

### appetizers, salads and soups

<b>Crawfish Smothered Grits</b> <i>white cheddar cheese</i>	15
<b>Chicken al Pastor Quesadilla</b> <i>corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa</i>	11
<b>Melon, Serrano Ham and Chilled Jumbo Shrimp</b>	15
<b>Fried Calamari</b> <i>spicy marinara</i>	14
<b>House Greens Salad</b> <i>tomato, cucumber, Maytag blue cheese, lemon herb vinaigrette</i>	8
<b>Avocado Tomato Salad</b> <i>red onion, bell peppers, cumin dressing</i>	10
<b>Iceberg Wedge Salad</b> <i>smoked bacon, red onion, tomato, Maytag blue cheese dressing</i>	10
<b>Lobster Bisque</b> <i>Savannah crawfish tail, chives</i>	11
<b>Roasted Chicken Tortilla Soup</b> <i>avocado and pico de gallo garnish</i>	9
<b>Chicken Matzo Ball Soup</b> <i>homemade with beef kreplach and noodles</i>	8
<b>Artisan cheeses</b> <i>fig jam, peach chutney, grilled flat bread</i>	15

### signature specialties

<b>Caesar Salad</b> <i>Romaine spears, traditional dressing, fresh parmesan, white anchovy, warm garlic crouton</i>	9
<b>Additions:</b> <i>grilled chicken 15, sirloin steak 17, grilled salmon 16</i>	
<b>Traditional Cobb Salad</b> <i>grilled chicken, smoked bacon, egg, avocado, bleu cheese, tomatoes, lemon Dijon dressing</i>	14
<b>Angus Burger</b> <i>8 oz. grilled burger, crisp lettuce, sliced tomato, red onion, mustard herb dip</i>	15
<b>Grilled Chicken Sandwich</b> <i>grilled chicken on ciabatta, sliced tomato, crisp lettuce, spicy sprouts and herb spread, served with cucumber salad</i>	14
<b>English Style Club Sandwich</b> <i>shaved turkey, smoked bacon, fried egg and Dijon spread</i>	14
<b>specialties of the house</b>	
<b>Grilled Sage Chicken Breast</b> <i>mixed grains and rice, aromatic herb jus</i>	24
<b>Pan Seared Seabass</b> <i>preserved lemons, lentil bean stew</i>	27
<b>Grilled Wild Salmon</b> <i>mushroom ravioli, asparagus, olive tomato relish</i>	26
<b>Seafood Capellini</b> <i>mussels, shrimp, scallops, spicy marinara</i>	27
<b>Whole Wheat Penne Pasta with Romano Beans</b> <i>grilled vegetables, crumbled feta</i>	22

### steaks and chops

<b>Dry Aged Prime New York Steak</b> <i>14 oz hand cut</i>	39
<b>Prime Filet Mignon</b> <i>10 oz cut from the center of the tenderloin</i>	40
<b>Dry Aged Prime Bone-In Ribeye Steak</b> <i>24 oz backyard classic</i>	42
<b>Smoked Berkshire Pork Chop</b> <i>14 oz cut from the center of the rack</i>	26
your choice of roasted garlic herb butter, peppercorn sauce or house steak sauce	

### sides

<b>Grilled Jumbo Asparagus</b>	9
<b>Sautéed Mushrooms</b>	8
<b>Sautéed Spinach</b>	8
<b>Whipped Potatoes</b>	8
<b>Sea Salt Baked Potato</b>	8
<b>Baked Scalloped Potatoes</b>	8

### desserts

<b>Molten chocolate cake</b> <i>honey bee ice cream, bourbon sauce</i>	8
<b>Homemade Cheesecake</b> <i>seasonal berries</i>	8
<b>Balsamic macerated strawberries</b> <i>vanilla bean sorbet, almond phyllo crisp</i>	8
<b>Georgia peach cobbler</b> <i>maple pecan homemade ice cream</i>	8