



DRIFTWOOD

DINNER

STARTERS

Crostini 12

Whipped goat cheese, heirloom tomato, basil oil

Cheshire Pork Belly 14

Creamy polenta, Bulleit bourbon glaze

Fried Green Tomatoes 12

Burrata, balsamic glaze

Grilled Octopus MP

Cauliflower puree, chili oil, squid ink tile

Mussels vin Blanc MP

White wine, garlic meuniere, crostini

SALADS

Arugula 14

Peaches, shaved pear, goat cheese, pickled onions, candied pecans, citrus vinaigrette

Garden 14

Mixed greens, heirloom tomato, onion, bread crumb, balsamic vinaigrette

MAIN COURSES

C.A.B. Filet Mignon* 48

Parsnip puree, heirloom carrot, red wine demi-glaze

Cheshire Pork Chop* 35

Bone-in, sweet potato hash, broccolini, stone fruit chutney

Lamb Chops* 45

Pommes puree, heirloom carrot, citrus chimichurri

Hokkaido Scallops* MP

Parmesan risotto, roasted mushrooms, lemon brown butter

60 South Salmon* 32

Long grain wild rice, broccolini, lemon beurre blanc

Red Snapper* 45

Long grain wild rice, tomato fume, herb oil

Cauliflower Steak 29

Long grain wild rice, pickled mushrooms, fennel, teriyaki glaze

DESSERTS

Bananas Foster Cheesecake 12

Chocolate Coconut Tart 12

No Modifications, Unless Omitting an Item · Automatic 20% Gratuity for Parties of 6 or More Adults · Credit card transaction fee 3% · Corking fee 25 · Cake Fee 25 · *Consuming Raw, Undercooked Meat, Poultry, Seafood or Eggs May Increase Risk of Food Borne Illness