



EST. 1928

## Appetizers

### Creole Shrimp

(5) Jumbo Blackened Shrimp  
Tomato Relish | Cajun Cream Sauce  
Garlic Cheddar Biscuits | 13

### Crab Cakes

Lump Crab Cakes  
Sweet Corn Chipotle Puree | 14

## Salad

### Steak & Spinach

Fresh Spinach | Golden Figs | Gorgonzola | Toasted Pine Nuts  
Pickled Onions | Marinated Flat Iron Steak | White Balsamic Vinaigrette | 16 | 12

## Burgers & Handhelds

**Served with your choice of side item:** Crinkle Cut Fries | Curly Fries  
Fresh Fruit | Cottage Cheese | Crunchy Cottage Cheese | Sweet Potato Tots  
House-Fried Kettle Chips

### Cordon Bleu

Fried Chicken Breast | Brioche Bun | Prosciutto | Lettuce  
Swiss Cheese | Marinated Tomato | Roasted Garlic Aioli | 12

### Chef Burger

Ground Chuck and Brisket | Brioche Bun  
Bacon | Avocado | Lettuce | Tomato  
Bleu Cheese Dressing | 14

### Catfish Po' Boy

Cornmeal Breaded Catfish  
French Baguette | Peppadew Remoulade  
Shredded Lettuce | Tomato | 12

### New England Lobster Roll

Creamy Lobster Salad | Celery | Green Onion | Peppers | Mayonnaise  
Tomato | Lettuce | Toasted Hoagie Roll | 14

## Entrées

Served after 5:00 PM. Served with your choice or soup or salad.

### Ginger Soy Salmon

Seared Faroe Island Salmon  
Caramelized Ginger Sauce | Purple Stir Fry  
Rice | Crispy Togarashi Edamame | 28

### Whiskey Flatiron

10 oz. Maple Whiskey Flatiron Steak  
Mashed Sweet Potatoes | Asparagus  
Whiskey Peppercorn Sauce | 28

### Pork Ribeye

8 oz. Grilled Pork Ribeye Steak | Mashed Yukon Gold Potatoes  
Brussel Sprouts | Caramelized Onion & Bacon Ragout | Apple Demi-Glace | 24

### Steak & Pork Mac N' Cheese

Beef Brisket Burnt Ends | House Smoked Pork Belly | Smoky Cheddar Cream Sauce  
Roasted Tomato | Green Onion | Penne Pasta | Grilled Baguette | 24



Dessert



Beer



Wine



Cocktails



1

### Protein: (GF)

Filet (5 oz.) | 29  
Filet (8 oz.) | 33  
Sirloin (10 oz.) | 25  
Faroe Island Salmon | 26

**Rare:** Cold, Cool Center

**Medium Rare:** Red, Warm Center

**Medium:** Pink Center

**Medium Well:** Slightly Pink Center

**Well:** Fire-Grilled Throughout, No Pink

2

### Sides (Choice of 2):

Mashed Yukon Golds  
Baked Potato  
Mashed Sweet Potatoes  
Purple Stir Fry Rice  
Asparagus  
Brussel Sprouts  
Crispy Edamame

3

### Toppings (Additional \$1 each):

Béarnaise Sauce  
Veal Demi-Glace  
Apple Demi-Glace  
Whiskey Peppercorn Sauce  
Bleu Cheese Crumbles  
Sautéed Onions  
Sautéed Mushrooms

### Allergies and Dietary Restrictions

We are proud to accommodate individuals with allergies or dietary restrictions. It is important to know that items denoted with a (GF) marking may not be gluten free in nature but can be made so with a few modifications. If you want any of these items made gluten free, you must tell your server to ensure the item meets your needs.



**Consumer Advisory** • Consuming raw or under-cooked meats, poultry, fish/shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. The FDA suggests that meat be cooked to 155°.