

Dinner

Shared Plates

Charcuterie | 17

Selection of La Quercia Locally Sourced Meats
Pickles | Mustard | House Jam | House Focaccia (gf)

Burrata Plate | 13

Midwest Burrata | Pesto | Aged Balsamic Glaze
Goat Horn Peppers | Heirloom Cherry Tomato
House Focaccia (v)

Moules Frites | 14

New Zealand Mussels | Crisp Frites | Dijonaise White
Wine Cream Sauce

Grilled Wings | 12

Ten Wings | Choice of:
Korean BBQ | Garlic Parmesan | Buffalo (gf)

Provençal Toast Points | 12

Sautéed Kale | Provence Herbs | Great Northern
Beans | Baguette | Lemon Zest | Parmesan
Reggiano (v)

Brussels Sprouts | 11

Bacon Crouton | Korean Vinaigrette | Cilantro
Sesame | Goat Horn Peppers (v)

Entrée Salads

Classic Caesar Salad | 10

Romaine Heart | White Anchovy | Caesar Dressing
Cracked Pepper

Certified Angus Beef® Cobb | 16

Beef Tips | Romaine | Applewood Bacon | Cherry
Tomato | Bleu Cheese Crumble | Egg

Provence Salmon | 16

Greens | Green Beans | Sautéed Onion | Potatoes |
4oz Faroe Island Salmon Fillet (gf)

Summer Italian Salad | 13

Heirloom Cherry Tomato | Red Onion | Pepperoncini
Iceberg lettuce | House Vinaigrette | Parmesan

Add Chicken | Salmon | Beef | 6

Soups

French Onion | Cup 4 | Bowl 6

Soup du Jour | Cup 4 | Bowl 6

Lobster Bisque | Thursday and Friday Only | Cup 5 | Bowl 7

Entrées

Side Salad or Soup Included with Entrées

6 oz Certified Angus Beef® Filet | 33

5 oz Certified Angus Beef® Bavette | 25

12 oz Certified Angus Beef® Ribeye | 40

Whipped Potatoes | Seasonal Vegetable
Choice of:

Oscar | Asparagus Crab Cake & Béarnaise
Au Poivre | Cabernet Demi (gf)
Steak and Frites | Béarnaise

Low Country Fried Chicken | 26

Carolina Gold Rice | Pan Gravy | Spinach and Pork
Belly Sauté | Golden Brown Lightly Fried Chicken

Eggplant Parmesan | 21

Lightly Fried Organic Eggplant | Fresh Basil
Heirloom Pomodoro | Midwest Mozzarella | House
Linguini (v)

Prosciutto Wrapped Scallops | 27

Seared Diver Scallops | Lemon Beurre Blanc | Roasted
Asparagus | Bacon Crouton | Two Year Aged
Parmesan Reggiano Risotto

Pasta Bolognese | 20

Ground Certified Angus Beef® Sausage & Veal
Tomato Ragout | Torn Basil | Two Year Aged
Parmesan Reggiano

Faroe Salmon | 26

Honey Ginger Glazed 6 oz. Faroe Salmon Filet |
Southern Succotash | Micro Cilantro | Carolina
Golden Rice (gf)

Parmesan Spinach Gnocchi | 19

Burrata | Asparagus | Gnocchi | English Peas
Spinach | Torn Basil | Two Year Aged Parmesan
Reggiano (v)

Lobster Two Ways | 34

Two Maine Lobster Tails | Béarnaise | English Pea and
Lobster Claw Risotto | Roasted Asparagus | Fresh
Lemon

Add 6 oz. Filet | 16

Texas Hill Country Plate | 25

Smoked Brisket | Roasted Burnt Ends | House
Smoked Sausage | Crisp Texas Toast | Heirloom
Cabbage Slaw | Creamed Corn