

Starters

Cheese & Charcuterie 25

Charcuterie, Artisanal Cheese, Olives, House pickled Vegetables

Brussel Sprouts 14

Deep Fried, Honey Sriracha Glaze

PEI Mussels 20

Garlic, Shallots, White Wine, Cherry Tomato Focaccia

Herbed Parmesan Biscuits 8

Four Housemade Biscuits served with Honey and Butter

Pickled Fried Okra 12

Crispy Tempura Batter, Spicy Aioli

Salads

Little Gem Wedge 14

Crumbled Blue Cheese, Bacon Lardon, Cherry Tomato,
Herb Buttermilk Dressing

Classic Caesar 12

Romaine Hearts, Shaved Parmesan, Focaccia Crouton,
Caesar Vinaigrette

Mixed Artisan Greens 14

Summer Strawberries, Spiced Candied Cashews, Crumbled
Goat Cheese, Honey Lavendar Balsamic

Entrées

Roasted Chicken 28

Southern Corn Succotash, Roasted Potatoes

Lobster Ravioli 38

Alfredo, Grilled Asparagus, Tomatoes, Pecorino

Seared Mahi Mahi 32

Tomato Mango Chutney, Quinoa, Avocado Sauce

Stuffed Portobello Mushroom 27

Quinoa, Corn, Black Beans, Cheddar Cheese and Avocado Sauce

Seared Sea Scallops 42

Creamy Polenta, Braised Oyster Mushrooms, Broccolini, Bacon Marmalade

Potato Gnocchi 29

Vodka Sauce, Grilled chicken, Zucchini, Sunburst Squash, Fried basil leaves, Pecorino

Steaks

1855 Prime Black Angus Beef, no food dyes or preservatives.

8 oz. Filet Mignon 45

12 oz. Ribeye 40

12 oz. N.Y. Strip 37

10 oz. Kurobota Brined Pork Chop 37

Choice of Horseradish Cream, Housemade Steak Sauce or Blueberry Merlot Reduction

Sides 7

Roasted Potatoes | Sautéed Mushrooms
Asparagus | Grilled Broccolini | French Fries

Loaded Baked Potato
Butter, Sour Cream, White Cheddar and Bacon

All Food and Beverage Subject to 20% Service Charge + Tax

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Wine Selection

\$25 corkage fee will be added to all wines.

Sparkling Wine

gls/btl

Château Élan Moscato d'Asti D.O.C.G, Alba Italy 2019	10/45
light, sweet, semi-sparkling style with notes of tropical fruits	
Château Élan Dolce Rosso D.O.C.G, Alba Italy 2019	10/45
light, sweet, semi-sparkling style with notes of roses and cherries	
Château Élan Brut NV	10/40
100% chardonnay; green apple and spritz nuances	
Brut D'Ananas, Manutea Tahiti	85
tahitian pineapple sparkling wine, a Château Elan exclusive	

Red Wine

gls/btl

Château Élan Velvet 2018	12/48
light tannins and notes of ripe berries and off-dry finish	
Château Élan Uvaggio 2016	16/64
fresh baked bread with hints of blueberry and a light peppery finish	
Château Élan Pinot Noir 2018	13/52
the holy grail of wine; our take on the classic burgundy	
Château Élan Cabernet Sauvignon 2018	13/55
the most-awarded varietal of Château Elan	
Château Élan Scarlet 2017	12/48
blend of syrah and montepulciano; reminiscent of northern Rhône	
Château Élan Les Petits 2016	16/64
50% petit verdot + 50% petit syrah	
Château Élan Merlot 2017	13/52
oaky and smooth with hints of cinnamon and crushed cigar	
Château Élan Tempranillo 2015	18/72
fiery Spanish grape aged 2 yrs in French oak	
Château Élan Grenache 2017	16/64
perfumed and elegant, notes of orange blossom and red berries	
Château Élan Mameli 2017	18/72
blend of noble Italian varieties, complex feature, with fruit and earth	
Château Élan Malbec	16/64
vanilla bean with anise background	
Château Élan Port	12/42
ruby opaque color, flavors of berries and spice	

White Wine

gls/btl

Château Élan Rosé Reserve 2019	10/40
dry rose with bright citrus flavors and smooth mineral finish	
Château Élan Sauvignon Blanc 2018	10/40
aromas of grapefruit, apricot and grass, dry yet fruity finish	
Château Élan Pinot Grigio 2019	10/40
crisp, refreshing medium bodied wine with an intense "minerality"	
Château Élan Nancy 2016	13/52
elegant notes of citrus, hawthorne & jasmine	
Château Élan Chardonnay 2018	10/40
complex notes of apricot, apple, and peach with subtle oakiness	