

## MARKET SALADS

### **Hearts of Romaine**

garlic crouton - parmesan lemon dressing

### **Jumbo Lump Crab Salad**

grapefruit - melon - hearts of palm

### **Little Gem Greens**

market vegetables - green goddess

### **Roasted Beet Salad**

goat cheese spread - pumpernickel crisps - mint

### **Blue Iceberg**

smoked bacon - maytag blue - cherry tomato

### **Chopped Vegetable Salad**

hearts of palm - feta - lemon emulsion

## APPETIZERS

### **Beef Tartare**

yuzukosho - pickled mushrooms - papadums

### **Lil' Brgs**

wagyu beef - special sauce - sesame seed bun; add truffles; add foie gras

### **Blackened Sea Scallops**

gigante beans - grape tomatoes - pickled fresno peppers

### **Crispy Rock Shrimp**

chili remoulade

### **Seared Foie Gras**

brioche - dried fruit compote - sherry maple gastrique captain crunch

### **Tuna Tartare**

avocado - soy honey emulsion - taro chips

## SHELLFISH PLATTERS FOR THE TABLE

### **Shellfish Platters for the Table**

Cocktail sauce - mignonette - lemon dijonnaise. Oysters / shrimp / king crab / ceviché

## RAW BAR\*

### **Oysters on a Half Shell**

mignonette - cocktail sauce - lemon; half dozen or dozen

### **Shrimp Cocktail**

cocktail sauce - lemon

### **Alaskan Red King Crab**

lemon dijonnaise - cocktail sauce

## ENTREES

### **Roasted Chicken**

delicata & acorn squash - tuscan kale - rosemary jus

### **Market Fish**

### **Rack of Lamb**

black garlic marinade - smoked eggplant puree - roasted sunchokes

### **Glazed Beef Short Rib**

green apple confit - horseradish cream

### **Carolina Trout**

brussels sprouts - cipollini onion - bacon - hazelnuts

## **King Salmon**

tomato broth - crushed potatoes - kalamata olives - caper berries

## **SIDES**

**Creamy Yukon Potatoes**

**Sweet Corn Pudding**

**Mac & Cheese**

**Parmesan Truffle Fries**

**Crispy Cheese Tots**

**Broccolini**

**Asparagus**

**Creamed Spinach**

**Wild Mushrooms**

**Jalapeno Cheddar Grits**

**Brussels Sprouts**

## **GRILLED\***

### **SMALL**

**Filet 6 oz.**

**Loin Strip 10 oz.**

**Skirt Steak 8 oz.**

### **MEDIUM**

**Bone-in Filet 14 oz.**

**Bone-in Rib Steak 20 oz.**

**Filet 10 oz.**

**Sirloin 16 oz.**

### **LARGE**

**Porterhouse 24 oz.**

Cowboy Rib Eye 34 oz.

## TOPPINGS

Peppercorn Crusted

Seared Foie Gras

Truffle Butter

Foie Gras Butter

Shrimp

King Crab

King Crab "Oscar"

## SAUCES

STK

Blue Butter

Au Poivre

Béarnaise

Horseradish

Red Wine

Chimichurri

STK Bold