

Starters

Shrimp Cocktail – 15	Oysters on the Half Shell*
Scallop Cargot – 18	38 – Dozen • 20 – Half Dozen
Cheese & Charcuterie – 20	Smoked Wagyu Tacos – 16
Spinach & Artichoke Dip – 14	
Smoked Pork Belly – 20	House Salad – Sm/6 Reg/10
Smoky Hummus – 12	Caesar – Sm/6 Reg/10
Tenderloin Steam Buns – 15	Wedge – Sm/8 Reg/14
Arancini on Marinara – 18	Seafood Bisque – 8
Fried Avocado – 9	Beef & Barley Soup – 8

Entrée

Orange Ginger Salmon – 28Member 32Public
8oz Filet • Wild Rice • Seasonal Vegetables

Pan-Seared Chicken – 25M 28P
Goat Cheese • Tomato • Brussels • Basil • Apple Balsamic Reduction

Roasted Cauliflower Steak – 23M 26P
Vegan • Smoky Hummus • Fried Redskin Potatoes • Tomatoes • Chimichurri

Shrimp Scampi – 26M 29P
Linguine • Capers • Lemon Zest

Braised Short Rib – 35M 38P
Asparagus • Mushroom Demi • Risotto

Smoked Pork Chop – 34M 38P
Bacon-Vinaigrette Green Beans • Fried Redskin Potatoes • Pimento Fritters

Seared Scallops – 33M 36P
Asparagus • Romesco Sauce • Risotto

USDA Prime Filet* – 40M 44P
Add Grilled Shrimp-12 • Add Seared Scallops-15
8oz • Veal Demi-Glace • Mashed Redskin Potatoes • Asparagus

The Tomahawk* (serves 2) – 125M 150P
Wagyu • Pecan & Cherry Smoked • Brussels • Fried Redskin Potatoes

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