

Appetizers

<i>Beef Carpaccio</i>	12
<i>Raw beef filet with caper relish, Dijon aioli, herbs and Romano cheese</i>	
<i>Sesame Crusted Tuna</i>	12
<i>Served rare with tempura asparagus, seaweed salad and sweet Thai chili sauce</i>	
<i>Jumbo Crab Cake</i>	10
<i>Crab meat, fresh herbs, chives and sweet red peppers with classic Remoulade</i>	
<i>Oyster Rockefeller</i>	10
<i>Gulf oysters topped with bacon, spinach, shallot, Romano cheese and hollandaise sauce</i>	
<i>Selection of Artisanal Cheese</i>	12
<i>Crostini and sweet onion jam</i>	
<i>French Onion Soup</i>	7
<i>Caramelized onions in beef and sherry broth baked with a crouton and gruyere cheese</i>	
<i>Soup of the Day</i>	7

Chilled Seafood

<i>Shrimp Cocktail</i>	12
<i>Poached colossal shrimp with cocktail</i>	
<i>Lump Crabmeat Martini</i>	12
<i>Jumbo lump crab meat tossed with truffle oil and citrus chive aioli</i>	
<i>Oysters on the Half Shell</i>	half/doz 7/12
<i>Iced gulf oysters with house made cocktail sauce</i>	

Salads

<i>Classic Iceberg Wedge</i>	7
<i>Maytag Bleu cheese, tomato and applewood smoked bacon</i>	
<i>Caesar Salad</i>	7
<i>Prosciutto wrapped Romaine with a classic Caesar dressing and parmesan crisp</i>	
<i>House Salad</i>	7
<i>Iceberg and Romaine lettuces, carrot, cherry tomatoes and bacon deviled eggs</i>	
<i>Mixed Green Salad</i>	7
<i>Spring mix, red onion, cucumber, goat cheese, spiced pecans and croutons</i>	

Add NC Jumbo Shrimp 5
Add Fresh Lobster Tail 12

Entrees

Aged Steaks and Chops

<i>Prime Rib</i>	
<i>Slow roasted with garlic and rosemary crust</i>	
8oz - 16	12oz - 24 16oz - 33
<i>Larger cuts are available by request</i>	
<i>Cowboy Steak - 22oz</i>	39
<i>Bone-in ribeye, tender and flavorful</i>	
<i>New York Strip - 14oz</i>	29
<i>Leaner cut than the ribeye with firmer texture</i>	
<i>Beef Filet Mignon - 10oz</i>	29
<i>Premier cut from the center of the loin</i>	
<i>Petite Filet Mignon - 6oz</i>	22
<i>Premier cut from the center of the loin</i>	
<i>Berkshire Pork Chop</i>	26
<i>Double-cut chop, broiled and basted with butter</i>	
<i>Veal Rib Chop - 12oz</i>	39
<i>Bone-in, very lean chop cut from the center of the veal loin</i>	
<i>Add 6oz. Lobster tail to any steak</i>	12
<i>Enhance your steak with one of our homemade sauces</i>	
<i>Béarnaise - Hollandaise - Demi-glace</i>	3

Seafood & Poultry

<i>Sesame Crusted Tuna</i>	27
<i>Sushi grade tuna with fried green tomato, leek and carrot slaw and soy cider vinaigrette</i>	
<i>Salmon Filet</i>	19
<i>Pan-seared with herb butter, radish, and cucumber salad</i>	
<i>Seared Sea Scallops</i>	22
<i>With seaweed salad and beet puree</i>	
<i>Maple Leaf Farms Roasted Duck</i>	26
<i>Half duck oven roasted, brushed with an anise and orange gastrique</i>	
<i>Bourbon-Glazed Cornish Hen</i>	18
<i>Oven roasted with herbs</i>	
<i>Fresh Florida Lobster Tail with 1 side</i>	
Single Tail 28	Twin Tails 38

Vegetarian

<i>Cauliflower Steak</i>	14
<i>Milk poached with fresh herbs then broiled and basted with butter and served with béarnaise sauce</i>	

Sides for one 4
Sides for two 6

<i>Truffle Mashed Potatoes</i>	<i>Rice Pilaf</i>
<i>Macaroni & Cheese</i>	<i>S&W Fries</i>
<i>Loaded Baked Potato</i>	<i>Green Beans</i>
<i>Asparagus (sautéed or tempura)</i>	<i>Creamed Spinach</i>
<i>Sweet Potato Gratin</i>	<i>Sautéed Mushrooms</i>

If you would like more ask your server

How would you like your steak cooked?

*Rare: Cool, red center * Medium Rare: Warm, red center* Medium: Bright pink throughout* Medium Well: Very warm, pink almost gone* Well: Very warm, brown throughout*

20% gratuity added to parties of six or more

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