

## WOOD FIRE GRILL

*All items are cooked over  
a charcoal & mesquite wood fire*

Bleu Cheese & Carmelized Onion  
Burger\*  
\$9.99

Sautéed Mushroom & Swiss  
Burger\*  
\$9.99

Applewood Smoked Bacon &  
Cheddar Cheese Burger\*  
\$9.99

Pimento Cheese Burger\*  
Topped with Applewood bacon &  
carmelized onions \$10.99

Caprese Burger\*  
Homemade mozzarella, tomato, spinach, &  
reduced balsamic vinegar \$9.99

St. Louis Slow Roasted Ribs  
Served with skin-on fries & fresh coleslaw  
1/2 Rack \$15.99 Full Rack \$21.99

Tuna Charleston\*  
Topped with fresh fried oysters served over  
rice pilaf and seasonal vegetables topped  
with a golden bbq sauce \$24.99

## STEAKS

*Hand-cut, Certified Angus Beef, served with Yukon  
Gold mashed potatoes and steamed asparagus*

8-ounce Filet\*  
\$29.99

12-ounce New York Strip\*  
\$26.99

12-ounce Ribeye\*  
\$23.99

### TOPPINGS \$2.99

Sautéed Mushrooms	Bleu Cheese
Carmelized Onions	Crumbles

### PREMIUM TOPPINGS \$5.99

Jumbo Lump Crabmeat	Sautéed Tiger Shrimp
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## SEAFOOD

Blackened Swordfish\*  
Served with a grilled pineapple salsa, Yukon  
Gold mashed potatoes, & seasonal vegetables  
\$16.99

Citrus Marinated Mahi Mahi\*  
Served with Yukon Gold mashed potatoes &  
seasonal vegetables, drizzled with crab butter  
\$16.99 Add Sautéed Tiger Shrimp \$5.99

Shrimp & Grits\*  
Sautéed tiger shrimp & Andouille sausage  
gravy over creamy stone-ground grits &  
steamed asparagus \$16.99

Maryland Style Crabcakes\*  
Served with Yukon Gold mashed potatoes  
& seasonal vegetables, with a remoulade  
sauce \$21.99

Wood Grilled Diver Scallops\*  
Served with sautéed shrimp & jumbo lump  
crabmeat, over creamy stone-ground grits,  
steamed asparagus, & drizzled with crab butter  
\$23.99

Cedar Plank Roasted Salmon\*  
Served with rice pilaf, seasonal vegetables,  
& lemon dill compound butter \$18.99

## CHICKEN & PORK

Chicken Parmesan\*  
Fettuccine tossed with our homemade  
marinara & topped with an herb breaded  
chicken breast, mozzarella, & parmesan  
\$15.99

Chicken & Shrimp\*  
Pan fried chicken breast topped with sautéed  
shrimp in a hazelnut cream sauce over Yukon  
Gold mashed potatoes \$16.99

Pork Porterhouse\*  
Grilled to the temperature of your liking &  
served with Yukon Gold mashed potatoes &  
steamed asparagus, with a cherry balsamic  
reduction \$19.99

Marinated Chicken Teriyaki\*  
Served with rice pilaf & seasonal vegetables  
\$13.99

## SIDE DISHES

*\$2.99 each*

Skin-on Fries  
Sweet Potato Fries  
Fried Potato & Onion Straws  
Onion Rings  
Fresh Fruit  
Homemade Cole Slaw

Rice Pilaf  
Stone-Ground Grits  
Steamed Asparagus  
Steamed Broccoli  
Seasonal Vegetables  
Yukon Gold Mashed Potatoes

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.*

FROM THE GRILL