



GREENS

CLASSIC CAESAR SALAD

Chopped romaine, shaved parmesan, croutons, and classic Caesar dressing.

WEDGE SALAD

Iceberg Lettuce, tomato, bacon, bleu cheese crumbles, and Stilton dressing.

BERRY MELANGE

A refined blend of ripe berries, candied pecans, creamy goat cheese and baby greens, finished with a Champagne vinaigrette.

SOUPS

FRENCH ONION SOUP

Caramelized onions in rich beef bone broth, cabernet, thyme, and swiss & provolone.

LOBSTER BISQUE

A rich velvety bisque crafted from roasted lobster shells, finished with hand-picked lobster.

CLAM CHOWDER

New England Style with clams, shrimp, bacon fresh herbs, and perfectly cooked potatoes.

12

13

16

9

9

9

SMALL PLATES

MUSSELS PROVENÇALE *Crowded House Sauvignon Blanc* 18

Sautéed mussels in white wine, tomato, garlic, and herbs de Provence.

BACON-WRAPPED SHRIMP *Sonoma-Cutrer Chardonnay* 18

Jumbo shrimp wrapped in smoked bacon, glazed with balsamic and local honey. Accompanied by a citrus slaw.

FRIED CALAMARI *Frisk Riesling* 18

Lightly breaded calamari rings, fried to perfection. Served with spicy marinara.

OYSTER ROCKEFELLER (5) *Sonoma-Cutrer Chard* 18

Baked oysters with garlic butter, spinach, heavy cream, bacon, and parmesan.

PREMIUM CHEESE PLATE *Dalia Pinot Grigio* 18

Chef-selected cheeses served with honey, nuts, fruits, seasonal chutney and artisan crackers.

BLUEFIN TUNA TATAKI* 23

Lightly seared bluefin tuna, thinly sliced, finished with soy-ginger sauce, sesame seeds, and fresh scallions.

COASTAL LUMP CRAB 23

Sweet lump crab and fresh avocado layered with lemon & herbs and a light olive oil drizzle.

FRIED GREEN TOMATOES 15

Stacked fried green tomatoes layered with pimento cheese and drizzled with local honey and pesto vinaigrette.

STEAKS & CHOPS

Proudly aged a minimum of 21 days, Our steaks embody the pinnacle of flavor, texture, and craftsmanship.

SPECIALTY CUT

TOMAHAWK STEAK* - 40oz

ORIGINAL	LUXE 24K GOLD
145	200

PREMIUM CUTS*

ANGUS NY STRIP – 14oz *Educated Guess Cabernet Sauvignon*

ORIGINAL	LUXE 24K GOLD
42	72

RIBEYE STEAK – 16oz *Pessimist Red Blend*

56	86
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FILET MIGNON – 6oz (PETITE CUT) *Matchbook "Arsonist" Cabernet Sauvignon*

48	65
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FILET MIGNON – 10oz (CENTER CUT) *Matchbook "Arsonist" Cabernet Sauvignon*

65	85
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PORTERHOUSE – 22oz *Matchbook "Arsonist" Cabernet Sauvignon*

69	99
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GRILLED LAMB CHOPS (4PC) *La Posta "Pizzella" Malbec*

42

SURF & TURF (6oz FILET & 6oz LOBSTER TAIL) *Boen "Tri-County" Pinot Noir*

73

Premium Steak Additions:

ADD GRILLED SHRIMP +15 / ADD LOBSTER TAIL +25

Steak Sauces \$4: Marsala Demi-Glace | Gorgonzola Cream Sauce | Hollandaise | Bourbon Garlic Cream

À LA CARTE SIDES - \$10

Creamed Spinach
Roasted Brussels with Parmesan & Bacon
Grilled Asparagus

Sautéed Vegetables
Mashed Potatoes
Loaded Baked Potato

Truffle Fries
Parmesan Mushroom Risotto
Extra Bread \$4

FEATURED PLATES

BLACKENED SALMON *Boen Tri-County Pinot Noir* 33

Blackened salmon served over stone ground grits and sautéed spinach finished with Mornay sauce.

CHILEAN SEA BASS *Sonoma Cutrer Chardonnay* 46

Pan-Seared sea bass with a lemon Beurre Blanc sauce, asparagus, and mashed potatoes.

LEMON GARLIC JUMBO SHRIMP 28

Sauteed shrimp tossed in classic scampi sauce made with white wine, butter, fresh lemon juice, garlic, scallions, and tomatoes, served over linguini.

LOBSTER RAVIOLI *Sonoma Cutrer Chardonnay* 32

Stuffed lobster ravioli in a creamy tomato basil sauce tossed with parmesan and shrimp.

COASTAL SEAFOOD *Dalia Pinot Grigio* 35

A coastal classic - shrimp, scallops, calamari, mussels, and clams in your choice of rich tomato white wine sauce or marinara. Served over linguini.

AMBER SOUTHERN CHICKEN 28

Grilled and marinated chicken breast with fresh herbs and garlic. Served with parmesan muschroom risotto. Finished with savory Carolina red wine mushroom reduction.

BARREL'S SHORT RIB 35

Slow roasted served with mashed potatoes and finished with cabernet pan au jus.

USDA PRIME BURGER* 24

Topped with lettuce, tomato, red onion, mayo and swiss cheese on a brioche bun with parmesan truffle fries.

Recommended Wine Pairing

*For the best dining experience, we suggest steak temperatures of Medium Rare or Medium. Requests for Medium-Well or higher fall outside our recommendation, and we cannot ensure the same level of quality. *Consuming raw or undercooked foods may elevate your risk of illness; please consult a physician if uncertain*