BOLD
american fare

Small Plates

🅑**Spicy Lemon Garlic Crab Claws** 1/2l**b** snow cra**b** claws/ charred lemon/ garlic/ sourdough MP*

Fresh Burrata whipped pesto ricotta/ Heirloom tomatoes/ garlic/ **b**asil/ red onion/ **b**alsamic reduction/ crostinis 17

Baked Diver Scallops garlic parmesan **b**readcrum**b**s/ charred lemon 26

🅑**Tuna Nachos** Ahí tuna/ avocado/ cilantro/ jalapeño/ chili sauce/ Japanese mayo/ wonton chips 29 ▲

Shrimp Cocktail black tiger shrimp/ spicy cocktail sauce 24*

🅑**Lobster Pop Tart** savory pie crust/ cream cheese/ chives/ sweet chili glaze 23

Lamb Lollipops pan seared chops/ rosemary Dijon crust 25 ▲

Pan Seared Filet Tips black pepper parmesan **b**utter 22* ▲

Maryland Blue Crab Cakes roasted corn salsa/ horseradish aioli 26

Mussels spicy white wine tomato **b**roth/ Andouille sausage/ sourdough 28*

Maple Bourbon Pork Belly pan seared/ maple **b**our**b**on glaze/ cheddar jalapeño grits 17*

Salads/Soups

Chopped Salad Romaine/ pork lardon/ tomatoes/ egg/ red onion/ creamy garlic ranch 9.5/19.5*

Caesar Salad shredded Romaine/ creamy dressing/ parmesan/ toasted **b**uttered **b**readcrum**b**s 9/18

Fall Harvest Salad spring mix/ Romaine/ cran**b**erries/ apples/ glazed pecans/ pomegranate pearls/ goat cheese/ roasted squash/ blueberry pomegranate vinaigrette 11/22*

Soup on a Whim 9

Add to any large salad: chicken 10 steak 15 ▲ salmon 12 ▲ shrimp 14

Fish

Grilled Faroe Island Barbecued Salmon roasted vegetable couscous 38 ▲

🅑**Alaskan Halibut** hemp seed crusted Alaskan hali**b**ut/ creamy pesto sauce/ wild mushroom and **b**lack truffle risotto 51* ▲

Chef's Catch MP ▲

***** Indicates gluten free options. Ask your server a**b**out dishes that can **b**e modified to **b**e gluten free or for vegetarian options

▲ Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food**b**orne illness.

🅑 **Chef Mat's recommendation**

USDA Prime Steaks

Toppings

garlic herb 5/ black pepper & parmesan 6/ black truffle 12
horseradish 5/ blue cheese 6/ sautéed shrimp 14/ lobster tail 25
All steaks are served with sautéed mushrooms and a choice of potato.

Filet Mignon 8oz center cut filet mignon/ premium tender/ buttery/ mild 53* ▲

Ribeye 16oz prime ribeye/ rich/ tender/ heavily marbled 62* ▲

Cowboy Ribeye 24oz prime cowboy ribeye/ rich/ tender/ heavily marbled/ bone-in 68* ▲

NY Strip 14oz prime New York strip/ flavorful/ tender 51* ▲

Chef's Cut* MP ▲

Sides (Substitutes/A La Carte)

cheddar jalapeño grits +4/7*
Cajun creamed corn +4/7*
sautéed button mushrooms +3/7*
black truffle parmesan fries +8/16*
Ⓑ**caramelized brussels sprouts** crispy pork belly/ red onion +6/13*
asparagus sautéed or grilled +4/7*
lobster mac n cheese +9/18
jalapeño popper mac n cheese +6/11
roasted garlic mashed potatoes +4/7* **loaded** +5/9
sea salt baked potato +3/7* **loaded** +5/10
dinner salad +4/8*

Entrees

Ⓑ**Black Truffle and Porcini Mushroom Sacchetti** roasted garlic mascarpone cream/ seared filet tips/ lump crab 45 ▲

Country Fried Steak 12oz prime sirloin/ blackened shrimp/ Cajun country gravy/ roasted garlic mashed potatoes/ Cajun creamed corn 35 ▲

Fresh Orecchiette grilled chicken/ Heirloom tomatoes/ black garlic/ roasted red peppers/ broccolini/ cream sauce 29

Roasted Pumpkin Carbonara duck yolk/ pumpkin/ guanciale/ seared diver scallops/ fresh cavatelli 40

Lobster Ravioli roasted garlic/ broccolini/ roasted peppers/ mascarpone cream sauce 37

10oz Ribeye Steak Sandwich caramelized onions/ provolone cheese/ Japanese mayo/ fries 31 ▲

Deb's Famous Pot Roast slow roasted prime chuck/ S.E. Coal Miner Porter/ root vegetables/ grilled asparagus 29 ▲

Redneck Surf & Turf crispy maple bourbon pork belly/ blackened shrimp/ cheddar jalapeño grits/ Cajun corn salsa 35*

Bold Wagyu Burger Wagyu beef burger/ lettuce/ onion/ pickle/ ketchup/ mayo/ American cheese/ fries/ sesame Brioche bun 29 ▲

16oz Bone-In Berkshire Pork Chop stuffed with cranberry cinnamon goat cheese/ mashed potatoes/ grilled asparagus 37* ▲