



Appetizers & Snacks

French Onion Soup \$7

caramelized onions, beef broth, topped with melted gruyere

Thai Peanut Calamari \$12

calamari fillet strips, wasabi aioli

Low Country Crab Dip \$15

jumbo lump crab warmed with a rich blend of parmesan and jack cheeses

New Orleans Style Shrimp \$13

cajun beurre blanc, baguette

Seared Rare Ahi Tuna \$12

ponzu, ginger, wasabi aioli, seaweed salad

Baked Pimento Cheese \$10

tomato jam, crispy ham, baguette

Goat Cheese and Roasted Garlic \$11

grilled pita, tomato chutney

Lump Crab Cake \$14

roasted pecan remoulade

Grilled Boar Tenderloin \$13

wild mushroom risotto, blueberry marmalade

Crispy Fried Okra \$10

jalapeno cilantro crema, pickled red onions

Sautedd Gnocchi \$12

Harmony Ridge farms spicy Italian sausage, sun dried tomatoes, broccoli rabe, fried garlic, madeira cream sauce, lemon chutney

Charcuterie Board \$17

Assortment of meats and cheeses

Salads

The Classic Caesar \$8

crisp romaine, sourdough croutons, shredded parmesan

Chopped Salad \$8

shredded romaine, hard boiled eggs, bacon, cucumber, tomato, croutons, champagne vinaigrette

The Wedgie \$8

applewood smoked bacon, red onion, Maytag blue cheese

G's House \$8

mixed greens, goat cheese, apple caramelized onions, candied walnuts, balsamic vinaigrette

Entrées

Blackened Heart of Ribeye \$35

fingerling potatoes, asparagus, herb blue cheese butter

Sauteed Salmon \$30

sustainably farmed Verlasso salmon, roasted tomato risotto

Filet Mignon- 9 oz. \$41

roasted mushroom demi glace, mashed potatoes, asparagus

Filet Mignon- 6 oz. \$36

roasted mushroom demi glace, mashed potatoes, asparagus

Just for the Halibut \$37

lump crab, roasted red peppers, spinach, potato cake, sun dried tomato beurre blanc

Maryland Lump Crab Cakes \$28

two jumbo lump crab cakes, pan sautéed, toasted pecan remoulade

Rack of Lamb \$37

crusted with whole grain mustard, mashed potatoes, demi glace

Shrimp and Grits \$26

shrimp, crab, andouille sausage, cajun beurre blanc

Braised Short Rib \$29

port wine demi glace, mashed potatoes

Seared Tuna \$33

sashimi grade, ginger glaze, Thai peanut slaw, sesame rice cake

Jumbo Shrimp Liguini \$28

roasted grape tomatoes, parmesan cream

Joyce Farms Chicken \$24

fingerling potatoes, baby carrots, mushrooms, brussel sprouts, chicken pan sauce

Prime KC Strip \$40

house cut French fries, herb garlic butter

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

Mom's Carrot Cake \$8

Mom is at it again!! Freshly grated carrots Awesome cream cheese frosting

Mom's Apple Cake \$8

enough said...caramel, ice cream

Chocolate Mousse Cake \$8

Three layered cake with double chocolate mousse finished with chocolate ganache

Sides

Brussel Sprouts with Bacon
Potato Au Gratin
Mac & Cheese

Asparagus
Fingerling Potatoes
Spinach
French Fries