

## APPETIZERS

**CAST IRON CORNBREAD 15**  
*maple-bacon butter*

**SEASONAL STEAKHOUSE QUICHE 19**  
*chef's selection of seasonal ingredients*

**CRAB CAKE 20**  
choice of  
1904 CRAB CAKE  
*hollandaise, grilled asparagus, pickled shallot*  
or  
ISLAND CRAB CAKE  
*marinated pineapple salad, fresh avocado*

**ARANCINI 17**  
*savory saffron, mushrooms, spinach risotto,  
calabrian marinara*

**FRIED CALAMARI 19**  
*artichokes, pickled peppers, sweet chili sauce*

**WHIPPED FETA & MARINARA DIP 17**  
*feta, calabrian chili, tomato, hot honey,  
grated romano, house made focaccia*

**SHRIMP COCKTAIL 19**  
*cocktail sauce, lemon, seaweed salad*

**SMOKED BLACK COD DIP 17**  
*smoked cod, fresh herbs, house made focaccia*

**CHICKEN EGG ROLLS 17**  
*pepperjack cheese, black beans, cilantro,  
sweet chili, hoisin*

## SALADS

**SEASONAL SALAD 14**  
*grilled peach, prosciutto, roasted pistachios,  
shaved parmigiano reggiano, apricot vinaigrette*

**HOUSE 12**  
*fresh herbs, aged white cheddar, preserved peppers,  
buttermilk ranch dressing*

**WEDGE 12**  
*iceberg, tomato, bleu cheese, neuske bacon,  
pickled shallot, bleu cheese dressing*

**CAESAR 11**  
*grated parmesan, ciabatta croutons, classic dressing*

## SOUPS

**FRENCH ONION 10**  
*gruyère, ciabatta crouton*

**WATERMELON GAZPACHO 10**  
*watermelon, tomato, cilantro, thai chili,  
mint, crème fraiche*

**LOBSTER BISQUE 14**  
*puff pastry, crème fraiche, chive*

**CORN CHOWDER 10**  
*corn, bacon lardons, potato, fresh thyme*

## PASTA

**LOBSTER MAC 26**  
*cavatappi, cream, shallot, garlic, white wine*

**BRAISED PORK SHOULDER RAGU 25**  
*braised pork, tomato, calabrian chili, house made rigatoni*

**FETTUCCINE 26**  
*creamy garlic alfredo  
choice of: shrimp | chicken | mushroom*

**THREE CHEESE RAVIOLI 22**  
*corn puree, sautéed garden vegetable, fresh herb oil,  
pine nut*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



## SEAFOOD

### MISO BLACK COD 44

*leek and fennel risotto, chervil, currant chutney*

### RED SNAPPER 42

*steamed rice, sautéed bok choy, yuzu ponzu sauce*

### GRILLED SHRIMP 36

*carrot purée, sautéed corn, tomato coulis*

### PAN-SEARED SALMON 36

*coconut curry broth, crispy noodles, marinated cucumber*

## SPECIALTIES

### DUCK BREAST 35

*soy lemongrass marinated, cherry brandy glaze,  
sweet potato pavé*

### STEAKHOUSE BURGER 24

*pepperjack cheese, bacon onion jam, dijon aioli,  
truffle parmesan fries*

### PAN-ROASTED CHICKEN 28

*boursin whipped potatoes, chicken demi-glaze*

## STEAKS & CHOPS

### GRILLED PORK TENDERLOIN 35

*cherry demi-glaze, creamy cheese grits,  
grilled asparagus*

### STEAK FRITES 36

*pepper-encrusted, brandy caper sauce, parmesan fries*

### LEMONGRASS LAMB PORTERHOUSE 45

*tamarind sauce, spiced carrots, garden tomato,  
mint oil*

### 18 OUNCE RIBEYE 65

### 16 OUNCE NEW YORK STRIP 55

### 8 OUNCE FILET 52

### 16 OUNCE PORK CHOP 39

## SIDES

### CREAMED SPINACH 10

### ASPARAGUS 10

### STEAK FRITES 8

### BOURSIN MASHED POTATOES 9

### WILD MUSHROOMS 10

### SWEET POTATO 8

### BAKED POTATO 9

### BRUSSELS SPROUTS 10

### PARMESAN GARLIC FRITES 8

### SPICE-CRUSTED CARROTS WITH HARISSA YOGURT 12

## ADD ONS

### SHRIMP (3) 16

### LOBSTER TAIL MKT PRICE

### HOLLANDAISE 6

### BEARNAISE 6

### RED WINE DEMI 6

