

DINNER



STARTERS AND SALADS

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| CRISPY BEER BATTERED ASPARAGUS | 14 |
| BROWN ALE BATTER, LEMON ZEST AIOLI | |
| HICKORY COLD SMOKED SHRIMP COCKTAIL | 16 |
| FRESH GRATED HORSERADISH, DILL, COCKTAIL SAUCE, LEMON | |
| DEEP FRIED CHICKEN SKINS | 14 |
| SWEET AND SPICY LOUISIANA HOT SAUCE HONEY | |
| MUSSELS MARINIERE | 15 |
| BLUE MUSSELS, STEAMED IN WHITE WINE, HERB, BUTTERY PAN REDUCTION SAUCE, GRILLED CROSTINI | |
| CHARRED OCTOPUS | 15 |
| ROASTED POTATOES, ARUGULA, KALAMATA OLIVE AND RED PEPPER TAPENADE, BALSAMIC REDUCTION | |
| BREAD SERVICE | 7 |
| SILVER DOLLAR BUTTERMILK BISCUITS OR GRILLED CROSTINIS, SERVED WITH SMOKEY BACON MARMALADE | |
| SOUP OF THE MOMENT | MARKET PRICE |
| CHEF'S DAILY SOUP SELECTION | |
| CRAB STUFFED AVOCADO | 16 |
| LUMP BLUE CRAB, HOUSE BALSAMIC VINAIGRETTE, GREEN ONION, GRAPE TOMATOES, CAPERS | |
| SIMPLE HOUSE SALAD | 8 |
| RALF'S LOCAL ARTISAN LETTUCE, GRAPE TOMATOES, ENGLISH CUCUMBER, SHAVED CARROT, RADISH, HOUSE BALSAMIC VINAIGRETTE | |
| | **ENTREE 16 |
| ICEBERG WEDGE SALAD | 8 |
| BABY ICEBERG LETTUCE, APPLEWOOD SMOKED BACON, BLEU CHEESE, GRAPE TOMATO, ENGLISH CUCUMBER, SHAVED CARROT, GREEN ONION, HOUSE BLEU CHEESE DRESSING | |
| | **ENTREE 16 |
| TABLE SIDE CAESAR FOR TWO | 20 |
| OUR CLASSIC CAESAR SALAD RECIPE, MADE AT YOUR TABLE | |

SALAD UPGRADES *additional charge per salad*

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| GRILLED OR FRIED CHICKEN | +9 | GRILLED PETITE FILET | +20 |
| GRILLED OR FRIED SHRIMP | +12 | GRILLED OR BLACKENED SALMON | +13 |

ENTREES

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| FILET MIGNON | MARKET PRICE |
| GARLIC BUTTER SMASHED POTATOES, GRILLED ASPARAGUS | |
| YOUR CHOICE OF PREPARATION: | |
| OSCAR - BEARNAISE AND LUMP BLUE CRAB | |
| CLASSIC - ROASTED MUSHROOM JUS | |
| PRIME CUT OF THE DAY | MARKET PRICE |
| CHEF'S DAILY SELECTION OF PRIME BEEF, PAIRED WITH SEASONAL AND LOCAL INGREDIENTS | |
| FRESH CATCH OF THE DAY | MARKET PRICE |
| CHEF'S DAILY CREATION OF FRESH SEAFOOD, PAIRED WITH SEASONAL AND LOCAL INGREDIENTS | |
| * CHEF RECOMMENDS ALL STEAKS TO BE COOKED MEDIUM RARE, WE DO NOT GUARANTEE ANY STEAK COOKED PAST MEDIUM | |
| THE PORK CHOP | 37 |
| CHARGRILLED CENTER CUT PORK CHOP, CRISPY STONE-GROUND GRIT CAKE, BACON BRAISED CARROT WITH WILTED ARUGULA, PEPPER JELLY GLAZE | |
| BROWN SUGAR RUBBED RACK OF LAMB | 50 |
| NEW ZEALAND LAMB CHOPS GRILLED WITH CHEF'S SIGNATURE RUB, ROASTED POTATOES, SLOW BRAISED COLLARD GREENS, BALSAMIC REDUCTION | |
| KVAROY ARCTIC SALMON | 36 |
| BASAMATI RICE, WILTED SPINACH, SAFFRON POT LIKKER CONSOMMÉ | |
| GRILLED SHRIMP AND CRISPY FRIED GRITS | 35 |
| FRIED GRIT CAKE, PIMENTO CHEESE, ARUGULA, REMOULADE, PEPPER JELLY GLAZE, CONECUH SAUSAGE CRUMBLES | |
| COQ AU VIN | 35 |
| CONFIT CHICKEN LEG QUARTER SLOW COOKED IN OLIVE OIL, ROASTED POTATOES, WILTED SPINACH, FINISHED WITH A RED WINE AND CREMINI MUSHROOM DEMI-GLAZE | |

20% GRATUITY ON TABLES OF 5 OR MORE.... \$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....
VEGETARIAN OPTIONS AVAILABLE UPON REQUEST....