

ALL DAY MENU

SMALL PLATES

TRUFFLE PARM FRIES 9.00 **GFV**

Truffle Oil, Parmesan Cheese, Garlic Aioli

ROASTED CAULIFLOWER 9.00 **GFVE**

Lemon Tahini Dressing, Oven Dried Tomatoes, Torn Fresh Herbs

LOBSTER TOAST 16.00 **P**

Lobster and Boursin Cheese Spread, Toasted Baguette

MARINATED EGGS 10.00 **GFV**

Soft Boiled, Tamari and Rice Wine Vinegar, Pickled Fresno Chilis, Scallions

BAKED BRIE 24.00 **V**

Green Tomato Jam, Roasted Walnuts, Apples, Raspberries, Assorted Crackers

FRIED GREEN TOMATOES 13.00 **V**

Pimento Cheese, Green Tomato Jam

PORK BELLY 15.00 **GF**

Slow Roasted, Soy Glazed Pork Belly, Pickled Fresno Chilis, Furikake, Herbs

FRIED SHRIMP 14.00 **P**

House Made Remoulade

SEARED TUNA 15.00 **GF P**

Safron Aioli, Capers, Kalamata Olives, Arugula, Extra Virgin Olive Oil

CRAB CAKE 17.00 **P**

Remoulade, Arugula, Capers, Kalamata Olives, Extra Virgin Olive Oil

SANDWICHES/SALADS

BLT 15.00

Bacon, Arugula, Oven Roasted Tomatoes, Garlic Aioli, White Loaf Bread

CHICKEN PIMENTO SANDWICH 17.00

Buttermilk Fried Chicken, Arugula, Spicy Dill Pickle, Pimento Cheese, Challah Bun

BIG MCDONOUGH 15.00

1/2 lb. Ground Short Rib & Brisket Burger, 1000 Island Dressing, Pickles, Arugula, Tomatoes, Caramelized Onions, White Cheddar

BLACK N BLEU BURGER 16.00

Cajun Seasoned Ground Short Rib & Brisket Burger, Garlic Aioli, Arugula, Green Tomato Jam, Crumbled Bleu Cheese, Applewood Smoked Bacon

STEAKHOUSE WEDGE SALAD \$9 **GF**

Ranch Dressing, Cherry Tomatoes, Gorgonzola, Bacon

SEASONAL HARVEST SALAD 13.00 **GFV**

Apples, Crumbled Bleu Cheese, Toasted Almonds, Spinach, Sherry Vinaigrette

ISLAND SUN TUNA POKE BOWL 16.00 **P**

Island Sauce Marinated Ahi Tuna, Seasoned Sushi Rice, Kimchi, Avocado, Seaweed Salad, Fried Onions, Furikake

SPECIALTIES

CHICKEN CHAUSSEUR 26.00 **GF**

Pan Roasted Chicken Breast, Wild Mushroom Demi-Glace
Seasonal Roasted Vegetables

SHRIMP & GRITS 26.00

Sauteed Shrimp, Sauce Picante, Logan Turnpike Grits

HORSERADISH CRUSTED TROUT 24.00 **P**

Vermouth Cream Sauce, Bacon, Seasonal Roasted Vegetables

HONEY BOURBON GLAZED SALMON 29.00 **GF P**

Grilled 7oz. Salmon Filet Brushed with Honey Bourbon Glaze
Seasonal Roasted Vegetables

LOBSTER MAC N CHEESE 29.00 **P**

Smoked Gouda, Cold Water Lobster

CRAB CAKE ENTREE 34.00 **P**

Seasonal Roasted Vegetables

DUCK CONFIT GNOCCHI 24.00

Sage Brown Butter Sauce, Roasted Butternut Squash, Pine Nut Gremolata

STEAKS & CHOPS

PORK CHOP 28.00 **GF**

12oz. Cider Brined Lollipop Pork Chop, Seasonal Roasted Vegetables, Green Tomato Jam, Whole Grain Dijon

STEAK FRITES 42.00 **GF**

14oz. Center Cut New York Strip, Bernaise Sauce, Truffle Parm Fries

KOREAN BBQ RIBEYE 46.00 **GF**

14oz. Bulgogi Glazed Grilled Ribeye, Sticky Rice, Kimchi Stir Fried Brussels Sprouts, Furikake

BURNT HONEY BRAISED PORK SHANK 30.00 **GF**

Heritage Pork Shank, Burnt Honey and Ginger Jus, Seasonal Roasted Vegetables, Creme Fraiche

KIDS

12 AND UNDER

CHICKEN PLATE 8.00

Grilled Chicken or Chicken Tenders, Served with a Choice of Fries, Mac N Cheese or Fruit
Kids Beverage Included, Choice of Tea, Lemonade or Soda

GF=GLUTEN FRIENDLY **V**=VEGETARIAN **VE**=VEGAN **P**=PESCATARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% gratuity will be automatically applied to parties of 8 or more or bills totalling \$500+.