

Appetizers

Crab Cake – 21

Lump Crab Meat, Spicy Remoulade, Fresh Lemon

Domestic Golden Fried Calamari

Small – 11 (serves 1-2ppl) Large – 16 (serves 3-4ppl)

Banana Peppers, House Made Marinara Sauce and Sweet & Spicy Thai Aioli, Fresh Lemon

Seared Yellowfin Ahi Tuna Loin – 18

Seaweed Salad, Wasabi Crema, Red Dragon Sauce, Soy Glaze,
Micro Cilantro, Tobiko Caviar, Crispy Wontons

Prime Beef Carpaccio – 20 ^{GF}

Capers, Shaved Parmesan, Chives, Dijon Mustard,
Balsamic Glaze, Extra Virgin Olive Oil

Cold Water Oysters – MP ^{GF}

On the ½ - 6

Jumbo Carolina Shrimp Cocktail – 16 ^{GF}

House Made Cocktail Sauce, Fresh Lemon

Extra Large Burgundy Escargot – 17 ^{GF}

Garlic White Wine Butter, Roasted Mushroom Caps, Shaved Parmesan Cheese

Charbroiled Oysters of the Day – MP

Garlic Herb Butter, Shaved Parmesan,
Garlic Toast Points

Crispy Brussels Sprouts – 11

Dragon Sauce Glaze, Bacon

3% non-cash adjustment will be added to all checks paid by credit card

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Soup

Classic French Onion Soup -- 9

Crostini, Parmesan Cheese, Gruyere Cheese

From the Garden

Organic Field Greens Salad – 12 (GF)

Fuji Apples, Dried Cranberries, Pistachios, Balsamic Vinaigrette

Classic Caesar Salad – 12

Organic Romaine Hearts, Herb Croutons, Caesar Dressing,
Parmigiano Reggiano

Roasted Beet Salad – 14 (GF)

Organic Field Greens, Goat Cheese, Candied Pecans, Orange Supremes,
Citrus Tahini Dressing

Aspen Grille Wedge Salad – 12 (GF)

Organic Romaine Hearts, Cherry Tomato, Cucumber,
Chopped Bacon, Raw Buttermilk Bleu Cheese Dressing

Chopped Grilled or Blackened Chicken Breast – 9

Grilled or Blackened Jumbo Shrimp (4) – 12

(GF) GLUTEN FREE

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20% GRATUITY ADDED TO ALL PARTIES OF 5 OR MORE

Dry Aged U.S.D.A. PRIME Beef

Chef's Selection of Sides

- U.S.D.A. Prime, Center Cut, Filet Mignon 6 oz. - MP 8 oz. – MP (GF)
12 oz., U.S.D.A. Prime, Center Cut, Ribeye – 59 (GF)
12 oz., U.S.D.A. Prime, Center Cut, New York Strip – 55 (GF)
20 oz., U.S.D.A. Prime, Bone in Cowboy Ribeye – 79 (GF)
Surf & Turf – Market Price (GF)
6 oz Filet Mignon & 8 oz Lobster Tail, Potato, Asparagus, Hollandaise

* Share Charge \$10

+ We Do Not Guarantee the Integrity of Any Steak or Chop Cooked Past Medium.

Steak Additions (GF)

- Cold Water Lobster Tail – MP Sautéed Jumbo Garlic Shrimp (4) - 12
U-10 Seared Scallops (2) – 17 Jumbo Lump Crab Cake - 20
Oscar Style – 20
Lump Crab Meat, Asparagus, Hollandaise

Steak Toppings (GF)

- Brandy Peppercorn Cream Sauce -- 5
Hollandaise Sauce – 3 Blue Cheese Crust -- 5
Bordelaise Sauce – 5 Horseradish Crema Sauce -- 3

Ala Carte

- Grilled Asparagus – 11 (GF)
Rosemary French Fries – 7
Sautéed Mushrooms – 13 (GF)
Sautéed Spinach– 7 (GF)
Truffle Mushroom Risotto – 15 (GF)

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From the Sea

Panko Crusted NC Mountain Trout – 39

Spicy Moroccan Hoppin' Jon, Applewood Smoked Bacon,
Ginger Scented Basmati Rice, Jalapeno-Lime Vinaigrette

Seared New Bedford Scallops – 45 ^{GF}

U-10 New Bedford Sea Scallops, Chardonnay Lemon Beurre Blanc, Truffle Mushroom Risotto,
Sautéed Spinach

Shrimp and Grits – 35

Jumbo Carolina Shrimp, Andouille Sausage, Roasted Tomatoes, Aged White Cheddar Grits,
Pan Sauce, Toasted Garlic Bread

Grilled Miso Glazed Scottish Salmon – 35

Crispy Brussels Sprouts, Ginger Scented Basmati Rice, Soy Glaze,
Red Dragon Sauce, Micro Cilantro

Chops and Poultry

Australian Rack of Lamb – 4 Bones - 36 6 Bones – 44 ^{GF}

Aged White Cheddar Grits, Sautéed Garlic Butter Spinach,
Bordelaise Sauce

Roasted Chicken – 35 ^{GF}

Airline Chicken Breast, Asparagus, Wild Mushrooms, Roasted Garlic Mashed Potato,
Hunters Sauce

Cabernet Braised Short Rib – 45

U.S.D.A. Prime Beef Short Ribs, Roasted Root Vegetables, Roasted Garlic Mashed Potatoes,
Braising Jus

Coffee Rubbed Double Cut Pork Chop – 39 ^{GF}

Bacon Braised Greens, Roasted Garlic Mashed Potatoes, Bourbon Cream Sauce

Duck Breast -- 39

(medium rare and medium only)

Baby Bok Choy, Ginger Scented Basmati Rice, 5 Spice Duck Glace

Executive Chef Jonathan Reimer

*** Share Charge \$10**

NO SUBSTITUTIONS PLEASE

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