



SOUPS

- GF Baked Onion Soup 7**
- Cream of Mushroom Soup 7**
puff pastry top
- Lobster Bisque 5/7**
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 11**
parsley garlic butter
- Fried Lobster Ravioli 15**
hand breaded, marinara sauce
- Bruschetta 16**
tenderloin, tomatoes, onions, 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 13**
horseradish, honey glaze
- GF Pan Roasted Mussels 16**
white wine, roasted garlic, breadcrumbs, parsley, tomatoes
- Half Dozen Oysters ***
Choice of:
- GF raw on the half shell 14**
- GF baked rockefeller with creamed spinach 16**

- Pecan Crusted Chicken Salad 15**
mixed greens, tomatoes, cucumbers, mushrooms, pecans, mixed cheese, choice of dressing Sub Salmon or Shrimp +3
- GF Grilled Steak Salad * 17**
mixed greens, tomatoes, blue cheese crumbles, crisp fried onions

CHICAGO'S CLASSICS

Includes a House or Caesar Salad

- GF Shrimp & Grits 22**
sautéed shrimp, peppers, onions, garlic, andouille, Geechie Boy™ grits
- Chicken Picatta 22**
Prestige Farms™ chicken sautéed with capers, lemon butter sauce, fresh fettuccini pasta, broccoli
- Crispy Fried Shrimp 22**
hand breaded, hush puppies, cocktail sauce, house cut french fries

- Pecan Crusted Chicken 22**
Prestige Farms™ chicken, roasted sweet potato purée, bing cherry sauce

- GF BBQ Ribs 29**
baby back ribs, smoked, braised, and broiled with Makers Mark™ BBQ sauce, choice of side

- GF Grilled Atlantic Salmon * 29**
lump crab, béarnaise sauce, grilled asparagus

- GF Steak Tips * 30**
tenderloin steak tips over garlic mashed potatoes with Au Poivre Preparation
- Shrimp & Scallops 31**
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 36 10 oz 30 8 oz 25

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 22**
USDA Choice

- GF New York Strip * 12 oz 38**
USDA Choice, Bone-in

- GF Grilled Bone-in Cowboy Ribeye * 16 oz 41**
USDA Choice

- GF Filet Mignon * 8 oz 38**
USDA Choice, aged, hand cut

- GF Bone-in Filet Mignon * 10 oz 45**
USDA Choice, aged, Bone-in

- GF Broiled Maine Lobster Tails MKT**
drawn butter

- GF Surf & Turf * 42**
6 oz bacon wrapped filet with mushroom demi glaze and broiled lobster tail

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 Pan Seared Scallops 31**
butternut squash Carolina Gold risotto, roasted brussel sprouts

- GF Steak Frites * 22**
marinated & grilled steak, arugula salad with pickled peppers, beef demi glaze, house cut fries

- Ribeye Stroganoff 22**
fresh egg noodles, sour cream, parmesan cheese, mushrooms, chives

ENTREES

- Cheeseburger * 15**
8 oz. Angus beef grilled, American cheese, special sauce, pickles on a brioche bun, house cut fries

- French Dip 16**
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

- Lobster Ravioli MKT**
fresh lobster ravioli, broiled lobster tail, creamy lobster sauce

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

Beer by the Bottle / Can

Bell's Two Hearted Ale	6
Budweiser	4
Coors Light	4
Creature Comforts Tropicalia	7
Heineken	6
Michelob Ultra	5
Miller Lite	4
Reformation Cadence	6
Reformation Haddy	6
Reformation Jude	6
Scofflaw Basement IPA	7
Stella Artois	6
3 Taverns A Night on Ponce	6
Yuengling	4

Draft Beer

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

Ultimate Martini 10 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 Lanazul reposado and anejo tequila, dry curacao, agave, fresh squeezed lime
Manhattan 12 Four Roses bourbon, sweet vermouth, angostura bitters, cherry
Sazerac 13 Bulleit Rye whiskey, Absinthe rinse, psychauds bitters, sugar cube, lemon peel

Bourbon / Whiskey / Rye

ASW Duality	10
ASW Fiddler Bourbon	11
ASW Resurgens Rye	12
Basil Hayden	11
Bulleit Rye	10
Crown Royal	9
Crown Reserve	11
Elijah Craig 12 yr	10
Gentleman's Jack	10
High West Double Rye	12
Jack Daniels Single	14
Knob Creek	10
Maker's Mark	9
Ridgemont 1792	10
Redwood Emerald Giant	10
Redwood Lost Monarch	10
Redwood Pipe Dream	10
Willett	10
Woodford's Reserve / Rye	11

Scotch

Dalwhinnie 15 yr	15
Glenfiddich 12 yr	13
Glenlivet 12 yr	13
Glenlivet 18 yr	20
Glenmorangie La Santa	14
Glenmorangie Quinta	15
Lagavulin 16 yr	19
Macallan 12 yr	15
Oban 14 yr	20

Wines

Sparkling

Lamarca Prosecco Trevisio Italy

Big Fire Pinot Gris Willamette Valley Oregon '16

Alois Lageder Pinot Grigio Alto Ridge Italy '18

Whitehaven Sauvignon Blanc Marlborough New Zealand '18

Chateau St James Sauvignon Blanc/Viognier 'Little James Basket Press' France '18

Dr. Loosen 'Dr. L' Riesling Mosel Germany '17

Chateau St Michelle Chardonnay Mimi Washington '18

Kendall Jackson Vintners Reserve Chardonnay California '17

Sonoma Cutrer Chardonnay Russian River Ranches California '17

White

La Crema Rose Monterey California '18

Rose

Red

Lifevine Pinot Noir (certified pesticide free) Willamette Valley Oregon '17

Meiomi Pinot Noir California '17

Raeburn Pinot Noir Russian River Valley '16

Drumheller Merlot Colombia Valley Washington '16

Filus Malbec Mendoza Argentina '18

Vina Bujanda Tempranillo Rioja Spain '15

Domaine Boutinot 'Les Couteaux' Grenach/Syrah Cotes du Rhone Villages France '14

Tenuta di Frescobaldi Sangiovese/Cabernet Sauvignon/Cabernet Franc Tuscany Italy '16

Francis Ford Coppola Zinfandel California '16

Replica Pickpocket Cabernet Sauvignon/Syrah California '16

Matchbook 'Arsonist' Red Blend Petit Verdot/Malbec/Cabernet Sauvignon '16

Josh Cellars Craftsman's Collection Cabernet Sauvignon California '16

Katherine Goldschmidt 'Crazy Creek' Cabernet Sauvignon California '17

Folie à Deux Cabernet Sauvignon Alexander Valley California '16

Ports

Fonseca Late Bottle Vintage '09

Warre's Warrior Porto Reserve

Taylor Fladgate 10 yr

Taylor Fladgate 20 yr

Glass | Bottle

10 40

9 36

11 44

12 48

9 36

8 32

9 36

11 44

13 52

10 40

10 40

13 52

15 60

8 32

10 40

9 36

10 40

12 48

9 36

12 48

13 52

9 36

14 56

60

9

9

10

11

* vintages are subject to change based upon availability *