



DINNER MENU

WINTER 2025

SMALL / SHARING PLATES

- CRISPY RHODE ISLAND CALAMARI** - Wasabi Aioli, Creamy Ponzu Sauce - **15.95**
- BLISTERED SHISHITO PEPPERS** - Sprinkled with Pink Himalayan Salt - **10.95** 
- TENDERLOIN TACOS** - Grilled Beef Tenderloin served on Flour Tortillas with shredded Mozzarella, Pico De Gallo, Lettuce and Jalapeño Remoulade - **15.95**
- CRAB CAKE** - Cajun Jumbo Lump Crab Cake served with a Potato Croquette and topped with a Lemon Cream Sauce - **15.95**
- INC. SHRIMP OR SALMON TACOS** - Coleslaw, Carrots, Sweet Chili Ponzu Sauce - **15.95**
- SCALLOP TACOS** - Pan seared Scallops topped with Mango Salsa Chiffonade Spinach and Ponzu Sauce - **15.95**
- SHORT RIB TACOS** - Slow-braised Short Ribs, topped with housemade slaw, KC BBQ Sauce, Fried Onions and Sriracha - **15.95**
- SLOW BRAISED BEEF SHORT RIB** - Served with a Sweet Potato Croquette, and topped with a Thai Chili Glaze - **15.95**
- SMOKED SALMON CROSTINI** - Toasted French Baguette, with Whipped Herb Goat Cheese, Chilled Smoked Salmon, drizzled with Dill Honey Mustard and served with Tomato Jam - **14.95**
- FRIED GREEN TOMATOES** - Organic Fried Green Tomatoes stuffed with a Herb Goat Cheese and Roasted Red Pepper Coulis, and Basil Oil - **12.95**

- STEAMED MUSSELS PROVENÇAL** - **CHOOSE YOUR SAUCE:** Champagne Herb Broth, Leeks, Tomatoes, Extra Virgin Olive Oil, OR Chipotle Cilantro Tomato Cream Sauce - **16.95** 
- SAUTÉED BUTTON MUSHROOMS** - Tossed in a Champagne Herb Broth with Leeks, Garlic, and Tomato, served with French Baguette - **13.95**
- GOAT CHEESE RAVIOLI** - Served with San Marzano Tomato Basil sauce and Crispy Basil - **13.95**
- MEDITERRANEAN PLATTER** - Falafel, Hummus, Olive Tapenade, Tomato Jam, Halloumi Cheese, and Tzatziki, served with warm Pita Bread - **16.95** add chicken - **8.00**
- BAYOU FRIED SHRIMP** - Fried to perfection and served with Cocktail Sauce and a Creole Remoulade - **14.95**
- HAWAIIAN LAMB SLIDERS** - Topped with Pickled Baby Bok Choy, Arugula, Julienned Carrots and Ponzu Sauce - **14.95**
- SMOKED BBQ WINGS** - Tossed with Carolina BBQ Sauce, served with Pomme Frites - **16.95**
- SPICY CHICKEN QUESADILLA** - Grilled Chicken, Mixed Peppers, Onions, Mushrooms, Pepper Jack Cheese, served with Guacamole, Salsa, and Sour Cream - **16.95**
- BANG BANG CAULIFLOWER** - Beer Battered Cauliflower tossed in a Sweet Thai Chili Sauce - **13.95**
- EGGPLANT FRIES** - Topped with shredded Parmesan, served with Creamy Ponzu Sauce - **11.95**

SOUPS & SALADS

- SOUP DU JOUR** - **10.95**
- SEAFOOD GUMBO** - Stone-ground Grits, Andouille, Chicken, and Shrimp - **10.95**
- CAESAR SALAD** - Romaine Lettuce topped with Caesar Dressing, Heirloom Tomatoes, Parmesan Crostini - **11.95**
- ROASTED PEAR SALAD** - Roasted Bartlett Pear, mixed Field Greens, Port Wine Vinaigrette, Crisp Goat Cheese Croquette and Topped with Candied Walnuts - **12.95**
- BLACK AND BLEU STEAK SALAD** - Mixed Field Greens, Cherry Tomatoes, Avocado, Roquefort Bleu Cheese Crumble, tossed in a Dijon Balsamic Vinaigrette and topped with a 4 oz. Steak - **19.95** 
- BURRATA CAPRESE** - Vine Ripe Tomatoes, Arugula, Burrata Cheese, Topped with a Balsamic Reduction and Basil Oil - **11.95** 
- WINTER SALAD** - Mixed Greens, Beets, Candied Walnuts, Butternut Squash, Feta Crumbles, Tossed in a Balsamic Dijon Vinaigrette - **12.95** 
- QUINOA SALAD** - Mixed Greens, Arugula, Red Onion, Spiced Cashews, Oranges, Feta Cheese, tossed with Satsuma Vinaigrette - **12.95** 
- THE CLASSIC WEDGE** - Iceberg Wedge, Vine Ripe Cherry Tomatoes, Chopped Boiled Egg, Bleu Cheese, Smoked Bacon and Red Onion - **13.50** 
- TAVERN SALAD** - Mixed Greens and Chopped Romaine, Red Onion, Avocado, Corn, Egg, Cherry Tomatoes, Tossed in our secret housemade Vinaigrette and topped with Feta Cheese - **12.95** 
- THE CHOPPED** - Romaine Lettuce, Mixed Greens, Cucumbers, Artichokes, Cherry Tomatoes, Onions, Dubliner Cheese, topped with a creamy Italian Dressing and Bacon Crumbles - **12.95** 
- Additions to Complement Your Salad:**

Avocado - 3	Grilled Shrimp - 9	Grilled Tuna - 10
Grilled Chicken - 8	Grilled Salmon - 10	Steak Filet - 15

MAIN COURSE

Please Ask for Featured Chef Specials

- SESAME ENCRUSTED SEARED TUNA*** - Sashimi-grade Tuna seared to perfection, served with a Wasabi Risotto, sautéed Baby Bok-Choy, Peppers with a Ginger Soy broth - **29.95**
- WALNUT CRUSTED TROUT** - Served over a Scallop Risotto, with Broccolini and a Tomato Butter Sauce - **32.95**
- TERIYAKI SALMON STIR FRY*** - Pan-seared Atlantic Salmon, served with a Vegetable Medley over a bed of Saffron Rice and tossed in a housemade Teriyaki Sauce - **29.95**
- CHILEAN SEA BASS** - Served with Pancetta Hash, Julienne Vegetables and finished with a Lobster and Shrimp Ragout - **39.95** 
- MARK’S SHRIMP & CHICKEN CAJUN ALFREDO** - Served with Button Mushrooms, Spinach, Sun dried Tomatoes, tossed in a Cajun Alfredo sauce on a bed of fettuccine and topped with Parmesan cheese - **29.95**
- KETO VEGETARIAN LASAGNA** - Medley of Vegetables, Housemade Tomato Sauce, Ricotta, Mozzarella and Parmesan Cheese - **22.95** 
- REDFISH CIOPPINO** - North Atlantic Calamari, Redfish, and PEI Mussels, Tossed in a Tomato Caper Alla Vodka Sauce and served on a bed of Capellini - **35.95**
- PARMESAN CRUSTED GROUPER** - Broiled Grouper served with creamy Yukon Gold Potato Wedges, Sautéed Broccolini & topped with a Lemon Cream Sauce - **34.95**
- LOBSTER & SHRIMP SPAGHETTI** - Sautéed Maine Lobster & Gulf Shrimp, tossed with a Garlic White Wine Herb Broth with Cherry Tomatoes and Chopped Parsley over Spaghetti - **36.95**
- NAWLIN’S SHRIMP & GRITS** - Low Country Gravy, Mixed Chiles, Stone-ground Grits, Caramelized Onions, Chorizo, Heirloom Tomatoes, Andouille Sausage and Bacon - **28.95** 
- TWIN PETITE FILET MIGNON*** - 8oz. Filet, basted with Garlic, Thyme, Butter, served with Potato Purée, Asparagus, Mushrooms and topped with Cognac Demi-glace - **40.95** 
- FIRE GRILLED LAMB CHOPS** - Served with Crispy Spinach, Yukon Gold Potatoes tossed in a Roquefort Cream Sauce, and topped with a Cognac Demi-glace - **38.95** 
- CHICKEN PICCATA** - Served over a bed of Angel Hair Pasta, Asparagus, topped with a Lemon Zest Caper Cream Sauce - **26.95**
- BONELESS SHORT RIB** - Beef Short Rib, served with Roasted Butternut Squash and Wild Mushroom Risotto - **29.95** 
- PERI PERI CHICKEN** - Marinated Half Chicken served with Spanish Red Bean and Rice Pilaf, and Roasted Corn - **29.95** 
- SHORT SMOKED DRY RUBBED CHICKEN** - Southern Style Mac & Cheese, Crispy Brussels Sprouts and St. Louis BBQ Sauce - **29.95**
- SOUTHERN FRIED CHICKEN DINNER** - Flash Fried Twin, French cut Chicken Breast with Garlic Potato Purée, Sautéed Green Beans, Maple Glazed Corn Muffin, and finished with a Rustic Country White Gravy - **27.95**
- NEW YORK STRIP** - 14 oz. Meat by Linz, served with Herbed Potato Rounds, Charred Broccolini, and topped with a Cognac Demi-glace - **40.95** 
- FISH AND CHIPS** - Pilsner Beer Battered Cod, Housemade Waffle Chips and served with Housemade Coleslaw and Jalapeño Remoulade - **26.95**
- MAINE LOBSTER & SHRIMP RAVIOLI** - Served with a Cajun Alfredo Sauce, Cherry Tomatoes, and Parmesan Cheese, Maine Lobster Claw and Gulf Shrimp - **32.95**
- BONELESS SHORT RIB SHEPARD’S PIE** - Classic Shepard’s Pie with shredded slow braised Boneless Short Rib and topped with Cheddar Bacon Potato Puree - **29.95** 

SIDES

Additional Charge for Substitution

FRENCH FRIES / POMME FRITES - 6 SWEET POTATO FRIES - 6 SOUTHERN STYLE MAC & CHEESE - 7 GOAT CHEESE POTATO PURÉE - 8	ROASTED BUTTERNUT SQUASH - 8 SAUTÉED / CREAMED SPINACH - 6/7 GREEN BEANS - 7 BRUSSELS SPROUTS - 7	MUSHROOM RISOTTO - 8 BROCCOLINI - 8 POTATO PURÉE - 6 COLE SLAW - 6
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ADVISORY: *CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEATS, POULTRY, FISH, SHELLFISH, & EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.