

Small Plates

LOBSTER BISQUE

HOUSE MADE . TARRAGON . CREAM SHERRY . PASTRY PUFF . CHIVE OIL
-16-

YELLOWTAIL TUNA CRUDO

WASABI . PONZU SAUCE . AVOCADO CREMA . CRISPY SHALLOTS
-16-

FIRECRACKER SHRIMP

SPICY MAYO . DAIKON SLAW . SWEET THAI CHILI
-17-

PORK POTSTICKERS

FRIED CRISP . PONZU DIPPING SAUCE
-12-

BUTTERMILK CRISP CALAMARI

MARINARA . SWEET CHILI SAUCE
-16-

PAN BRONZED SCALLOPS

CORN SUCCOTASH . CITRUS TURMERIC BUTTER
-18-

LOBSTER MAC & CHEESE

COLD WATER LOBSTER . CAVATAPPI . HERB CRUMB
-16-

GRILLED VEGETABLE NAPOLEON

SEASONAL SQUASH . PORTABELLA . CARROT . FRESH MOZZARELLA
ROASTED RED PEPPER COULIS . BALSAMIC GLAZE . BASIL OIL
-14-

KOREAN CAULIFLOWER

TEMPURA BATTER . SOY GINGER GOCHUJANG GLAZE . SESAME SCALLION
-14-

CHARRED OCTOPUS

BABY ARUGULA . ROASTED PEPPER . OLIVE RELISH . CAPER AIOLI
-22-

JUMBO SHRIMP COCKTAIL

BLOODY MARY SAUCE . LEMON
-19-

STROZZAPRETI PASTA POMODORO

SAN MARZANO TOMATOES . SWEET BASIL . SHAVED PARMESAN
-14-

Salads

STEAKHOUSE WEDGE

ICEBERG . APPLEWOOD BACON . OVEN DRIED TOMATO . RED ONION
CREAMY BLEU CHEESE . CRUMBLD GORGONZOLA
-16-

HAIL CAESAR

ROMAINE HEARTS . HEIRLOOM GRAPE TOMATO . SHAVED PARMESAN
HOUSE MADE DRESSING . CROUTONS
-17-

THREE LEAVES

BABY ARUGULA . ESCAROLE . RADICCHIO . CRISP PROSCIUTTO
TOASTED ALMOND . ROASTED SHALLOT PEAR VINAIGRETTE
-17-

Burgers & Sliders

FILET MIGNON SLIDERS

CARAMELIZED ONION . APPLEWOOD BACON . HOUSE STEAK SAUCE
-20-

BUTTERMILK CHICKEN SLIDERS

CRISPY CHICKEN . GARLIC AIOLI . TOMATO . PICKLED RED ONION . SWEET PICKLE
-12-

CAROLINA GOLD BBQ PORK SLIDERS

SHREDDED BBQ PORK SHOULDER . PICKLED RED ONION . SWEET PICKLE
-12-

THE CLUB BURGER

100Z CUSTOM BEEF BLEND . APPLEWOOD SMOKED BACON .
TOMATO JAM . CRUMBLD GORGONZOLA . BRIOCHE BUN
-20-

Entrees

PAN BRONZED SCALLOPS

LOBSTER RISOTTO . BUTTER GLAZE

-42-

COQ AU VIN

ORGANIC AIRLINE CHICKEN BREAST . SWEET ONION . MUSHROOM . SWEET PEAS
CRISPY FINGERLING POTATOES . BABY CARROTS . RED WINE GLAZE . LEEK STRAW

-29-

SCOBENVILLE RESERVE PORK CHOP

WHIPPED SWEET POTATO . APPLEJACK DEMI GLAZE

GARLIC BABY KALE . HOUSE MADE APPLE BUTTER

-35-

FAROE ISLAND WILD SALMON

HERB SEARED . YELLOW PEPPER SHEEN . JULIENNE VEGETABLE SAUTÉ

-34-

BLACK PEPPER CRUSTED ASIAGO HALIBUT

WHITE BEAN TOMATO STEW . CHARRED ESCAROLE . AGED BALSAMIC REDUCTION

-45-

PRETZEL CRUSTED SHORT RIB

HERB SPAETZLE, BRAISED RED CABBAGE, NATURAL JUS

-38-

STROZZAPRETI PASTA POMODORO

SAN MARZANO TOMATOES . SWEET BASIL . SHAVED PARMESAN

-28-

RACK OF LAMB

OPEN RANGE DOMESTIC LAMB . WHIPPED POTATOES

HARICOT VERT . ROSEMARY LAMB DEMI GLAZE

-58-

From the Plancha

-ALL STEAKS SERVED ARE PRIME CUT-

NY STRIP STEAK

12OZ 16OZ

-38- -46-

FILET MIGNON

6OZ 9OZ

-35- -44-

32OZ PORTERHOUSE

-79-

Sides

STEAK FRIES

GARLIC PARMESAN -OR- TRUFFLE ASIAGO

-10-

POTATOES AU GRATIN

THINLY SLICED POTATOES . CREAMY CHEESE SAUCE

-11-

CRISPY FINGERLING POTATOES

ROASTED GARLIC PESTO

-8-

CORN SUCCOTASH

ROASTED CORN . PEPPERS . HARICOT VERT

-10-

CREAMED SPINACH

WILTED SPINACH . CREAM SAUCE

-10-

GRILLED ASPARAGUS

GARLIC PARMESAN

-12-