

STARTERS

French Onion Soup – with baguette crouton and warm Gruyère cheese 14.00

Lowcountry Blue Crab Chowder – served with a cornbread muffin 15.00

Garlic Calamari – lightly fried calamari, pan-tossed with sautéed peppers, white wine and garlic butter 22.00

Escargot – French snails, cremini mushroom caps and garlic butter with toasted Kasseri cheese 24.00

Oysters Rockefeller – broiled oysters topped with local seasoned spinach and hollandaise sauce 27.00

Shrimp Brûlée – wild-caught jumbo shrimp baked with garlic butter, Italian bread crumbs and Parmesan cheese 24.00

Saffron Steamed Mussels – sautéed in white wine broth, with leeks and tomatoes served with French baguette bread 26.00

Grilled Octopus – wild Atlantic octopus with arugula, feta and heirloom cherry tomatoes 29.00

Fried Lobster Tail – fresh cold water lobster served with dijon tarragon aioli 36.00

★ *Prime Beef Tartare* – dijon mustard, capers, black olives, piquillo pepper and horseradish aioli with toasted baguette 29.00

CHILLED SEAFOOD

★ *Tuna Tower* – tuna tartare, lump crabmeat and avocado with lemon chile oil 34.00

Colossal Crab Cocktail – jumbo lump crabmeat served with cocktail sauce and traditional garnishes **Mkt.**

Jumbo Shrimp Cocktail – five wild-caught jumbo shrimp served with cocktail sauce and traditional garnishes 26.00

★ *Chef's Choice Oysters on the Half Shell* 1/2 doz. / 1 doz. **Mkt. per pc.**

SALADS

Yonges Island Mesclun Salad – with organic greens, chipped pecans, tomatoe wedges and ginger soy vinaigrette 14.00

Chopped Caesar – chopped romaine lettuce, tomatoes and herbed croutons with shaved Parmesan cheese 15.00

Chilled Wedge of Iceberg – with balsamic reduction, Roquefort dressing, green onion and applewood bacon 15.00

B.L.T. Salad – with diced tomatoes, smoked bacon, red onion, candied walnuts and raspberry vinaigrette 16.00

SEAFOOD ENTRÉES

Pan Seared Atlantic Salmon – with parsley garlic butter, white wine and cherry tomatoes 54.00

Broiled Jumbo Lump Crab Cakes – with lobster tarragon cream and pineapple relish 59.00

Jumbo Shrimp and Grits – with applewood smoked bacon cream sauce over southern stone ground grits 49.00

Seared Sea Scallops – seared with Shiitake mushrooms, sauteed leeks, tarragon and black cherry brandy sauce 54.00

★ PRIME STEAKS AND CHOPS ★

USDA Prime Filet Mignon (42 Days aged) – 8 oz. 58.00

USDA Prime Filet Mignon (42 Days aged) – 12 oz. 82.00

USDA Prime Signature New York Strip (50 Days aged) – 16 oz. 72.00

USDA Prime Ribeye (42 Days aged) – 16 oz. 69.00

USDA Prime Veal Rib Chop – 12 oz. 66.00

USDA PRIME Double Cut Lamb Chops (two 8oz. chops) 78.00

USDA Prime Steak Fromage – 10 oz.

stuffed with Roquefort cheese wrapped in applewood smoked bacon with port wine reduction 79.00

Grilled Veal Rib Chop with Shrimp Scampi – 12 oz.

USDA Prime bone-in veal chop with two jumbo shrimp sauteed in a parsley and garlic butter sauce 79.00

Roma Tomato Pie – baked Roma tomatoes, spinach, fresh herbs, mozzarella and feta cheeses in a flaky pie crust served with a side of arugula, feta and heirloom cherry tomatoes in red wine vinaigrette 45.00

BROILED MAINE LOBSTER

3 lb. lobster – Mkt. price

Classic Steamed Lobster traditionally shelled and served with melted butter *Scampi Lobster* with fresh basil, white wine and garlic butter

Oreganata Lobster with garlic butter, bread crumbs, Romano cheese and fresh herbs *Piccata Lobster* with lemon, capers, white wine and butter

FAMILY STYLE SIDE ITEMS

Organic Sautéed Spinach 14.00 – *Sautéed Asparagus* 14.00 – *Creamed Spinach* 15.00 – *Sautéed Jumbo Mushrooms* 14.00

Mashed Sweet Potatoes with Boursin cheese 16.00 – *Caramelized Vidalia Onions* 14.00

Truffled Potato Chips with buttermilk blue cheese 16.00 – *Creamed Corn with jalapeño and cheddar* 14.00

Fried Green Tomatoes with remoulade sauce 15.00 – *Grilled Tomatoes with Creamed Spinach and warmed Havarti cheese* 15.00

Stone Ground grits 14.00 – *Hashbrowns* 14.00 – *Baked Potato (available nightly until sold out)* 12.00 – *225 Seasoned French Fries* 14.00

Four Cheese Arancini mushroom risotto croquettes, Havarti, Gruyère, Parmesan, and Feta Cheeses with marinara sauce 16.00

A 20% gratuity may be added to parties of five or more. Guest checks are split a maximum of four ways.

Cash payments will be verified for authenticity in the presence of the guest.

Wine List

Cabernet Sauvignon

Alexander Valley Vineyards 2020 65.00
B.R. Cohn North Coast 2021 60.00
Cakebread Napa 2019 175.00
Caymus Napa Valley 2021 195.00
Caymus Special Selection Napa 2020 350.00
Charles Krug Vintner's Selection Napa 2018 195.00
Duckhorn Napa 2019 170.00
Far Niente Oakville Napa 2019 325.00
Faust Napa 2019 160.00
Fisher Unity Napa 2019 105.00
Francis Ford Coppola Director's Cut Alexander V. 2019 69.00
Frank Family Napa 2019 120.00
Freemark Abbey Napa 2018 120.00
Groth Oakville 2018 150.00
Heitz Cellars Napa 2017 160.00
Heitz Cellar "Lot C-91" Napa 2018 225.00
Hess Collection Mt. Veeder 2018 135.00
Jordan Alexander Valley 2019 150.00
Joseph Phelps Napa 2019 185.00
Kenwood Jack London Vineyard Sonoma 2019 84.00
Merus Napa 2018 250.00
Mt. Veeder Napa 2021 130.00
Napa Cellars Saint Helena Napa 2020 84.00
Nickel & Nickel Napa 2019 205.00
Orin Swift Cellars Palermo Napa 2019 110.00
Paradigm Oakville 2018 190.00
Raymond Reserve Napa 2019 99.00
Robert Craig Affinity Napa 2017 150.00
Robert Mondavi Napa 2019 125.00
Rodney Strong Brothers Ridge Alexander Valley 2016 185.00
Roth Alexander Valley 2021 68.00
Silver Oak Alexander Valley 2018 175.00
Silver Oak Napa Valley 2018 275.00
Shafer "One Point Five" Stags Leap District 2019 235.00
Stags' Leap Winery Napa 2019 135.00
Stags' Leap Wine Cellars Artemis 2020 165.00
Stonestreet Monument Ridge Alexander Valley 2017 99.00
Trefethen Estate Napa 2020 135.00
ZD Napa 2018 165.00

Merlot

Columbia Crest H3 Washington 2020 60.00
Duckhorn Napa 2021 125.00
Emmolo Napa 2019 135.00
Gundlach Bundschu Sonoma 2018 78.00
Miner Stagecoach Vineyard Oakville 2019 110.00
Paradigm Napa 2016 125.00
Peirano Estate "Six Clones" Lodi 2021 60.00
Pride Mountain Vineyards Sonoma 2019 145.00
Raymond Reserve Napa 2018 76.00
Shafer TD-9 Napa 2018 150.00
Swanson Napa 2019 78.00
Stags' Leap Winery Napa 2019 79.00

Pinot Noir

Adelsheim Willamette Valley 2021 75.00
Belle Glos Las Alturas 2021 79.00
Bravium "Wiley Vineyard" Anderson Valley 2021 80.00
Cambria Santa Maria Valley 2020 52.00
Cristom Mt. Jefferson Willamette Valley 2020 87.00
Four Graces Willamette Valley 2021 68.00
Flowers Sonoma Coast 2022 120.00
Four Graces Dundee Oregon 2022 75.00
"J" Russian River Valley 2019 88.00
Lingua Franca Sonoma Coast 2019 75.00
Patz and Hall Sonoma Coast 2019 105.00
Talley Arroyo Grande Central Coast 2017 85.00
Goldeneye Pinot Anderson Valley 2021 95.00

Zinfandel

Consentino "The Zin" Lodi 2019 58.00
Duckhorn Paradox Napa 2020 120.00
Frog's Leap Napa 2018 69.00
Martinelli Vigneto di Evo Russian River 2019 90.00
Murphy Goode "Liars Dice" Alexander Valley 2020 60.00
Orin Swift Cellars "Saldo" California 2019 65.00
Ridge "Three Valleys" Sonoma 2021 79.00
Rombauer Napa 2019 90.00
St. Francis Old Vines Sonoma 2019 59.00
Turley Wine Cellars Napa 2020 89.00

Syrah / Shiraz / Petite Syrah

Petite Sirah Caymus-Suisun Grand Durif Napa 2020 125.00
Syrah Betz La Serenne Washington 2018 148.00
Shiraz Molly Dooker "Blue Eyed Boy" Australia 2021 120.00
Shiraz Shinas Estate "The Guilty" Australia 2018 60.00
Shiraz Thorn-Clarke "Milton Park" South Australia 2018 56.00

Old World Reds

Amarone Masi Costasera Veneto Italy 2016 160.00
Barbaresco Pio Cesare Piedmont Italy 2019 185.00
Brunello di Montalcino Caparzo Tuscany 2016 99.00
Brunello di Montalcino Tenute Silvio Nardi Tuscany 2016 150.00
Burgundy Château de lat Tour Clos de Vougeot Grand Cru France 2019 595.00
Burgundy Lecheneaut Nuit-St. Georges France 2019 300.00
Burgundy Louis Latour Volnay en Chevret Côte de Beaune 2018 230.00
Bordeaux Château de Pez St.-Estephe "2nd Pez" France 2020 150.00
Bordeaux Château Lagrange Haut Médoc France 2018 225.00
Bordeaux Château Lynch Bages Pauillac 2018 550.00
Châteauneuf-du-Pape Château Mont-Redon Rhone France 2018 115.00
Chianti Classico Antinori "Peppoli" Tuscany 2020 70.00
Sangiovese Bocelli Rosso Toscana Italy 2021 80.00
Tempranillo Numanthia Spain 2016 150.00

New World Reds

Malbec Bonarda Blend Tikal Patriota Mendoza 2017 60.00
Malbec Luigi Bosca Malbec Argentina 2019 68.00
Malbec Paul Hobbs Luján de Cuyo Argentina 2019 99.00
Malbec Terrazas Reserva Mendoza Argentina 2021 60.00
Malbec Terrazas "Grand" Mendoza Argentina 2019 150.00
Meritage Col Solare Washington 2016 195.00
Meritage Flora Springs Trilogy Napa 2014 165.00
Meritage Girard Artistry Napa 2019 105.00
Meritage Joseph Phelps Insignia Napa 2018 475.00
Meritage Justin Isosceles Paso Robles 2018 180.00
Meritage Orin Swift Cellars Papillon Napa 2019 150.00
Meritage The Prisoner Oakville California Napa 2022 115.00
Meritage Quintessa Rutherford 2019 375.00

Chardonnay

Cakebread Cellars Napa 2020 105.00
Chalk Hill Sonoma 2022 78.00
Chalk Hill "Estate" Sonoma 2020 80.00
Far Niente Napa 2020 135.00
Frank Family Napa 2018 84.00
Grgich Hills Napa 2018 99.00
Hess Collection Napa 2019 56.00
Jordan Russian River Valley 2021 95.00
Joseph Phelps Freestone Sonoma Coast 2018 150.00
Kenwood Six Ridges Sonoma 2020 60.00
Landmark "Overlook" Sonoma 2021 80.00
Martinelli Bella Vigna Russian River 2016 99.00
Napa Cellars Napa 2022 56.00
Ramey Sonoma Coast 2020 95.00
Raymond Reserve Napa 2018 60.00
Rombauer Napa 2021 99.00
Shafer Red Shoulder Ranch Carneros 2019 135.00
Simi Russian River Valley 2019 88.00
Simi Sonoma 2022 60.00
Sonoma Cutrer Les Pierres Sonoma 2019 96.00
Talley Arroyo Grande 2018 68.00
Trefethen Estate Napa 2021 60.00
ZD Napa 2021 99.00

Sauvignon Blanc

Cakebread Cellars Napa 2020 75.00
Charles Krug Napa 2022 60.00
Cloudy Bay Marlborough 2022 85.00
Duckhorn Napa 2022 79.00
Ferrari Carano Sonoma 2022 58.00
Joseph Phelps Napa 2019 94.00
Kim Crawford Marlborough 2022 52.00
Pascual Jolivet Sancerre Loire France 2022 95.00
Spottswode Napa 2020 95.00

White Burgundy

Montagny "Les Buys" Louis Latour France 2020 75.00
Louis Latour Macon-Lugny Les Genievres France 2021 69.00
Louis Latour Meursault France 2020 180.00
Louis Latour Puligny-Montrachet France 2021 195.00

White Varietals

Albarino Do Ferreira Riach Baixas Spain 2021 62.00
Pinot Gris Willamette Valley Vineyards 2020 56.00
Pinot Grigio Barone Fini Alto Adige 2020 50.00
Pinot Grigio Ca' Montini Italy 2021 56.00
Pinot Grigio Conte Brandolini 2020 52.00
Pinot Grigio Terlato Italy 2022 60.00
Riesling Albrecht Reserve Alsace France 2021 68.00
Riesling Chateau Ste. Michelle Eroica Washington 2022 56.00
Riesling Erbacher Mosel-Saar Germany 2020 56.00
Riesling St. Urbans-Hof Mosel-Saar Germany 2020 55.00
Rosé Whispering Angel France 2022 60.00
Txakoli Ameztoi Spain 2021 59.00
Viognier Miner California 2019 65.00

Champagne/Sparkling

Armand de Brignac Ace of Spades Brut France NV 620.00
Dom Perignon Epernay 2013 625.00
Krug Brut Grande Cuvee Reims NV 575.00
Moet et Chandon Imperial Epernay NV 180.00
Perrier-Jouët Fleur De Champagne 2013 545.00
Perrier-Jouët Fleur De Champagne Rosé 2013 695.00
Roederer Cristal Reims 2013 595.00
Ruinart Blanc de Blanc Reims NV 235.00
Ruinart Rose Reims NV 235.00
Santa Margherita Prosecco Italy NV 72.00
Schramsberg Brut Rosé Napa 2019 120.00
Taittinger Brut La Francaise Reims NV 125.00
Taittinger Comtes Blanc de Blanc Reims 2006 395.00
Veuve Clicquot La Grande Dame Brut Reims 2012 395.00

Dessert Wines

El Maestro Sierra Sherry Spain 375ml 49.00
Gekkeikan Sake Horin Kyoto 300ml 60.00
Inniskillin Riesling Ice Wine 2021 185.00
Merryvale Antigua California 500 ml 95.00

Wines by the Glass

White 6oz. / 9oz. pour options

Chardonnay Trefethen Estate Napa 2021 15.00 / 22.50
Chardonnay Chalk Hill "Estate" Sonoma 2022 20.00 / 30.00
Burgundy Louis Latour Macon-Lugny France 2020 16.00 / 24.00
Pinot Grigio Terlato Italy 2022 15.00 / 22.50
Riesling Albrecht Reserve Alsace France 2021 17.00 / 25.50
Rosé Whispering Angel France 2022 15.00 / 22.50
Sauvignon Blanc Charles Krug Napa 2022 15.00 / 22.50

Red 6oz. / 9oz. pour options

Cabernet Sauvignon Roth Alexander Valley 2021 17.00 / 25.50
Cabernet Sauvignon B.R. Cohn North Coast 2021 15.00 / 22.50
Cabernet Sauvignon Napa Cellars Saint Helena Napa 2020 21.00 / 31.50
Merlot Peirano Estate "Six Clones" Lodi 2021 15.00 / 22.50
Pinot Noir Four Graces Willamette Valley 2022 17.00 / 25.50
Malbec Terrazas Reserva Mendoza Argentina 2021 15.00 / 22.50
Meritage "The Prisoner" Oakville Napa 2022 29.00 / 44.00
Sangiovese Bocelli Rosso Toscana Italy 2021 16.00 / 24.00
Zinfandel Murphy Goode "Liars Dice" Alexander Valley 2020 15.00 / 22.50

Champagnes / Sparkling Wines

Santa Margherita Prosecco Italy NV 19.00
Schramsberg Brut Rosé 2019 29.00

Unfortunately, vintage changes and product allocations are out of our control. Inventory is subject to vary based on each winery's availability.