21**

Mediterranean couscous, chimichurri and broccolini

### **Mahi Mahi 26**

Fire-grilled and served with bacon-cheddar grit cake, roasted red pepper, baby spinach, haricots vert, mushrooms and Cajun remoulade

### **Pan Seared Seabass 30**

Pan Seared and served with Smoked Gouda Risotto and Grilled Asparagus

## FROM THE FARM

### **Chorizo Stuffed Pork Chop 24**

Cheese grits, Swiss chard and bacon tomato jam

### **Butternut Squash Ravioli 16**

Brown butter, parmesan cheese and crostini

### **Teriyaki Beef Bowl 21**

Grilled skirt steak, sticky rice, edamame, stir fried vegetables, teriyaki glaze and

### **Prime Delmonico Ribeye 44**

Fire-grilled Ribeye, baked potato, and crispy brussel sprouts

### **Skillet Seared Organic Chicken Breast 18**

Roasted thyme fingerling potatoes, wild mushrooms, wilted spinach, genovese pesto and balsamic reduction

### **Filet Oscar-Style 43**

Fire-grilled beef tenderloin, jumbo lump crab, steamed asparagus, herb whipped potatoes, bordelaise and hollandaise sauces

### **Smoked New York Strip 38**

Red bliss potato salad, barbecue butter and red onion jam

## Sides

**Jumbo Roasted Asparagus 7** Lemon oil & cracked black Pepper

**Seasonal Vegetables 5**

Chef's selection of local produce

**Crispy Brussel Sprouts 5** Local honey and whiskey glaze

**Jasmine Rice 5**

**Braised Collard Greens 5**

Smoked ham hocks

**Baked Sweet or Idaho Potato 6**

Traditional accompaniments

**White Cheddar Mashed Potato 5**

**Our Famous Hand cut Fries 5**

**Logan's Mill Local Grits 6**

ROSE NIEVES—EXECUTIVE CHEF

\*COOKED TO ORDER. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORN ILLNESS