



Appetizers

Chilled Seafood Platter for Two*	36.00	Colossal Shrimp Cocktail*	18.00
Crab Maison with Sourdough Crisps	18.00	Roasted Oysters with Spinach and Bacon*	17.00
Dry Aged Beef Carpaccio, Vidalia Onion Marmalade*	18.00	Searred Scallops, Crispy Grit Cake, Sweet Corn Sauce*	16.00
Tuna Tartare, Mango, Papaya, Avocado*	18.00	Sautéed Shrimp, Lemon, Garlic, and Parmesan*	18.00
Vidalia Onion and Goat Cheese Fritter, Marinated Green Tomato, Smoked Pecan Vinaigrette	15.00	Sautéed Escargot, Spinach, Mushrooms, Basil Sauce	18.00

Soup & Salads

Baked Vidalia Onion Soup	10.00	Classic Caesar, Prepared Tableside	per person 14.00
Lobster Bisque	12.00	Vine Ripened Tomatoes and Mozzarella	14.00
Chilled Iceberg, Tomatoes, Onions, Bacon, Blue Cheese Choice of Dressing	12.00	Organic Spinach Leaves, Shiitake Mushrooms Vidalia Onions, Smoked Bacon, Sherry Vinaigrette	14.00

Entrées

Sauces: Lemon Caper Butter, Signature Steak Sauce, Horseradish Cream, Béarnaise, Cabernet Shallot, Cognac Peppercorn, Hollandaise

Searred Atlantic salmon, Tomato Risotto, Spring Vegetables, Basil Sauce*	34.00
GRILLED AHI TUNA, Haricot Vert, Crisp Potato, Fried Quail Egg, Sherry Vinaigrette*	40.00
Crab Crusted Chilean Sea Bass, Roasted Red Pepper Sauce*	40.00
Buttermilk Fried Maine Lobster Tails with Jack Daniels Honey Glaze*	52.00
Maine Lobster 1.5 or 2.5 pound, Prepared Any Style*	Market Price
Surf & Turf 6 ounce Filet Mignon, 5 oz Cold Water Maine Lobster Tail*	52.00
Stuffed Organic Chicken Breast, Truffle Mousse, Potato Puree, Natural Jus*	30.00
Grain Fed Veal Chop, Rosemary Butter*	47.00
Herb Crusted Rack of Lamb, Spicy Mint Sauce*	45.00
Filet Mignon 6 ounce*	34.00
Filet Mignon 10 ounce*	42.00
Filet Mignon au Poivre 10 ounce, Prepared Tableside*	49.00
New York Strip 14 ounce*	42.00
Bone-in Rib Eye 16 ounce*	45.00
Dry-aged Filet 10 ounce*	52.00
Dry-aged New York Strip Loin 14 ounce*	52.00

Accompaniments

9.00 Family Style

Green Asparagus	Creamy Cheese Grits	Fried Vidalia Onions Rings
Creamed Spinach	Fried Green Tomatoes	Green Beans, Bacon, Onion
Sautéed Seasonal Mushrooms	Lobster Mac and Cheese Gratin	Idaho Mashed Potatoes
Pommes Frites, Truffle, Sea Salt	Creamed Corn	Lyonnais Potatoes

Desserts

* Sugar Free Dessert Option

“Gold Brick” Sundae	12.00	Molten Center Chocolate Cake, Vanilla Anglaise, Raspberry Coulis, Vanilla Ice Cream	12.00
Georgia Peach Cobbler, Vanilla Ice Cream	12.00	Chocolate Soufflé, Chocolate Anglaise, Chocolate Ice Cream	15.00
“Upside Down” Apple Pie, Cinnamon Anglaise, Vanilla Ice Cream	12.00	Bananas Foster, Prepared Tableside	15.00
Tiramisu Parfait, Vanilla Anglaise	12.00	*Mascarpone Cheesecake, Blood Orange Coulis 4 carbs	12.00
Trio of Crème Brûlée	14.00	*Peach Crisp, Sugar Free Vanilla Ice Cream 20 carbs	12.00
New York Style Cheesecake, Fresh Berry Compote	14.00		

A service charge of 20% and 7% sales tax will be added to food and beverage service.

*As required by the State of Georgia, we provide this information: “Consuming raw or undercooked meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions.”