



Introductions

Ocean Grill Wedge

baby iceberg
smoked bacon
blistered tomato
bleu cheese dressing
10

Escargot

applewood smoked bacon
roma tomatoes
light cream sauce
basil oil
12

Lindsey's Lobster

tempura battered
grilled pineapple
sweet chili caramel
23

Prime Carpaccio

truffled arugula
parmesan crouton
tarragon buttermilk dressing
17

Lobster Bisque

sherry cream
basil oil
12

Southern Style Caprese

local tomato
farmer's cheese
malt vinegar crackling
10

Caesar Salad

tableside for 2 or more
per person
11

Signature Favorites

Local Shrimp

Fullman Farm maple bacon grits
braised field peas
boiled peanut dressing
31

Pan Seared

Diver Sea Scallops

chef's inspired risotto
frisée
toasted anchovy caper cream
32

Pan Roasted Chicken

roasted tomato farro
broccolini
mustard seed jus
28

Togarashi Crusted Salmon

mushroom miso
wilted greens
yuzu crisp
28

Surf & Turf

6 oz. cold water lobster tail
8 oz. choice filet mignon
silky yukon golds
grilled jumbo asparagus
52

Grilled Eggplant and Baby Fennel

charred corn and
scallion relish
carrot harrisa
20

From The Grill

Entrées include your choice of potato and sauce. All beef is Choice, carefully selected and aged for tenderness.

Bronzed 6 oz. Top Sirloin 26

Grilled 16 oz. Bone-in Ribeye 41

Grilled 8 oz. Filet Mignon 34

Grilled 12 oz. NY Strip 39

Grilled Colorado Lamb 40

Seared Pork Osso Bucco 28

Potatoes

silky yukon golds
mustard glazed fingerlings
warm horseradish potatoes
twice baked potato croquettes

Sauces

cabernet demi-glace
roasted tomato au jus
blackberry barbecue
smoked bleu cheese butter

Steak Temperatures

Rare - 120° very red, very moist • Medium Rare - 135° lighter red • Medium - 145° pink red color
Medium Well - 155° slight pink color • Well Done - 160° no pink or red, slightly moist

As a courtesy to our guests, please set electronic devices to silent.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.