



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 pork sausage, celeriac, sherry wild mushroom cream

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 \$33

fingerling potatoes, asparagus, herb blue cheese butter

Sauteed Salmon \$28

sustainably farmed Verlasso salmon, roasted tomato risotto

Filet Mignon- 9 oz. \$40

roasted mushroom demi glace, mashed potatoes, asparagus

Filet Mignon- 6 oz. \$35

roasted mushroom demi glace, mashed potatoes, asparagus

Just for the Halibut \$35

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 \$35

crusted with whole grain mustard, mashed potatoes, demi glace

Shrimp and Grits \$25

shrimp, crab, andouille sausage, cajun beurre blanc

Braised Short Rib \$28

port wine demi glace, mashed potatoes

Seared Tuna \$33

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

Jumbo Shrimp Liguini \$27

roasted grape tomatoes, parmesan cream

Joyce Farms Chicken \$22

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

Prime KC Strip \$39

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

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