

APPETIZERS

Smoked Brisket Smothered Fries – Pulled Brisket over Fries topped with Chipotle Cream & Jalapenos \$24

Pulled Barbecue Beef Eggrolls – Served with House Sweet Chili Sauce \$19

Mock "Crab" Cakes – Served with Apple Slaw and Zatar Aioli \$15

Soup du Jour – \$8.50

SANDWICHES

Served with Hand Cut French Fries or a Petite House Salad

Pulled Brisket Sandwich – Served on Rosemary Ciabatta with Texas BBQ Sauce, Carolina Mustard Sauce, and Onion Balsamic Jam \$28

Pan Seared Housemade 8 oz Lamburger – Served on a Ciabatta Roll with Mixed Greens, Sliced Tomato and Roasted Garlic Aioli \$23

Grilled Chicken Sandwich – On Multigrain Ciabatta with Pesto Aioli, Mixed Greens and Tomato \$19

Grilled Steak Sandwich – Served on Rosemary Ciabatta with Pesto Aioli, Baby Spinach, Tomato, Grilled Mushrooms and Crispy Onion \$28

Grilled 8 oz House Chuck Burger – Served on a Ciabatta Roll with Garlic Aioli, Mixed Greens, Tomato and Crispy Onions \$20

ENTRÉE SALADS

Add Chicken \$8, Steak \$15, Salmon \$12, Ahi Tuna \$15

Chili Lime Seared Ahi Tuna – Baby Spinach, Carrot, Red Onion, Red Pepper, Baby Heirloom Tomato, Fried Wontons, Sesame Vinaigrette \$27

Blackened Steak and Grilled Mushroom Salad – With Mixed Greens, Arugula, Caramelized Onion, Roasted Garlic Aioli & Red Wine Sauce \$32

ENTRÉES

House Fish of the Day – Served with Seasonal Vegetable Pairings - Market Price

Boneless Grilled Rib Eye Steak – 12 oz - \$32, 16 oz - \$40

Delmonico Boneless Steak – An 8 oz Steak served with French Fries and a Petite House Salad \$28

Peri-Peri Cornish Hen – Served with West African Jollof Rice and Tomato Chutney \$38

Jumbo Bone In 19 oz Rib Eye – Wild Mushroom & Lamb Bacon Hash, Sautéed Broccoli, Crispy Onions and Red Wine Sauce \$65

Long Steak – 12 oz Steak prepared with Guests Choice of Garlic and Fresh Herb Marinade, Honey-Chipotle Marinade, Coffee Rub, or Encrusted with a Roasted Garlic Puree \$46

Grilled Honey Chipotle Marinated Rib Eye Steak – 12 oz - 32, 16 oz (1 lb) - 40

Vegetable Platter – Grilled Zucchini, Squash, Tomato, Portobello Mushroom, Cauliflower Steak, Sautéed French Beans, Butternut Squash Puree, Balsamic Honey Reduction \$35

SIDES

Sautéed Broccoli – \$8

Hand Cut Fries – \$5.50

Garlic Mashed Potatoes – \$5.50

West African Jollof Rice – \$8

House Green Salad – \$6.50

Crispy Onion Haystack – \$7

SWEET ENDINGS

Red Wine & Chocolate Skillet Brownie – Served with Fudge Sauce, a Scoop of Vanilla Ice Cream & Berries \$15

Crème Brûlée – A Silky, Gluten Free, "Can't Believe it's Pareve" Treat \$13

Fresh Apple Cast Iron Skillet Cake – Served with House-made Ice Cream and Pumpkin Drizzle \$14

Seasonal Fresh Fruit Bowl – \$10

PRE-FIXE

Option 1

– Soup or Mesclun Salad, Chicken, Vegan Option, or 12oz Ribeye with One Side, Dessert of your Choice –
+ \$60 +

Option 2

– Appetizer of your Choice, Chicken, Vegan Option, or 12oz Ribeye with One Side, Dessert of your Choice –
+ \$71 +