



SOUPS

- GF Baked Onion Soup 7**
- Cream of Mushroom Soup 7**
puff pastry top
- Charleston She Crab Soup 7**
sherry, chives

- GF House Salad 6**
mixed greens, tomatoes, cucumbers, red onion, choice of dressing
- GF Caesar Salad 6**
romaine leaves, caesar dressing, parmesan cheese, house made croutons

- Spinach & Artichoke Dip 11**
served with tortilla chips
- Classic Escargot 10**
parsley garlic butter

- Stuffed Mushrooms 13**
herb cheese stuffed, honey BBQ sauce
- Bruschetta 15**
tenderloin, tomatoes, onions, peppers, balsamic reduction and Chef selection cheese

SALADS

- GF Iceberg Wedge Salad 8**
tomatoes, blue cheese crumbles, bacon, scallions, creamy blue cheese dressing
- GF Roasted Beet & Kale Salad 8**
local kale, roasted beets, feta cheese, toasted pecans, honey cider vinaigrette

STARTERS

- Fried Calamari 11**
ginger soy sauce
- GF Bacon Wrapped Shrimp 11**
horseradish, honey glaze
- GF Pan Roasted PEI Mussels 13**
white wine, roasted garlic, breadcrumbs, parsley, tomatoes
- Half Dozen Oysters Three Ways ***
Choice of:
 - GF raw on the half shell 12**
 - fried with tartar sauce 13*
 - GF baked rockefeller with creamed spinach 14**

- Pecan Crusted Chicken Salad 13**
mixed greens, tomatoes, cucumbers, mushrooms, pecans, mixed cheese, choice of dressing Add Salmon or Shrimp +3
- GF Grilled Steak Salad * 16**
mixed greens, tomatoes, blue cheese crumbles, crisp fried onions

CHICAGO'S CLASSICS

Includes a House or Caesar Salad

- GF Shrimp & Grits 21**
sautéed shrimp, peppers, onions, garlic, andouille, Geechie Boy™ grits

- Chicken Picatta 19**
Prestige Farms™ chicken sautéed with garlic, capers, lemon butter sauce, angel hair pasta, broccoli

- Crispy Fried Shrimp 21**
hand breaded, hush puppies, cocktail sauce, house cut french fries

- Pecan Crusted Chicken 19**
Prestige Farms™ chicken, roasted sweet potato purée, bing cherry sauce

- GF BBQ Ribs 25**
danish baby back ribs, smoked, braised, and broiled with Makers Mark™ BBQ sauce, choice of side

- GF Grilled Atlantic Salmon * 27**
lump crab, béarnaise sauce, grilled asparagus

- GF Steak Tips * 26**
tenderloin steak tips over garlic mashed potatoes with Au Poivre Preparation
- Shrimp & Scallops 28**
pan seared, artichokes, sun dried tomatoes, mushrooms, capers, white wine, angel hair pasta

- GF Signature Roasted Aged Prime Rib of Beef ***
USDA Choice, aged, choice of side
14 oz 36 10 oz 28 8 oz 23

STEAKS & LOBSTER

Includes a choice of side. Add a House or Caesar salad +4 Add a Wedge or Kale salad +6

- GF Center Cut Sirloin * 6 oz 19**
USDA Choice
- GF Grilled Bone-in Cowboy Ribeye * 16 oz 39**
USDA Choice
- GF Surf & Turf * 42**
6 oz bacon wrapped filet with mushroom demi glace and broiled lobster tail
- GF New York Strip * 14 oz 38**
USDA Choice, hand cut
- GF Broiled Maine Lobster Tails MKT**
drawn butter

Add to any Steak:
Lump Crab Meat & béarnaise sauce 6 | Au Poivre Preparation (three peppercorn brandy sauce & crispy fried onions) 3 | Broiled Lobster Tail MKT

- GF Filet Mignon * 8 oz 36**
USDA Choice, aged, hand cut

ENTREES

- GF Pan Seared Scallops 29**
butternut squash Carolina Gold risotto, roasted brussel sprouts
- GF Steak Frites * 20**
marinated & grilled steak, arugula salad with pickled peppers, beef demi glace, house cut fries
- Ribeye Stroganoff 18**
egg noodles, sour cream, parmesan cheese, chives
- Cheeseburger * 13**
8 oz. Angus beef grilled, American cheese, special sauce, pickles on a brioche bun, house cut fries
- French Dip 15**
thinly sliced prime rib on a roll, horseradish, provolone, caramelized onions, au jus
- Horseradish Crusted Grouper MKT**
pan seared horseradish crusted grouper served with sautéed spinach, mushrooms and a lemon butter sauce
- Catch of the Day MKT**

- GF Mediterranean Style** – Grilled fish served with sautéed spinach, tomatoes, red peppers, mushrooms, artichokes, basil oil

Or

- GF Bayou Style** – pan seared blackened fish served with Geechie Boy™ grits and pineapple salsa

- ### SIDES 5
- Stone Ground SC Geechie Boy™ Grits
 - Sweet Potato Purée
 - Vegetable Medley
 - Baked Potato
 - Garlic Mashed Potatoes
 - House Cut French Fries
 - Spinach
 - Broccoli
 - Basket of 4 Honey Butter Croissants
 - Roasted Brussel Sprouts, Local Apples, Bacon +2
 - Grilled Asparagus +2

*THE CONSUMPTION OF RAW OR UNDER COOKED EGGS, HAMBURGERS, SHELLFISH, POULTRY, FISH AND STEAKS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

GF We offer Gluten Friendly options, however we are not a 100% gluten-free kitchen and cross-contamination may occur

Proprietor:
Mark Zwolak

Executive Chef /
Proprietor:
Oscar Galan



Handcrafted Cocktails

Ultimate Martini 9

A Chicago's Classic with Cathead vodka, your choice of up or on the rocks

Southside 10

Beefeater gin, fresh lime juice, simple syrup, mint

Chicago's Margarita 11

Casa Pacifica reposado and anejo tequila, dry curacao, agave, fresh squeezed lime

Manhattan 11

Four Roses bourbon, sweet vermouth, angostura bitters, cherry

Sazerac 12

Bulleit Rye whiskey, Absinthe rinse, peychauds bitters, sugar cube, lemon peel

Bourbons / Whiskey

Basil Hayden	11
Bulleit Rye	10
Crown Royal	9
Crown Reserve	11
Elijah Craig 12 yr	10
Jack Daniels Single	14
Knob Creek	10
Maker's Mark	9
Ridgemont 1792	10
Willett	10
Woodford's Reserve	11

Scotch / Whiskey

Chivas Regal	10
Dalwhinnie 15 yr	15
Glenfiddich 12 yr	13
Glenlivet 12 yr	13
Glenlivet 18 yr	20
Glenmorangie La Santa	14
Glenmorangie Quinta	15
Jameson	8
J&B	8
Johnny Walker Red	9
Johnny Walker Black	12
Lagavulin 16 yr	19
Macallan 12 yr	15
Oban 14 yr	20

Beer by the Bottle / Can

Bell's Two Hearted Ale	6
Budweiser	4
Coors Light	4
Heineken	6
Miller Lite	4
Reformation Cadence	6
Reformation Oren	6
Scofflaw Basement IPA	7
Stella Artois	6
3 Taverns Night in Brussels	6
Yuengling	4

Draft Beer

Bud Light	5
Gate City 1864 IPA	7
Rotating Seasonal Tap	MKT
Sam Adams Seasonal	6
Sweetwater 420	6

Wines

Sparkling

Zardetto Prosecco Veneto Italy

Glass | Bottle
9 36

White

Big Fire Pinot Gris Willamette Valley Oregon '15	8	32
Alois Lageder Pinot Grigio Alto Ridge Italy '16	10	40
Whitehaven Sauvignon Blanc Marlborough New Zealand NV	12	48
Chateau St James Sauvignon Blanc/Viognier 'Little James Basket Press' France '16	8	32
Dr. Loosen 'Dr. L' Riesling Mosel Germany '16	8	32
Chateau St Michelle Chardonnay Mimi Washington '16	8	32
Kendall Jackson Vintners Reserve Chardonnay California '16	10	40
Sonoma Cutrer Chardonnay Russian River Ranches California '15	13	52

Rose

La Crema Rose Monterey California '16

10 40

Red

The Pinot Project Pinot Noir California '16	10	40
J Lohr 'Falcon's Perch' Pinot Noir Monterey County California '16	11	44
Chehalem 'Three Vineyards' Pinot Noir Willamette Valley Oregon '15	14	56
Drumheller Merlot Columbia Valley Washington '15	8	32
Anderson's Conn Valley 'Prologue' Merlot North Coast California '11	11	44
Filus Malbec Mendoza Argentina '16	10	40
Vina Bujanda Tempranillo Rioja Spain '14	9	36
Domaine Boutinot 'Les Couteaux' Grenach/Syrah Cotes du Rhone Villages France '14	10	40
Chateau Roc Meynard Merlot/Cabernet Sauvignon Bordeaux France '14		45
Tenuta di Frescobaldi Sangiovese/Cabernet Sauvignon/Cabernet Franc Tuscany Italy '14	12	48
Francis Ford Coppola Zinfandel California NV	9	36
Matchbook 'Arsonist' Red Blend Petit Verdot/Malbec/Cabernet Sauvignon '15	12	48
Josh Cellars Craftsman's Collection Cabernet Sauvignon California '15	8	32
Angeline Cabernet Sauvignon Reserve Paso Robles '15	10	40
Katherine Goldschmidt 'Crazy Creek' Cabernet Sauvignon California '16	13	52
Priest Ranch Cabernet Sauvignon Napa Valley '14		75

Ports

Fonseca Late Bottle Vintage '09	9
Warre's Warrior Porto Reserve	9
Taylor Fladgate 10 yr	10
Taylor Fladgate 20 yr	11

* vintages are subject to change based upon availability *