



≈ SPRING ≈

LOBSTER BISQUE

Old Bay Creme Fraiche, Chive | 6/9

BLOODY MARY GAZPACHO

Cilantro, Lime & Crispy Tortilla | 6/9

BAKED VEGGIE DIP

Shaved Brussels Sprouts, Spinach and Three Cheeses, Baked in a Cast Iron Skillet, Served with Grilled Bread and Chips | 11

GRILLED HALF ARTICHOKE

Hearts of Palm Salad, Peppadews, Arugula, Champagne Vinaigrette, Truffle Aioli Dipping Sauce | 12

SHRIMP COCKTAIL

Horseradish Cocktail, English Mustard Sauce | 15

HAMACHI CRUDO

Mojo Marinade, Cilantro, Truffle Chips | 14

TRIO OF HUMMUS

Garden Vegetables | 14

JUMBO LUMP CRAB CAKES

Preserved Lemon Aioli | 16

CAESAR SALAD

Little Gem Lettuce, Soft Boiled Organic Egg, Aged Parmesan, Croutons | 13

THE "WEDGE"

Brown Sugar Bacon, Smoky Bleu Cheese, Shaved Red Onion, Iceberg Lettuce, Creamy Sesame Dressing | 12

SIMPLE SALAD

Mixed Greens, Radish, Cucumber, Red Onion, Carrots, Tomato, Lemon Vinaigrette | 9

TOMATO & ONION SALAD

Marinated Vidalia Onions, Watercress, Peppercorn and Buttermilk Bleu Cheese Vinaigrette | 16

Salad Enhancements:

Scoop of Tuna or Rotisserie Chicken Salad | 7
Chicken Breast | 8
Shrimp | 9
Salmon | 11
Steak | 12

THE GRAZING BOARD

Serves 2 ppl

House Smoked Salmon, Prosciutto, Artisan Salami, Accoutrements | 24

GULF SHRIMP SALAD

Sauteed Shrimp, Avocado Toast, Marinated Heirloom Tomatoes, Arugula & Watercress, Citrus, White Balsamic Vinaigrette | 19

ASIAN CHICKEN SALAD

Napa Cabbage, Romaine Lettuce, Grilled Chicken Breast, Mandarin Orange, Sesame Dressing | 18

SMASH BURGER

Hand Pressed Beef Patty, Cheddar Cheese, Thousand Island Dressing, Shredded Lettuce, Tomatoes, Red Onion, House Pickles, Signature Charcoal Bun | 16

FISH SANDWICH

Tomatoes, Pickled Red Onions, Remoulade Toasted Brioche Bun | 19

SHORT RIB DIP

Braised Colorado Short Rib, Smoked Provolone, Carmelized Onion, Toasted Hoagie Bun, Au Jus | 18

MUSSELS & FRITES

Prosecco Champagne, Jalapeno Peppers, Garlic, Hand Cut Fries | 15

SAUTEED GARLIC SHRIMP PASTA

Fettuccine Noodles, Broccolini, Kale, Preserved Lemon Cream Sauce | 19

VEGETARIAN PARMESAN

White Bean Patty, Vine Ripe Tomato Sauce, Mozzarella, Grilled Broccolini | 18

ROTISSERIE HALF CHICKEN

Grilled Broccolini, Garlic Whipped Potatoes, Herb Chicken Jus | 22

GRILLED ORGANIC SALMON

Roasted Fingerling Potatoes,, Herb Salad, Crispy Prosciutto, Passion Fruit Sauce | 33

8 OZ AGC BISTRO STEAK

Housemade Steak Sauce, Chimi-Churri, Hand Cut Fries | 24
Add an Egg | 3
Upgrade 6 oz Filet Mignon | 5

DESSERTS

SEASONAL FRUIT CRISP

Creme Fraiche Ice Cream | 8

CHOCOLATE FLOURLESS CAKE

Salted Butterscotch Ice Cream, Dulce Du Leche & Mexican Chocolate Sauces, Whipped Topping, Mint | 10

WARM BROWNIE SUNDAE

Vanilla Bean Ice Cream and all the Fixings | 7

KEY LIME ICEBOX PIE

Lime Zest, Passion Fruit Sauce | 9

SCOOP OF ICE CREAM

Vanilla, Chocolate, Butterscotch, Strawberry | 3

DRINKS

GINGER BEER PALOMA

Casamigos Tequila, Grapefruit Juice, Lime Juice, Ginger Beer, Salted Rim | 12

TRANSFUSION

Absolut Vodka, Welch's Grape Juice, Canada Dry Ginger Ale | 11

IRISH COFFEE

Hot Coffee, Jameson Irish Whiskey, Sugar, Cream | 9.50

BLACKBERRY/ CUCUMBER GIN & TONIC

Muddled Blackberries & Cucumber, The Botanist Gin, Tonic Water | 9.50