



## 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** \$14  
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** \$13  
roasted pecan remoulade

**Grilled Sausage** \$10  
whole grain mustard, caramelized onions

**Grilled Boar Tenderloin** \$13  
wild mushroom risotto, blueberry marmalade

**Sauteed Ricotta Dumplings** \$12  
apples, country ham, blue cheese fondue

**Crispy Fried Okra** \$10  
jalapeno cilantro crema, pickled red onions

## Salads

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

**Chopped Salad** \$7  
shredded romaine, hard boiled eggs, bacon, cucumber, tomato, croutons, champagne vinaigrette

**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** \$32

fingerling potatoes, asparagus, herb blue cheese butter

**Sauteed Salmon** \$27

sustainably farmed Verlasso salmon, roasted tomato risotto

**Filet Mignon- 9 oz.** \$39

roasted mushroom demi glace, mashed potatoes, asparagus

**Filet Mignon- 6 oz.** \$34

roasted mushroom demi glace, mashed potatoes, asparagus

**Just for the Halibut** \$34

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

**Maryland Lump Crab Cakes** \$25

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

**New York Strip** \$38

french fries, garlic butter

**Rack of Lamb** \$34

crusted with whole grain mustard, mashed potatoes, demi glace

**Shrimp and Grits** \$24

shrimp, crab, andouille sausage, cajun beurre blanc

**Braised Short Rib** \$27

port wine demi glace, mashed potatoes

**Seared Tuna** \$32

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

**Jumbo Shrimp Liguini** \$26

roasted grape tomatoes, parmesan cream

**Joyce Farms Chicken** \$21

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

**Chocolate Cake** \$7

Double chocolate cake served warm with ganache and vanilla ice cream

**Crème Brûlée** \$7

Rich vanilla custard with a golden sugar shell made in a classic English tradition

**Mom's Carrot Cake** \$7

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** \$7

**Chocolate Mousse Cake** \$8

## Sides

Brussel Sprouts with Bacon

Potato Au Gratin  
Mac & Cheese  
Asparagus  
Fingerling Potatoes  
Spinach  
French Fries