



## SOUPS

### GF Baked Onion Soup

**Cream of Mushroom Soup**  
puff pastry top

**Charleston She Crab Soup**  
sherry, chives

### GF House Salad

mixed greens, tomatoes, cucumbers, red onion, choice of dressing

### GF Caesar Salad

romaine leaves, caesar dressing, parmesan cheese, house made croutons

**Spinach & Artichoke Dip**  
served with tortilla chips

**Classic Escargot**  
parsley garlic butter

**Stuffed Mushrooms**  
herb cheese stuffed, honey BBQ sauce

**Bruschetta**  
tenderloin, tomatoes, onions, peppers, balsamic reduction and Chef selection cheese

## SALADS

### GF Iceberg Wedge Salad

tomatoes, blue cheese crumbles, bacon, scallions, creamy blue cheese dressing

### GF Roasted Beet & Kale Salad

local kale, roasted beets, feta cheese, toasted pecans, honey cider vinaigrette

## STARTERS

**Fried Calamari**  
ginger soy sauce

GF **Bacon Wrapped Shrimp**  
horseradish, honey glaze

GF **Pan Roasted Mussels**  
white wine, roasted garlic, breadcrumbs, parsley, tomatoes

**Half Dozen Oysters Three Ways \***  
Choice of:

GF raw on the half shell

GF baked rockefeller with creamed spinach

**Pecan Crusted Chicken Salad**  
mixed greens, tomatoes, cucumbers, mushrooms, pecans, mixed cheese, choice of dressing Sub Salmon or Shrimp +3

GF **Grilled Steak Salad \***  
mixed greens, tomatoes, blue cheese crumbles, crisp fried onions

## CHICAGO'S CLASSICS

Includes a House or Caesar Salad

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

### GF BBQ Ribs

baby back ribs, smoked, braised, and broiled with Makers Mark™ BBQ sauce, choice of side

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

### GF Steak Tips \*

tenderloin steak tips over garlic mashed potatoes with Au Poivre Preparation

### Shrimp & Scallops

pan seared, artichokes, sun dried tomatoes, mushrooms, capers, white wine, fresh spinach angel hair pasta

### GF Signature Roasted Aged Prime Rib of Beef \*

USDA Choice, aged, choice of side  
14 oz 10 oz 8 oz

### GF Shrimp & Grits

sautéed shrimp, peppers, onions, garlic, andouille, Geechie Boy™ grits

### Chicken Picatta

Prestige Farms™ chicken sautéed with garlic, capers, lemon butter sauce, fresh fettuccini pasta, broccoli

### Crispy Fried Shrimp

hand breaded, hush puppies, cocktail sauce, house cut french fries

## 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**  
USDA Choice

GF **New York Strip \* 12 oz**  
USDA Choice, Bone-in

GF **Grilled Bone-in Cowboy Ribeye \* 16 oz**  
USDA Choice

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

GF **Bone-in Filet Mignon \* 10 oz**  
USDA Choice, aged, Bone-in

Add to any Steak:

Lump Crab Meat & béarnaise sauce 8 | Au Poivre Preparation (three peppercorn brandy sauce & crispy fried onions) 3 | Broiled Lobster Tail MKT

GF **Broiled Maine Lobster Tails**  
drawn butter

GF **Surf & Turf \***  
6 oz bacon wrapped filet with mushroom demi glaze and broiled lobster tail

### GF Pan Seared Scallops

butternut squash Carolina Gold risotto, roasted brussel sprouts

### GF Steak Frites \*

marinated & grilled steak, arugula salad with pickled peppers, beef demi glaze, house cut fries

### Ribeye Stroganoff

fresh egg noodles, sour cream, parmesan cheese, mushrooms, chives

## SIDES

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

## ENTREES

### Cheeseburger \*

8 oz. Angus beef grilled, American cheese, special sauce, pickles on a brioche bun, house cut fries

### French Dip

thinly sliced prime rib on a roll, horseradish, provolone, caramelized onions, au jus

### Horseradish Crusted Grouper

pan seared horseradish crusted grouper served with sautéed spinach, mushrooms and a lemon butter sauce

### Catch of the Day

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

\*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



## Beer by the Bottle / Can

Bell's Two Hearted Ale  
 Budweiser  
 Coors Light  
 Creature Comforts Tropicalia  
 Heineken  
 Miller Lite  
 Reformation Cadence  
 Reformation Haddy  
 Reformation Jude  
 Scofflaw Basement IPA  
 Stella Artois  
 3 Taverns Night in Brussels  
 Yuengling

### Draft Beer

Bud Light  
 Gate City 1864 IPA  
 Rotating Seasonal Tap  
 Sam Adams Seasonal  
 Sweetwater 420

Zardetto Prosecco Veneto Italy

Big Fire Pinot Gris Willamette Valley Oregon '15  
 Alois Lageder Pinot Grigio Alto Ridge Italy '17  
 Whitehaven Sauvignon Blanc Marlborough New Zealand '17  
 Chateau St James Sauvignon Blanc/Viognier 'Little James Basket Press' France '17  
 Dr. Loosen 'Dr. L' Riesling Mosel Germany '16  
 Chateau St Michelle Chardonnay Mimi Washington '17  
 Kendall Jackson Vintners Reserve Chardonnay California '16  
 Sonoma Cutrer Chardonnay Russian River Ranches California '16

La Crema Rose Monterey California '17

The Pinot Project Pinot Noir California '16  
 J Lohr 'Falcon's Perch' Pinot Noir Monterey County California '16  
 Chehalem 'Three Vineyards' Pinot Noir Willamette Valley Oregon '15  
 Drumheller Merlot Colombia Valley Washington '15  
 Filus Malbec Mendoza Argentina '16  
 Vina Bujanda Tempranillo Rioja Spain '15  
 Domaine Boutinot 'Les Couteaux' Grenach/Syrah Cotes du Rhone Villages France '14  
 Chateau Roc Meynard Merlot/Cabernet Sauvignon Bordeaux France '14  
 Tenuta di Frescobaldi Sangiovese/Cabernet Sauvignon/Cabernet Franc Tuscany Italy '14  
 Francis Ford Coppola Zinfandel California '16  
 Matchbook 'Arsonist' Red Blend Petit Verdot/Malbec/Cabernet Sauvignon '15  
 Josh Cellars Craftsman's Collection Cabernet Sauvignon California '15  
 Katherine Goldschmidt 'Crazy Creek' Cabernet Sauvignon California '16

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

## Handcrafted Cocktails

### **Ultimate Martini**

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

### **Southside**

Beefeater gin, fresh lime juice, simple syrup, mint

### **Chicago's Margarita**

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

### **Manhattan**

Four Roses bourbon, sweet vermouth, angostura bitters, cherry

### **Sazerac**

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

## Wines

### Sparkling

### White

### Rose

### Red

## Ports

## Bourbons / Whiskey

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

## Scotch / Whiskey

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

\* vintages are subject to change based upon availability \*