

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
Crostini, 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

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