

Appetizers

SHRIMP COCKTAIL 14

House made cocktail sauce, lemon

CRAB CAKE 13

Lump crab & claw meat, herbs, spicy remoulade, tomato compote

RABBIT & DUMPLINGS 12

Smokey red sauce braised rabbit, smoked potato gnocchi, shaved parmesan

SHORT RIB 13

Sarsaparilla braised short rib, carrot ginger puree, gremolata

SHRIMP & GRITS 14

Seared shrimp, Steen's cane syrup, glazed double cut Nueske's bacon, fresh herb stone grit cake

SCALLOPS 16

Pan seared scallops, bacon jam, corn puree

Soups

LOUISIANA SHRIMP & CRAB GUMBO 9

Crab, shrimp, seafood stock, rich dark roux, fresh herbs

SWEET POTATO BISQUE 8

Roasted sweet potatoes, tasso, sausage, fresh herbs, house made marshmallow brulee

FRENCH ONION SOUP 7

Caramelized onions, beef stock, fresh herbs, Brandy, sweet sherry, gratineed with gruyere and parmesan cheese

Salads

JUMBO LUMP CRAB 12

Lump crab meat, avocado, cherry tomatoes, cucumbers, mixed greens, lemon vinaigrette

CAESAR 7

Romaine lettuce, parmesan cheese crisp, house made croutons, Caesar dressing

BLT WEDGE 7

Point Reyes blue cheese, red onion, bacon, tomatoes, house made croutons

TOMATO TATIN 7

Olive oil poached heirloom tomatoes, fresh mozzarella, crispy phyllo, micro arugula

SEASONAL SUMMER SALAD 9

Sugared pecans, goat cheese, red onion, blackberry vinaigrette, cherry tomatoes, house made croutons

USDA Steaks

WAGYU FLANK STEAK 10 OZ.	32
CHOICE FILET MIGNON, 7 OZ. / 10 OZ.	36 / 42
PRIME NY STRIP, 14 OZ.	46
PRIME DELMONICO, 14 OZ.	44
PRIME COWBOY BONE IN RIBEYE, 20-22 OZ.	59

Accompaniments

OSCAR Lump crab, asparagus, hollandaise	9
CRAB & ROASTED MUSHROOM Lump crab, Brandy, mushrooms	7
SHRIMP SCAMPI Three jumbo shrimp, garlic/lemon butter	8
POINT REYES BLUE CHEESE	6

Seafood

ASIAN FRIED GULF SHRIMP Black bean, ginger rice, Asian slaw, Kimchi vinaigrette	26
SEAFOOD PLATTER Seared red fish, New Orleans BBQ shrimp sauce, oyster LeRuth, chargrilled oyster, jalapeno cornbread, collard greens	33
CIOPPINO FRUITTI DI MARE King crab, shrimp, scallops, clams, fresh fish, fennel, onion, and tarragon simmered in a saffron fennel tomato broth	31
SWORDFISH Grilled swordfish, smoked tomato butter, whole grain rice blend, micro fennel crab salad	28
LOCH DUART SALMON Bacon jalapeno corn hash, red curry, cucumber raita	27

Fine Dollar Additions

Asparagus
Roasted Mushrooms
Grilled Broccolini
Cream Spinach
Pancetta Mac & Cheese
Baked Potato
Parmesan Truffle Pommes Frites
Sweet Potato Casserole
Garlic Mashed Potatoes
Roasted Fingerling Potatoes

Specialties

ROASTED HALF CHICKEN Pan seared oven roasted chicken, fresh herbs, haricot verts, herb roasted fingerling potatoes, natural jus lie	22
COLORADO LAMB Brussel sprouts, horseradish fingerling potatoes, hunter sauce	36
LOBSTER FRA DIAVOLO Spicy lobster sauce, fresh herbs, lobster, shrimp, clams, mussels, capellini pasta	28
KUROBUTA PORK CHOP Smoked charred pork chop, three cheese tasso spoon bread, fresh sautéed greens, red pepper jelly gastrique	28

*Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.