

STARTERS

TOMATO-BASIL SOUP ^{GF VG} 8

Blue Cheese Croutons

CREAM OF CRAB SOUP 9

CRISPY CHICKEN WINGS 15

Buffalo, Koren BBQ, House Dry Rub

FIRECRACKER SHRIMP ^{GF} 12

Sweet Chile Aioli, Lime, Ranch

AVOCADO TUNA TARTARE 14

Lime-Soy, Cilantro, Sesame Wonton, Wasabi

CRISPY BRUSSELS SPROUTS 12

Bacon, Spiced Pecan, Maple Soy, Goat Cheese

BLACKENED SHRIMP DEVEILED EGG ^{GF} 14

Sugar Cured Bacon

1/2 DZN OYSTERS ON THE HALF SHELL ^{GF} 15

Tangiers Oysters, Tequila Cocktail Sauce, Lemon

LOADED FRIES ^{GF} 14

Beer Cheese, Bacon, Smokey Ranch, Green Onion

AVOCADO HUMMUS ^{VG} 12

Latin Spices, Lime Oil, House Tortilla Chips

JERK CHICKEN SKEWERS 12

Pineapple Vinaigrette

ARTISANAL CHARCUTERIE & CHEESE BOARD 21

Salami, Prosciutto, Chicken Liver Pate, Tillamook Cheddar, Brie, Blue Cheese, Grainy Mustard, Pickled Vegetables, Sourdough

SALADS

Shrimp \$8 | Chicken \$7 | Salmon \$10 | Steak \$11

STEAK AND WEDGE* 17

Grilled Flatiron Steak, Iceberg, Bacon, Tomato, Blue Cheese, Crispy Onions, Blue Cheese Dressing

STRAWBERRY SALAD 10 | 15

Baby Spinach, Feta Cheese, Red Onion, Candied Pecans, White Balsamic Vinaigrette

ITALIAN CHOPPED SALAD 10 | 15

Iceberg, Salami, Prosciutto, Olives, Red Onion, Tomato, Provolone, Creamy Basil Dressing

HOUSE SALAD 8 | 12

Spring Greens, Tomato, Cucumber, Red Onion, Carrot

CAESAR SALAD 8 | 12

Romaine Hearts, Shaved Parmesan, House Croutons, Creamy Caesar

FRIED CHICKEN CHOP SALAD 15

Romaine, Grape Tomatoes, Bacon, Cheddar, Red Onions, Hard Boiled Egg, Honey-Mustard

HANDHELDS

Fries | Sweet Fries | Fruit | House Salad

FRENCH DIP 16

Shaved Prime Rib, Swiss, Au Jus, Baguette

BLACKENED TUNA CLUB* 18

Ahi Tuna, Sugar Cured Bacon, Lettuce, Tomato, Roasted Lemon Aioli, Sourdough Bread

BUFFALO CHICKEN WRAP 13

Crispy Chicken Tenders, Lettuce, Tomato, Cheddar, Ranch, Buffalo Sauce

THE BUTCHER BURGER* 16

Ground Chuck, Brisket & Short Rib Burger, Lettuce, Tomato, Onion, Brioche Bun
Swap for "Beyond" Burger at No Charge

CRAB CAKE SANDWICH 20

Lettuce, Tomato, Tartar Sauce, Brioche

SCHNITZEL CORDON BLEU 15

Crispy Chicken Breast, Smoked Ham, Swiss Cheese, Brioche

PORTOBELLO MUFFULETTA ^V 14

Roasted Red Peppers, Olive Relish, Provolone, Focaccia

SEAFOOD CLUB 21

Jumbo Lump Crab Cake & Shrimp Salad, Sugar Cured Bacon, Lettuce, Tomato, Mayo, White Bread

ENTREES

CRAB CAKES 27/38

Creamy Cole Slaw, House Cut Fries, Tartar Sauce
wine suggestion | J Vineyard Pinot Grigio 9

CHICKEN SALTIMBOCCA ^{GF} 22

Asparagus, Confit Fingerling Potatoes, Lemon Pan Jus
wine suggestion | J Vineyard Pinot Grigio 9

RICOTTA-PEA RAVIOLI ^V 20

Asparagus, Wild Mushrooms, Morel Cream
wine suggestion | Greg Norman Estates Sauvignon Blanc 11

FILET MIGNON 51

8oz Prime Filet, Charred Broccolini, Truffle Potato
"Cigar", Merlot Demi
wine suggestion | Boen Pinot Noir 16

HALIBUT 34

Carolina Gold Shrimp Risotto, Peas, Prosciutto, Cream
wine suggestion | Chateau St. Michelle Riesling 11

STEAK FRITES 25

10oz Choice Flatiron, House Cut Fries, Merlot Demi
wine suggestion | Decoy Pinot Noir 16

MOROCCAN VEGETABLE STEW ^{GF VG} 18

Chick Peas, Broccolini, Sweet Potatoes, Apricots,
Cauliflower
wine suggestion | Tahuan Malbec 11

VEAL CHOP 26

Wild Mushrooms, Asparagus, Marsala Sauce
wine suggestion | Locations CA Blend 14

PINEAPPLE GLAZED SCOTTISH SALMON ^{GF} 25

Bok Choy, Charred Pineapple, Pickled Onion
wine suggestion | Fleur De Mer Rose 13

TOMAHAWK

34oz Bone-in Ribeye, Merlot Demi,
Asparagus, Whipped Potatoes

\$90

tastes even better with | Decoy Cabernet 16/60

CLUB TRADITIONS

TUESDAY- TACO NIGHT

WEDNESDAY - ITALIAN NIGHT

THURSDAY- BURGER & BREWS

SUNDAY - PIZZA





WHITES BY THE GLASS

- WYCLIFF BRUT SPARKLING 7/25**
Italy, Veneto, delle Venezie
- MIONETTO AVANTGARDE PROSECCO 10/35**
Italy, Veneto
- SEGURA VIUDAS CAVA BRUT ROSE 9/32**
Spain, Catalunya
- FAIRE LA FETE BRUT ROSE 15/55**
France
- THREE THIEVES ROSE 8/28**
California
- FLEUR DE MER ROSE 13/47**
France, Provence
- CHATEAU ST. MICHELLE RIESLING 10/35**
Washington, Columbia Valley
- LUNARDI PINOT GRIGIO 9/32**
Italy, Veneto, delle Venezie
- J VINEYARD PINOT GRIGIO 11/39**
California
- THREE THIEVES CHARDONNAY 8/28**
California
- CSM INDIAN WELLS CHARDONNAY 13/47**
Washington, Columbia Valley
- GREG NORMAN ESTATES SAUVIGNON BLANC 11/39**
New Zealand, Marlborough
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New Zealand, Marlborough
- SOKOL BLOSSER EVO LUCKY NO. 9 BLEND 11/39**
Oregon, Willamette Valley

REDS BY THE GLASS

- THREE THIEVES CABERNET 8/28**
California
- DECOY CABERNET 16/60**
California, Sonoma County
- SILVER PALM CABERNET SAVIGNON 12/44**
California, North Coast
- PADRILLOS MALBEC 10/35**
Argentina, Cuyo, Mendoza
- TAHUAN MALBEC 11/39**
Argentina, Cuyo
- THREE THIEVES PINOT NOIR 8/28**
California
- BOEN PINOT NOIR 16/60**
United States, California
- DECOY PINOT NOIR 16/60**
California, Sonoma County
- LOCATIONS CA BLEND 14/52**
California

SEASONAL COCKTAILS

- WINTER WHITE COSMO 9**
House Cranberry-Infused Absolute Vodka, Cointreau, Fresh Lime Simple Syrup, White Cranberry Juice
- SPICED APPLE MARGARITA 8**
Casamigos Blanco, Apple Cider, Fresh Lime Juice, Honey Simple Syrup, Ground Cinnamon
- JINGLE JUICE 9**
Mt. Gay Rum, Orange Juice, Cranberry Juice, Ginger Beer
- BLACKBERRY GIN & JAM COCKTAIL 8**
Botanist Gin, St. Germain, Blackberry Jam, Lemon, Rosemary, Club Soda
- PARKER BROWN'S SMOKED OLD FASHIONED 10**
Knob Creek Bourbon, Simple Syrup, Aromatic Bitters, Orange Bitters, Smoked Cherries, Smoked Orange

DRAFT BEERS

- MILLER LITE 6**
American Light Pilsner
- BLUE MOON 7**
Belgian White
- DUNDALK CALLING 8**
Imperial IPA, Key Brewing Company
- MONUMENT CITY BROWN ALE 7**

BOTTLE BEERS

- CIGAR CITY JAI LOW IPA (CAN) 7**
- MILLER LITE 6**
- COORS LIGHT 6**
- BUD LIGHT 6**
- BLUE MOON 7**
- AMSTEL LIGHT 7**
- NEW BELGIUM VODOO RANGER 7**
- NEW BELGIUM FAT TIRE 7**
- FOUNDERS SOLID GOLD AMBER (CAN) 7**

IMPORT BEERS

- CORONA LIGHT 7**
- CORONA EXTRA 7**
- HEINEKEN 7**
- HEINEKEN 0.0 7**