



## Appetizers

**French Onion Soup** \$7  
caramelized onions, beef broth, topped with melted gruyere

**Thai Peanut Calamari** \$12  
calamari fillet strips, wasabi aioli, peanut sauce

**Low Country Crab Dip** \$15  
jumbo lump crab, warmed with a rich blend of parmesan and monterey jack cheeses

**New Orleans Style Shrimp** \$12  
cajun beurre blanc, baguette

**Charcuterie & Cheese Board** \$14  
daily selection of cured meat and cheese

**Lump Crab Cake** \$13  
toasted pecan remoulade

**Shrimp Cocktail** \$12  
house made horseradish cocktail sauce

**Wild Boar Tenderloin** \$13  
parsnip, green chili relish

**Smoked Salmon** \$12  
pickled red onion, capers, creme fraiche, country bread

**Cider Glazed Pork Belly** \$12  
caramelized sweet potatoes, crispy brussel sprouts

**Lobster Bisque** \$12  
cream and sherry

**Seared Tuna** \$  
sesame seed, jicama, mango, ponzu, seaweed

**Goat Cheese and Garlic** \$  
tomato chutney, pita

## Salads

**The Classic** \$6  
crisp romaine, sourdough croutons, shredded parmesan

**The Wedgie** \$7  
applewood smoked bacon, red onion, Maytag blue cheese

**G's House** \$7  
mixed greens, goat cheese, apple, caramelized onions, candied walnuts, balsamic vinaigrette

## Entrées

**Blackened Heart of Ribeye** \$33  
fingerling potatoes, herb blue cheese butter

**Sauteed Salmon** \$29  
sustainably farmed Verlasso salmon, leek fondue, roasted potatoes, green chili relish

**Just for the Halibut** \$35  
lump crab, roasted red peppers, spinach, potato cake, sun dried tomato beurre blanc

**Maryland Lump Crab Cakes** \$26  
two jumbo lump cakes, pan sautéed, roasted red pepper aioli

**Prime Bone-In KC Strip** \$38  
mashed potatoes, au poivre sauce

**Rack of Lamb** \$39  
crusted with whole grain mustard, mashed potatoes, demi glace

**Springer Mountain Farms Chicken** \$22  
french breast, broccolini, mashed potatoes, pan jus

**Fresh Catch of the Day** \$  
market price

**Pan Seared Mahi** \$27  
charred cauliflower risotto, herb pesto

**Heritage Farm Pork Chop** \$  
butternut squash, roasted poblano, herb brown butter, fried garlic

**Sauteed NC Trout** \$22  
gnocchi, brussel sprouts, walnut parsley pistou

**8oz Filet Mignon** \$36  
a la carte

**16oz Prime Hand Cut Ribeye** \$36  
a la carte

**Pan Seared Scallops** \$33  
butternut squash, roasted poblano, herb brown butter, fried garlic

**Braised Short Rib** \$  
mashed potatoes, port wine reduction

**Seared Tuna** \$  
sesame rice cake, peanut sauce

## Sweet Treats

**Mom's New York Cheesecake** \$8  
The one you've heard about, smooth and silky with a crunchy graham cracker crust - crafted with love by Joan Dressler

**Crème Brûlée** \$8  
Rich vanilla custard with a golden sugar shell made in a classic English tradition

**Apple Crisp** \$8  
Sweet cinnamon apples with crispy butter crumb topping and vanilla ice cream drizzled with caramel

**Mom's Carrot Cake** \$8  
Mom is at it again!! Freshly grated carrots, Awesome cream cheese frosting

**Mom's Apple Cake** \$8

caramel, ice cream

**Chocolate Cake \$8**

chocolate cake, chocolate lava, vanilla ice cream

**Sides**

Brussel Sprouts

Lobster Mac & Cheese

Mashed Potatoes

Potato Gratin

Sauteed Gnocchi

Fingerling Potatoes Confit

Broccolini

Jumbo Asparagus