

## SHAREABLES

- Ahi Tuna Tower GF** \$18  
Avocado, Tomatoes, Crème Fraîche,  
Soy-Balsamic Reduction, Lemon Agrumato
- Shrimp Cocktail GF** \$18  
Cocktail Sauce, Remoulade, Fresh Lemon
- Mini Lobster Rolls** \$28  
Chive-Tarragon Aioli,  
Fresh Baked Buttered Brioche
- Jumbo Lump Crab Cake** \$24  
Grain Mustard Aioli, Sautéed Spinach
- Deviled Eggs GF** \$12  
Candied Bacon, Avocado, Sweet Chili Glaze
- Chef's House-Made Meatballs** \$16  
Fresh Herbs, Marinara, Basil, Ricotta, Parmesan,  
Grilled Baguette

- Buffalo Chicken Wings GF**  
Hot, Mild, Teriyaki-Thai Chili, or BBQ  
Served with Celery & Carrots  
Choice of Ranch or Bleu Cheese
- 10 Piece** \$17  
**15 Piece** \$25  
**25 Piece** \$35

## SOUPS & SALADS

- Chef's Soup of the Day** \$7  
Fresh Daily Options of Cream & Broth Soups
- French Onion AGF** \$9  
Crostiti, Provolone, Muenster and Swiss Cheese
- Classic Caesar AGF** \$13  
Romaine Hearts, Shredded Parmesan,  
Homemade Croutons, Caesar Dressing
- 7650 Salad GF** \$16  
Iceberg Lettuce, Swiss Cheese, Tomatoes,  
Deluxe Ham, Pickled Red Onions, Chopped Olives,  
Shredded Parmesan Cheese, Oregano Vinaigrette
- Wedge Salad AGF** \$17  
Iceberg Wedge, Candied Bacon, Grape Tomatoes,  
Crumbled Bleu Cheese, Pickled Red Onions,  
Brioche Croutons, Bleu Cheese Dressing,  
Balsamic Reduction
- Grilled Chicken Cobb Salad GF** \$20  
Romaine Hearts, Applewood Smoked Bacon,  
Grape Tomatoes, Cheddar Cheese, Avocado,  
Hard-Boiled Eggs, Crumbled Bleu Cheese,  
Bleu Cheese Dressing
- Southern Spinach Salad GF** \$18  
Handpicked Baby Spinach, Applewood Smoked Bacon,  
Candied Pecans, Crumbled Bleu Cheese, Apples, Hard  
Boiled Eggs, Poppyseed Vinaigrette

### Additions

Grilled Chicken...\$7, Grilled Shrimp...\$10,  
Seared Jail Island Salmon...\$12, Grilled 8oz Skirt Steak...\$16

Available Friday & Saturday

**Queen Cut Prime Rib** \$34  
Served with Au Jus & Horseradish Cream

**King Cut Prime Rib** \$42  
Served with Au Jus & Horseradish Cream

Served with Loaded Baked Potato and Asparagus

## HANDHELDS

- The G.O.A.T. Burger AGF** \$21  
Grilled American Wagyu, Goat Cheese,  
Red Onion Marmalade, Dijonnaise, Baby Arugula,  
Fresh Baked Brioche Bun
- California Chicken Sandwich AGF** \$19  
Grilled Chicken Breast, Applewood Smoked Bacon,  
Avocado, Provolone, Roasted Garlic Aioli,  
Butter Lettuce, Tomatoes, Fresh Baked Brioche Bun
- French Onion Burger AGF** \$18  
Grilled Chuck-Brisket and Short Rib, Onion Confit,  
Provolone, Dijonnaise, Fresh Baked Brioche Bun
- Prime Rib French Dip** \$22  
Sautéed Onions, Provolone Cheese, Au Jus,  
Creamy Horseradish, Fresh Baked Hoagie Roll
- Crab Cake Sandwich** \$25  
Seared Jumbo Lump Crab, Remoulade, Red Onions,  
Butter Lettuce, Tomatoes, Fresh Baked Brioche Bun
- Simply Grilled Jail Island Salmon Sandwich AGF** \$22  
Bibb Lettuce, Tomatoes, Red Onions, Fresh Lemon,  
Fresh Baked Brioche Bun, Side of Tartar Sauce

## MAINS

- Dry Aged Bourbon-Glazed** \$35  
**Cheshire Pork Chop GF**  
Grain Mustard - Veal Reduction, Apple Compote,  
Roasted Root Vegetables, Charred Broccolini
- Sesame-Crusted Jail Island Salmon AGF** \$30  
Citrus-Ginger Ponzu, Sushi Rice, Charred Broccolini
- Miso Marinated Chilean Sea Bass AGF** \$42  
Sushi Rice, Tempura Scallions, Sake Glaze
- Roasted Half Chicken GF** \$29  
Tempura Scallions, Peruvian Purple Potato Hash,  
Gochujang-Tangerine Glaze
- Grilled 14oz. Jack's Creek Black Angus Ribeye AGF** \$52  
Truffle Steak Fries, Grilled Asparagus,  
Roasted Garlic Herb Compound Butter,  
24-Hour Veal Essence
- Grilled 8oz. Filet Mignon GF** \$46  
Sautéed Wild Mushrooms, Peruvian Purple Potato Hash,  
Charred Broccolini, 24-Hour Veal Essence
- Zoodle Pasta V GF** \$24  
Squash Noodles, Oven-Dried Tomatoes, Garlic,  
Fresh Basil, Vegan Cheese, Marinara
- Spring Gnocchi V** \$30  
Potato Gnocchi, Roasted Spring Squash,  
Asparagus Tips, Grape Tomatoes, Brown Butter,  
Aged Balsamic, Sage, Shaved Parmesan,  
Ricotta Cheese
- Chef's Vegan Plate V GF** \$30  
Seasonal Assortment of Local Produce

V VEGETARIAN  
GF - GLUTEN FREE  
AGF- AVAILABLE GLUTEN FREE