



## Appetizers

### JUMBO LUMP CRAB CAKES

Seared jumbo lump crab cakes served over a smoked red bell pepper sauce and garnished with chives.

### BANGING SHRIMP

A generous portion of crispy fried shrimp drizzled with our signature spicy banging sauce, served with fresh celery sticks and topped with chives.

### MARGHERITA FLATBREAD

Oven-baked flatbread topped with marinara sauce, sliced Roma tomatoes, fresh mozzarella, and chopped basil.

### BUFFALO CHICKEN SLIDER FLIGHT

Crispy fried chicken tossed in spicy buffalo sauce, topped with romaine lettuce, tomato, and ranch dressing. Served on toasted sourdough buns with truffle fries.

### SPICY BUFFALO CHICKEN WINGS

Traditional chicken wings tossed in spicy buffalo sauce. Served with celery sticks and your choice of ranch or bleu cheese.

19

### ARTISAN MEAT AND CHEESE BOARD

Artisan cheeses with grilled andouille sausage, prosciutto, cherry tomatoes, and toasted crostinis. Served with a side of whole grain mustard and garnished with rosemary.

15

### EJ ANGUS BEEF SLIDER FLIGHT

Angus beef sliders cooked to perfection, topped with smoked cheddar cheese and caramelized onions. Served on toasted buns with romaine lettuce, Roma tomato, bacon aioli, and truffle fries.

15

### PAN-FRIED BUTTERMILK QUAIL

Marinated quail halves battered in seasoned flour and deep-fried to perfection. Served on smoked gouda grits and topped with andouille sausage demi-glace.

16

### ROASTED PARSNIP AND FENNEL SOUP

A velvety smooth soup featuring the subtle sweetness of roasted parsnips, balanced with the anise flavor of roasted fennel. Topped with sour cream, diced bacon, and chives.

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### BABY SPINACH SALAD

Baby spinach with prosciutto, drizzled with parmesan vinaigrette, and topped with shaved parmesan. Served with roasted asparagus.

16

### SEARED TUNA SALAD

Seared bluefin tuna encrusted in sesame seeds over mixed greens tossed in sesame Asian dressing. Served with shredded carrots and red onions.

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### PETITE FILET

A tender 6 oz filet served atop pappardelle pasta tossed in rich demi-glace, with roasted asparagus and topped with Parmigiano-Reggiano.

### CHICKEN CAPRESE PAILLARD

Thinly sliced, pan-seared chicken topped with a savory caprese mixture and served on a bed of risotto with a side of asparagus.

### CAJUN CHICKEN PASTA

Pappardelle pasta with grilled chicken tossed in a spicy Cajun cream sauce. Topped with parmesan, diced tomatoes, and green onions.

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### MONTE CRISTO

Turkey, ham, and melted Swiss cheese served on Texas toast dipped in egg batter and fried until golden. Topped with raspberry compote and served with truffle fries.

19

### BRISKET GRILLED CHEESE

Grilled Texas toast with slow-roasted beef brisket, BBQ sauce, caramelized onions, Gruyère, and Swiss cheese. Served with truffle fries.

### CERTIFIED ANGUS BEEF BURGER

*(Sub grilled or blackened chicken)*

Half-pound certified Angus beef grilled to perfection and topped with romaine lettuce, tomato, onions, and sliced cheddar cheese. Served on a toasted sourdough bun with truffle fries.

### GOURMET WAGYU BURGER

Half-pound tender and juicy Wagyu beef grilled to perfection, topped with romaine lettuce, red onion, Gruyère cheese, and our signature tomato bacon jam. Served on a toasted sourdough bun with truffle fries.



## Salads

15

### ROMAINE HEARTS

*(Add chicken \$22 | Add salmon \$26)*

Crisp romaine hearts with shaved celery, candied walnuts, shaved parmesan, curled cucumber, sourdough croutons, and garlic vinaigrette.

14

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## Entrées

30

### BLACKENED SALMON

Pan-seared salmon on risotto Milanese, topped with lemon butter cream sauce and choice of vegetable. Garnished with roasted red pepper.

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### BOURBON PORK CHOP

French-style pork chop grilled with our signature bourbon sauce. Served with creamy mashed potatoes and choice of vegetable.

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## Dessert

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### APPLE CARAMEL CHEESECAKE

Cheesecake with apple and caramel flavors, drizzled with caramel syrup and topped with cinnamon, powdered sugar, and whipped cream.

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### BLUEBERRY TRIFLE

Creamy blueberry trifle topped with whipped cream and garnished with seasonal fruit.

10