

Starters

Chilled Colossal Shrimp Cocktail • \$16
4 pieces served with house made cocktail

*Beef Carpaccio • \$18
raw tenderloin topped with shallots, arugula, capers, lemon juice, EVOO, topped with shaved parmesan

Oysters Chillingham's • \$16
Native charbroiled oysters topped with house Cajun butter and parmesan cheese

House Steamed Mussels • \$15
rotating seasonal recipe

*Poke Bowl • \$17
seared ahi tuna atop a bed of rice with edamame, seaweed salad, avocado and Bonito flakes

Scallops + Johnnycakes • \$20
Local scallops atop Johnnycakes finished with avocado cucumber crema garnished with fresh dill

Charcuterie Antipasto Pretzel • \$35
jumbo pretzel accompanied by Chef selected meats and cheeses, olives, grilled artichokes, roasted red peppers and grapes served with whole grain mustard

Triple Thick Butcher Cut Bacon • \$23
4 slices of applewood smoked bacon with bourbon dipping sauce

Steakhouse Onion Rings • \$10
panko breaded and served with a sweet & spicy dipping sauce

Crab + Artichoke Dip • \$16
Warm crab and artichoke dip served with crostini

Crab Cakes • \$16
lump crab meat with fresh bread crumbs served with roasted red pepper remoulade

Soup + Entrée Salads

House Made Soup of the Day • \$12

House Salad • \$12
romaine, cucumbers, tomato, red onion

Caesar Salad • \$12
romaine with house made garlic croutons and shaved parmesan

Heirloom Burrata + Prosciutto • \$18
Heirloom tomatoes, creamy burrata, baby arugula finished with crispy prosciutto, evoo and balsamic glaze

Wedge Your Way In • \$12
iceberg wedge served with fresh blue cheese crumbles, grape tomatoes, applewood smoked bacon crumbles and house made blue cheese dressing

*Protein Add Ons
NY Strip \$17 Salmon \$17 Four Scallops \$17

Sides Matter

Baked Potato • \$6
with butter and sour cream

Baked Sweet Potato • \$6
with cinnamon brown sugar butter

Steakhouse Onion Rings • \$10

Hand Cut Double Fried Fries • \$8

House Potato Romanoff • \$12
cheddar & gruyere baked

Seasonal Vegetable • \$10

Sautéed Seacoast Mushrooms • \$16

Creamed Spinach • \$12

Smoked Gouda + Gruyere Mac + Cheese • \$12



The Meats

below served with side house or Caesar salad and choice of baked potato, sweet potato, house potato, onion rings or double fried fries

*16oz Prime Rib (Friday + Saturday) • \$49
slow roasted served with au jus

*10oz Flat Iron • \$28
sliced and topped with chimichurri

*14oz New York Strip • \$36

*16oz Kansas City Bone-In Strip • \$52
limited availability

*8oz Filet • \$57

*16oz Ribeye • \$49

*22oz Bone In Ribeye • \$72

*18oz T-Bone • \$55
limited availability

*20oz Porterhouse • \$68

30 Day Dry Age – Chef Selection • Market

*14oz Bone In Pork Chop • \$36
served with a wild mushroom and roasted red pepper medley finished with a red wine reduction.

*10oz Chillingham Burger • \$22
topped with cheddar and applewood smoked bacon, lettuce, tomato, red onion and pickle served with double fried fries

Meat Temperature

Rare (Cool, Red Center)

Medium Rare (Warm Red Center, hint of pink)

Medium (Warm Pink Center)

Medium Well (Some Pink in Center)

We do not cook our steaks beyond Medium Well - that would be sacrilegious!

* Advisory

This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. 20% gratuity added to parties of 6 or more. Please inform your server of any allergies.

Steak Enhancements

Horseradish Cream • \$2

Béarnaise • \$2

Chimichurri • \$2

Danish Blue Cheese • \$5

Sautéed Seacoast Mushrooms + Onions • \$8

Add a Crab Cake • \$8

*Add Scallops • \$17

Oscar – Crab, Béarnaise, Asparagus • \$17

Other Entrées

below served with side house or Caesar salad

Chargrilled Ranch Hen • \$26
half chicken served with house made bourbon BBQ sauce and fingerling potatoes

*Pan Seared Faroe Island Salmon • \$30
8 oz seared salmon served over jasmine rice and finished with a tomato and caper beurre blanc

*Scallops + Risotto • \$44
Local seared scallops over wild seacoast mushroom, snow pea and pancetta risotto

Desserts

Croissant Bread Pudding • \$12
with bourbon caramel sauce

Tres Leche Cake • \$12

Cheesecake (Ask about today's flavor) • \$12

