



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** \$13
Harmony Ridge farms Italian sausage, ricotta, charred broccolini, tomato sugo, lemon preserve
- 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

Key Lime Pie \$8

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