

## SALADS & SUCH

**Steak Salad Wedge**– Grilled Rare 4oz. Filet Mignon, Cucumber,

Heirloom Tomatoes, Garlic Crostini, Grilled Red Onions, Stilton Blue Cheese Crumbles

Iceberg Wedge & Creamy Blue Cheese Dressing ~ \$20 | | No Steak Wedge \$11

**Joe and Lucinda's Roasted Local Figs** with Roquefort & Spiced Pecans, Arugula & Balsamic Syrup \$12

**Peach Salad**– Local Peaches, Hydroponic Bibb Lettuce, Burrata, Heirloom Cherry Tomatoes, Toasted Macadamia Nuts and Peach Vinaigrette ~ \$15

**Burrata Prosciutto Caprese**– Heirloom Tomatoes, Organic Arugula,

Fresh Burrata, La Quercia Prosciutto, Basil & Balsamic Vinaigrette ~ \$15

**Demi Plated Caesar \$8 | Whole Caesar \$12 | Basket Caesar \$10**

**Sweet Jesus VA Oysters** on Half Shell (6) ~ \$13 | | **Lobster Cocktail**, Lemon Basil Aioli \$17

**Flash Fried Tempura Okra or Vidalia Onion Rings** Mama Lil's Goat Horn Chili Buttermilk Ranch \$8

**Foie Gras** Seared Pistachio Crusted Foie Gras, Roasted Local Peaches, Peach Gastrique \$16

**Stone Crabs** Steamed Crab Claws, Mustard Sauce \$16 | | **Mexican Shrimp Cocktail**, Warm Saltines \$14

**Kale Salad** Pistachios, Cranberries, Heirloom Tomatoes & Mellon, Goat Cheese, Basil Vinaigrette \$9 🍃

## Main's

6 oz. Angus **Filet Mignon** \$34 | 15oz. Prime **Ribeye** \$39 | | Red Wine Demi Glace

Pan Roasted **Duck Breast**, Toasted Pecans, Grand Manier Orange Sauce, Orange Supremes \$29

Sautéed **Charleston Triggerfish** Kaffir Lime–Thai Vinaigrette, Toasted Sesame Seeds, Cilantro \$29 🍃

Grilled **12oz. Veal Rib Chop**, Marsala Wine Chanterelle Mushroom Sauce, Vidalia Onion Rings \$36

Blue Plate **Chef's Lobster Pot Pie** Maine Fresh Lobster, Corn, Baby Green Beans, Puff Pastry Crust and Mixed Green Salad \$29

Grilled **Whole Greek Bronzini** Summer Tomato Relish with Grilled Eggplant, Castelvetrano Olives, Toasted Almonds, Capers, Basil and Olive Oil \$29 🍃

Grilled **Alaskan Wild Salmon** Roasted Wild Mushrooms, Smoked Bacon–Sherry Wine Vinaigrette \$29

Charred Rare **Flank Steak** Argentinian Chimichurri, Roasted Sweet and Spicy Peppers and Onion \$25

**Tonight's Accompaniments.** Mixed Summer Vegetables, Todd's Yukon Au Gratin Potatoes or Wild Rice

**Artisanal Pasta with Shrimp or Lobster**, Artisanal Pasta with Heirloom Cherry Tomatoes, Spinach, Fresh Corn, Garlic, Basil | | White Wine or Basil Cream Sauce | | \$23 Shrimp | | \$29 Fresh Lobster

FRANK M. COPELAND, III EXECUTIVE CHEF

HEART HEALTHY ITEM 🍃

All food & beverage purchases are subject to an automatic 20% service charge & all state & local taxes  
\$5 entree split charge

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions