

STARTERS

- French Onion Soup* – with baguette crouton and warm Gruyère cheese 14.00
- Lowcountry Blue Crab Chowder* – served with a cornbread muffin 15.00
- Garlic Calamari* – lightly fried calamari, pan-tossed with sautéed peppers, white wine and garlic butter 22.00
- Escargot* – French snails, cremini mushroom caps and garlic butter with toasted Kasseri cheese 22.00
- Oysters Rockefeller* – broiled oysters topped with local seasoned spinach and hollandaise sauce 26.00
- Shrimp Brûlée* – wild-caught jumbo shrimp baked with garlic butter, Italian bread crumbs and Parmesan cheese 24.00
- Saffron Steamed Mussels* – sautéed in white wine broth, with leeks and tomatoes served with French baguette bread 26.00
- Grilled Octopus* – wild Atlantic octopus with arugula, feta and heirloom cherry tomatoes 28.00
- Fried Lobster Tail* – fresh cold water lobster served with dijon tarragon aioli 34.00
- ★ *Prime Beef Tartare* – dijon mustard, capers, black olives, piquillo pepper and horseradish aioli with toasted baguette 29.00

CHILLED SEAFOOD

- ★ *Tuna Tower* – tuna tartare, lump crabmeat and avocado with lemon chile oil 32.00
- Jumbo Crab Cocktail* – jumbo lump crabmeat served with cocktail sauce and traditional garnishes Mkt.
- Jumbo Shrimp Cocktail* – five wild-caught jumbo shrimp served with cocktail sauce and traditional garnishes 26.00
- ★ *Chef's Choice Oysters on the Half Shell* 1/2 doz. / 1 doz. Mkt. per pc.

SALADS

- Yonges Island Mesclun Salad* – with organic greens, chipped pecans, tomatoe wedges and ginger soy vinaigrette 14.00
- Chopped Caesar* – chopped romaine lettuce, tomatoes and herbed croutons with shaved Parmesan cheese 15.00
- Chilled Wedge of Iceberg* – with balsamic reduction, Roquefort dressing, green onion and applewood bacon 15.00
- B.L.T. Salad* – with diced tomatoes, smoked bacon, red onion, candied walnuts and raspberry vinaigrette 16.00

SEAFOOD ENTRÉES

- Pan Seared Local Flounder* – with meyer lemon caper beurre blanc 45.00
- Broiled Jumbo Lump Crab Cakes* – with lobster tarragon cream and pineapple relish 59.00
- Jumbo Shrimp and Grits* – with applewood smoked bacon cream sauce over southern stone ground grits 48.00
- Seared Sea Scallops* – seared with Shiitake mushrooms, sauteed leeks, tarragon and black cherry brandy sauce 48.00

★ PRIME STEAKS AND CHOPS ★

- USDA Prime Filet Mignon (42 Days aged)* – 8 oz. 54.00
- USDA Prime Filet Mignon (42 Days aged)* – 12 oz. 78.00
- USDA Prime New York Strip (50 Days aged)* – 16 oz. 62.00
- USDA Prime Ribeye (42 Days aged)* – 16 oz. 64.00
- USDA Prime Veal Rib Chop* – 12 oz. 64.00
- USDA PRIME Double Cut Lamb Chops (two 8oz. chops)* 75.00
- USDA Prime Steak Fromage* – 10 oz.
stuffed with Roquefort cheese wrapped in applewood smoked bacon with port wine reduction 72.00
- Grilled Veal Rib Chop with Shrimp Scampi* – 12 oz.
USDA Prime bone-in veal chop with two jumbo shrimp sauteed in a parsley and garlic butter sauce 79.00
- Roma Tomato Pie* – baked Roma tomatoes, spinach, fresh herbs, mozzarella and feta cheeses in a flaky pie crust served with a side of arugula, feta and heirloom cherry tomatoes in red wine vinaigrette 39.00

BROILED MAINE LOBSTER

3 lb. lobster – Mkt. price

- Classic Steamed Lobster* traditionally shelled and served with melted butter *Scampi Lobster* with fresh basil, white wine and garlic butter
- Oreganata Lobster* with garlic butter, bread crumbs, Romano cheese and fresh herbs *Piccata Lobster* with lemon, capers, white wine and butter

FAMILY STYLE SIDE ITEMS

- Organic Sautéed Spinach* 14.00 – *Sautéed Asparagus* 14.00 – *Creamed Spinach* 15.00 – *Sautéed Jumbo Mushrooms* 14.00
- Mashed Sweet Potatoes with Boursin cheese* 16.00 – *Caramelized Vidalia Onions* 14.00
- Truffled Potato Chips with buttermilk blue cheese* 16.00 – *Creamed Corn with jalapeño and cheddar* 14.00
- Fried Green Tomatoes with remoulade sauce* 14.00 – *Grilled Tomatoes with Creamed Spinach and warmed Havarti cheese* 15.00
- Stone Ground grits* 14.00 – *Hashbrowns* 14.00 – *Baked Potato (available nightly until sold out)* 10.00 – *225 Seasoned French Fries* 13.00
- Four Cheese Arancini mushroom risotto croquettes, Havarti, Gruyère, Parmesan, and Feta Cheeses with marinara sauce* 16.00

A 20% gratuity may be added to parties of five or more. Guest checks are split a maximum of four ways.

Cash payments will be verified for authenticity in the presence of the guest.

★ Star icon indicates food items that are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding food safety of these items, written information is available upon request.

Wine List

Cabernet Sauvignon

Alexander Valley Vineyards 2019 65.00
B.R. Cohn North Coast 2019 60.00
Cakebread Napa 2019 175.00
Caymus Napa Valley 2019 195.00
Caymus Special Selection Napa 2020 350.00
Charles Krug Vintner's Selection Napa 2017 195.00
Chimney Rock Napa 2018 195.00
Duckhorn Napa 2019 140.00
Far Niente Oakville Napa 2019 325.00
Faust Napa 2019 160.00
Fisher Unity Napa 2018 105.00
Francis Ford Coppola Director's Cut Alexander V. 2018 69.00
Frank Family Napa 2018 120.00
Freemark Abbey Napa 2018 115.00
Groth Oakville 2018 150.00
Heitz Cellars Napa 2016 145.00
Hess Collection Mt. Veeder 2018 135.00
Inglenook Cabernet Napa 2017 195.00
Inglenook 1882 Napa 2017 125.00
Jordan Alexander Valley 2017 135.00
Joseph Phelps Napa 2019 185.00
Kenwood Jack London Vineyard Sonoma 2017 84.00
Merus Napa 2017 250.00
Mt. Veeder Napa 2018 110.00
Napa Cellars Saint Helena Napa 2018 84.00
Nickel & Nickel Napa 2019 205.00
Orin Swift Cellars Palermo Napa 2019 100.00
Paradigm Oakville 2017 190.00
Raymond Reserve Napa 2019 99.00
Robert Craig Affinity Napa 2016 150.00
Robert Mondavi Napa 2018 80.00
Rodney Strong Brothers Ridge Alexander Valley 2016 185.00
Roth Alexander Valley 2020 65.00
Silver Oak Alexander Valley 2017 175.00
Silver Oak Napa Valley 2016 275.00
Shafer "One Point Five" Stags Leap District 2019 235.00
Stags' Leap Winery Napa 2019 135.00
Stonestreet Monument Ridge Alexander Valley 2017 79.00
Trefethen Estate Napa 2019 135.00
ZD Napa 2018 165.00

Merlot

Columbia Crest H3 Washington 2017 55.00
Duckhorn Napa 2018 125.00
Emmolo Napa 2015 135.00
Gundlach Bundschu Sonoma 2018 78.00
Miner Stagecoach Vineyard Oakville 2018 110.00
Paradigm Napa 2016 125.00
Peirano Estate "Six Clones" Lodi 2016 60.00
Pride Mountain Vineyards Sonoma 2018 145.00
Raymond Reserve Napa 2018 76.00
Shafer TD-9 Napa 2018 150.00
Swanson Napa 2018 78.00
Stags' Leap Winery Napa 2018 79.00

Pinot Noir

Adelsheim Willamette Valley 2019 75.00
Anne Amie Willamette Valley 2019 70.00
Belle Glos Las Alturas 2020 79.00
Benton Lane Willamette Valley 2018 59.00
Cambria Santa Maria Valley 2020 52.00
Cristom Mt. Jefferson Willamette Valley 2020 87.00
Diora La Petit Grace Monterey 2019 79.00
Eola Hills Oregon 2017 58.00
Four Graces Willamette Valley 2019 65.00
Flowers Sonoma Coast 2020 120.00
Four Graces Dundee Oregon 2019 70.00
"J" Russian River Valley 2019 88.00
Meomi Pinot Noir California 2016 52.00
Pahlmeyer "Jayson" Sonoma Coast 2018 115.00
Talley Arroyo Grande Central Coast 2019 85.00
Goldeneye Pinot Anderson Valley 2019 95.00

Zinfandel

Consentino "The Zin" Lodi 2019 58.00
Duckhorn Paraduxx Napa 2019 120.00
Frog's Leap Napa 2018 69.00
Martinelli Vigneto di Evo Russian River 2019 90.00
Murphy Goode "Liars Dice" Alexander Valley 2019 60.00
Orin Swift Cellars "Saldo" California 2019 65.00
Rombauer Napa 2018 90.00
St. Francis Old Vines Sonoma 2019 59.00
Turley Wine Cellars Napa 2020 89.00

Syrah / Shiraz / Petite Syrah

Petite Sirah Caymus-Suisun Grand Durif Napa 2019 125.00
Syrah Betz La Serenne Washington 2018 148.00
Syrah Copain Sonoma Tous Ensemble 2016 64.00
Syrah Nickel & Nickel Russian River 2014 125.00
Shiraz Molly Dooker "Blue Eyed Boy" Australia 2019 120.00
Shiraz Shinas Estate "The Guilty" Australia 2018 60.00
Shiraz Thorn-Clarke "Milton Park" South Australia 2018 56.00

Old World Reds

Amarone Masi Costasera Veneto Italy 2016 160.00
Amarone Giuseppe Lonardi Della Valpolicella Classico Italy 2016 150.00
Brunello di Montalcino Caparzo Tuscany 2016 99.00
Brunello di Montalcino Tenute Silvio Nardi Tuscany 2016 150.00
Burgundy Louis Latour Volnay en Chevret Côte de Beaune 2018 230.00
Châteauneuf-du-Pape Château Mont-Redon Rhone France 2017 115.00
Cotes du Rhone Andre Brunel Rhone France 2018 54.00
Meritage Antinori Guado al Tasso Tuscany 2017 250.00
Meritage Gaja Ca' Morcanda Promis Toscana Italy 2019 95.00
Sangiovese Bocelli Rosso Toscana Italy 2018 65.00
Tempranillo Numanthia Spain 2015 145.00

New World Reds

Malbec Bonarda Blend Tikal Patriota Mendoza 2017 60.00
Malbec Luigi Bosca Malbec Argentina 2019 60.00
Malbec Paul Hobbs Luján de Cuyo Argentina 2018 99.00
Malbec Terrazas Reserva Mendoza Argentina 2019 60.00
Malbec Terrazas "Grand" Mendoza Argentina 2017 150.00
Meritage Clos du Bois Marlstone Alexander Valley 2013 90.00
Meritage Col Solare Washington 2016 195.00
Meritage Flora Springs Trilogy Napa 2014 165.00
Meritage Girard Artistry Napa 2018 105.00
Meritage Joseph Phelps Insignia Napa 2017 475.00
Meritage Justin Isosceles Paso Robles 2017 180.00
Meritage Orin Swift Cellars Papillon Napa 2019 150.00
Meritage The Prisoner Oakville California Napa 2019 115.00
Meritage Quintessa Rutherford 2018 375.00

Chardonnay

Cakebread Cellars Napa 2019 105.00
Chalk Hill Sonoma 2019 60.00
Chalk Hill "Estate" Sonoma 2019 80.00
Far Niente Napa 2018 135.00
Frank Family Napa 2018 84.00
Grgich Hills Napa 2018 99.00
Hess Collection Napa 2017 54.00
Jordan Russian River Valley 2018 90.00
Joseph Phelps Freestone Sonoma Coast 2018 150.00
Kenwood Six Ridges Sonoma 2018 54.00
Landmark "Overlook" Sonoma 2018 75.00
Martinelli Bella Vigna Russian River 2016 95.00
Napa Cellars Napa 2018 56.00
Ramey Sonoma Coast 2016 95.00
Raymond Reserve Napa 2018 60.00
Rombauer Napa 2020 99.00
Shafer Red Shoulder Ranch Carneros 2018 132.00
Simi Russian River Valley 2019 88.00
Smoke Tree Sonoma 2018 52.00
Sonoma Cutrer Les Pierres Sonoma 2017 96.00
Talley Arroyo Grande 2018 68.00
Trefethen Estate Napa 2019 60.00
ZD Napa 2019 99.00

Sauvignon Blanc

Cakebread Cellars Napa 2020 75.00
Charles Krug Napa 2019 60.00
Cloudy Bay Marlborough 2020 85.00
Duckhorn Napa 2019 75.00
Ferrari Carano Sonoma 2020 58.00
Joseph Phelps Napa 2019 94.00
Kim Crawford Marlborough 2020 52.00
Pascual Jolivet Sancerre Loire France 2019 75.00
Spottswode Napa 2019 95.00

White Burgundy

Chablis William Fevre Champs Royaux France 2018 69.00
Montagny "Les Buys" Louis Latour France 2020 69.00
Louis Latour Macon-Lugny Les Genievres France 2020 64.00
Louis Latour Meursault France 2018 175.00
Louis Latour Puligny-Montrachet France 2018 185.00

White Varietals

Albarino Do Ferreira Riach Baixas Spain 2017 62.00
Pinot Gris Willamette Valley Vineyards 2018 56.00
Pinot Grigio Barone Fini Alto Adige 2019 50.00
Pinot Grigio Ca' Montini Italy 2018 56.00
Pinot Grigio Lechthaler Trentino Italy 2018 60.00
Pinot Grigio Conte Brandolini 2020 52.00
Pinot Grigio Terlato Italy 2019 60.00
Riesling Albrecht Reserve Alsace France 2018 68.00
Riesling Chateau Ste. Michelle Eroica Washington 2018 56.00
Riesling Erbacher Mosel-Saar Germany 2020 56.00
Riesling St. Urbans-Hof Mosel-Saar Germany 2019 55.00
Rosé Elouan Oregon 2020 60.00
Txakoli Ameztoi Spain 2019 59.00
Viognier Miner California 2018 60.00

Champagne/Sparkling

Armand de Brignac Ace of Spades Brut France NV 650.00
Dom Perignon Epernay 2010 495.00
Krug Brut Grande Cuvee Reims NV 425.00
Moet et Chandon Imperial Epernay NV 180.00
Perrier-Jouët Fleur De Champagne 2012 475.00
Perrier-Jouët Fleur De Champagne Rosé 2012 595.00
Roederer Cristal Reims 2008 495.00
Ruinart Blanc de Blanc Reims NV 225.00
Ruinart Rose Reims NV 230.00
Santa Margherita Prosecco Italy NV 72.00
Schramsberg Brut Rosé Napa 2017 95.00
Taittinger Brut La Francaise Reims NV 125.00
Taittinger Comtes Blanc de Blanc Reims 2006 385.00
Veuve Clicquot La Grande Dame Brut Reims 2008 375.00

Dessert Wines

El Maestro Sierra Sherry Spain 375ml 36.00
Gekkeikan Sake Horin Kyoto 300ml 49.00
Merryvale Antigua California 500 ml 89.00

Wines by the Glass

White 6oz. / 9oz. pour options

Chardonnay Trefethen Estate Napa 2019 15.00 / 22.50
Chardonnay Chalk Hill "Estate" Sonoma 2019 20.00 / 30.00
Burgundy Louis Latour Macon-Lugny France 2020 16.00 / 24.00
Pinot Grigio Terlato Italy 2019 15.00 / 22.50
Riesling Albrecht Reserve Alsace France 2018 17.00 / 25.50
Rosé Whispering Angel Sonoma 2020 15.00 / 22.50
Sauvignon Blanc Charles Krug Napa 2019 15.00 / 22.50

Red 6oz. / 9oz. pour options

Cabernet Sauvignon Roth Alexander Valley 2020 16.00 / 24.00
Cabernet Sauvignon B.R. Cohn North Coast 2019 15.00 / 22.50
Cabernet Sauvignon Napa Cellars Saint Helena Napa 2018 21.00 / 31.50
Merlot Peirano Estate "Six Clones" Lodi 2016 15.00 / 22.50
Pinot Noir Four Graces Willamette Valley 2019 16.00 / 24.00
Malbec Terrazas Reserva Mendoza Argentina 2019 15.00 / 22.50
Meritage "The Prisoner" Oakville Napa 2019 29.00 / 44.00
Sangiovese Bocelli Rosso Toscana Italy 2018 16.00 / 24.00
Zinfandel Murphy Goode "Liars Dice" Alexander Valley 2019 15.00 / 22.50

Champagnes / Sparkling Wines

Schramsberg Brut Rosé 2017 27.00
Santa Margherita Prosecco Italy NV 19.00

Unfortunately, vintage changes and product allocations are out of our control. Inventory is subject to vary based on each winery's availability.