

H O R S D ' O E U V R E S

FOCACCIA & CITRUS OIL \$7

Toasted focaccia bread with house infused olive oil for dipping

FRIED PORTOBELLO MUSHROOMS \$12

Served with Old Bay aioli

HUMMUS \$9

Classic chickpea hummus served with raw veggies and pita chips

BLANCHED ALMONDS \$6

Toasted blanched almonds drizzled with olive oil & sprinkled with kosher salt

CAULIFLOWER BITES \$12

Deep fried cauliflower with your choice of Cajun style (Old Bay aioli & pepper jelly)
OR buffalo style (Blue cheese/Ranch)

MEATBALLS \$13

Succulent house made meatballs with our signature tomato sauce and asiago cheese
served with garlic toast

WINGS \$14

Five wings tossed in our house made maple bourbon OR buffalo sauce. Served with celery and carrots

WHIPPED FETA \$12

A creamy feta cheese blend topped with chopped pistachios, honey and chives. Served with naan bites

PULLED CHICKEN NACHOS \$14

Pulled chicken, house made queso, citrus slaw, salsa verde, sour cream & scallions

PATATAS BRAVAS \$12

Crispy potatoes with a Spanish paprika sauce & housemade aioli

FRIED OLIVES \$10

Medley of mediterranean olives fried & served with lemon aioli

CHEESE PLATE \$15

3 Artisanal cheeses, dried fruit & nuts, pickles, crackers

S A L A D S

AHI TUNA AL PASTOR \$25

6oz blackened Ahi tuna, goat cheese crumbles, toasted almonds, grilled pineapple over spring mix
with a pineapple grapefruit vinaigrette

CHICKEN AND BLUE CHEESE SALAD \$23

Spring mix greens with 6oz of grilled chicken, bacon crumbles, blue cheese, toasted almonds, and a
peach vinaigrette. *sub salmon \$7

STEAKHOUSE SALAD \$23

4 oz of NY strip over spring mix tossed in our Cabernet vinaigrette and topped with radishes,
white cheddar cheese, cherry tomatoes, pickled red onion and french fries.

Ask about our kid's menu for our guests 12 and under: Chicken nuggets, pasta and grilled cheese

ENTREES

TERIYAKI SALMON \$35

8 oz salmon fillet glazed in house teriyaki. Served with lemon caper couscous & sautéed vegetables

SOUTHERN SCALLOPS \$35

3 jumbo (U10) pan seared scallops with fried green tomatoes. Served over cheesy grits and drizzled with a tabasco vinaigrette

PISTACHIO CRUSTED SCALLOPS \$37

3 jumbo (U10) scallops seared with a pistachio dusting and topped with Parisienne sauce. Served with lemon caper couscous & sautéed vegetables

TENDERLOIN FILET \$43

8 oz tenderloin filet topped with choice of sauce, served with cheese grits and broccoli

BEAST BURGER \$27

A mix of Venison, Bison, Wild Boar, & Wagyu Beef. Topped with aged white cheddar, caramelized onions, sautéed mushrooms, pickles, and harissa aioli. Served with fries or side salad

WAGYU BURGER \$25

8oz wagyu ground beef topped with the LTO, mayo and provolone cheese. Served with fries or a side salad

PEACH AND BOURBON PORK CHOP \$31

A succulent 8 oz pork chop brined in brown sugar & topped with a sweet and savory bourbon peach glaze. Served alongside creamy risotto and steamed broccoli

SOUTHERN FRIED CHICKEN \$25

6oz panko breaded chicken breast drizzled in hot honey. Served with cheesy grits & bacon braised kale

CHIPOTLE PORTOBELLO TACOS \$21

Chipotle marinated mushrooms, red pepper and onion served in tortilla shells with black beans, guacamole and pickled carrots, red onions. Served with chips and salsa V

CAPRESE PENNE PASTA \$21

Sun-dried pesto cream sauce, burrata, blistered tomatoes, fresh basil *V

V=Vegan *V=Vegan upon request

SIDES \$5

side salad (+\$6 for full) - Caesar salad (+ \$6 for full) - bacon braised kale - cheesy grits - sautéed vegetables - fries - truffle fries (+ \$4) - sautéed broccoli - lemon caper couscous

Sauces \$2.00 - sriracha remoulade - lemon aioli - Cajun aioli - harissa aioli - peppercorn -chimichurri

Add ons - Salmon \$11 - Chicken \$7 - Steak \$11 - Bacon \$3 - Scallops MP

DESSERT

GLAZED DONUT BREAD PUDDING \$8

topped with whiskey sauce

CAFE AU LAIT CRÈME BRULÉ \$7

creamy custard finished with a layer of caramelized sugar

WONTON CANNOLI'S \$12

3 wonton cannoli's filled with ricotta, cream cheese, powdered sugar, and chocolate chips

PEACH CRISP \$9

served with Austins vanilla ice cream & a caramel drizzle