

Appetizers & Soup

Maryland Style Crab Cake – 17

Lump Crab Meat, House Made Remoulade, Fresh Lemon

Domestic Golden Fried Calamari – 12

House Made Marinara Sauce, Fresh Lemon

Seared Yellowfin Ahi Tuna Loin – 14

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

Prime Beef Carpaccio – 18

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

Cold Water Oysters – 18

On the ½ - 6 Rockefeller - 4

Jumbo Carolina Shrimp Cocktail – 14

House Made Cocktail Sauce, Fresh Lemon

Extra Large Burgundy Escargot – 14

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

Pork Belly and Shrimp – 15

Braised Pork Belly, Jumbo Carolina Shrimp, Jalapeño-Lime Vinaigrette

Classic French Onion Soup – 9

House Made Crouton, Baked Gruyere Cheese

From the Garden

Organic Field Greens Salad – 10

Tomato, Cucumber, Carrots, Croutons,
Chopped Egg, Balsamic Ginger Dressing

Classic Caesar Salad – 10

Organic Romaine Hearts, House Made Herb Croutons, House Made Caesar Dressing,
Shaved Parmigiano Reggiano

Poached Pear Salad – 12

Organic Field Greens, Roasted Pecans, Poached Pears,
Smoked Gouda, Rice Wine Vinaigrette

Beet Salad – 12

Organic Field Greens, Sea Salt Roasted Beets, Pecan Crusted Goat Cheese,
Maple Balsamic Dressing

Aspen Grille Wedge Salad – 10

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

Grilled or Blackened Chicken Breast – 7

Grilled or Blackened Jumbo Shrimp (4) – 12

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

Chef's Selection of Sides

U.S.D.A. Prime, Center Cut, Filet Mignon 6 oz. - 49 8 oz. - 59

12 oz., U.S.D.A. Prime, Center Cut, Ribeye - 49

12 oz., U.S.D.A. Prime, Center Cut, New York Strip - 45

16 oz., U.S.D.A. Prime, Bone in Cowboy Ribeye - 64

Surf & Turf - 75

6 oz Filet Mignon & 8 oz Lobster Tail

Potato, Asparagus, Hollandaise

Steak Additions

Cold Water Lobster Tail – 22

Sauteed Jumbo Garlic Shrimp (4) - 12

U-10 Seared Scallops (2) – 14

Jumbo Lump Crab Cake - 17

Oscar Style – 15

Lump Crab Meat, Asparagus, Hollandaise

Ala Carte

Grilled Asparagus – 8

French Fries – 6

Sautéed Mushrooms – 7

Sautéed Onions – 7

Creamed Spinach – 8

Truffle Mushroom Risotto – 10

Crispy Brussels Sprouts – 8

*** Share Charge \$10**

+Consuming raw or undercooked meats, Poultry, Seafood, Shellfish, or Egg may Increase Your Risk of Food Bourne Illness Especially if you Have Any Medical Conditions.

From the Sea

Panko Crusted NC Mountain Trout – 36

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

Seared New Bedford Scallops – 36

U-10 New Bedford Sea Scallops, Chardonnay Butter Cream Sauce, Truffle Mushroom Risotto,
Sautéed Spinach

Shrimp and Grits – 32

Jumbo Carolina Shrimp, Andouille Sausage, Roasted Tomatoes, Cheddar and Jalapeño Grits,
Pan Gravy, Toasted Garlic Bread

Grilled Miso Glazed Scottish Salmon – 32

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

Vegetarian Selection – 22

Chef Selection of Seasonal Vegetables

Chops and Poultry

Crispy Long Island Duck Breast– 34

Roasted Red Grapes, Haricot Verts, Roasted Radishes,
Crispy Fingerling Potatoes, Merlot Gastrique

Australian Rack of Lamb – 4 Bones - 36 6 Bones - 44

Herb Marinated Chops, Cheddar and Jalapeno Grits, Sautéed Garlic Butter Spinach

Roasted Chicken – 32

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

Cabernet Braised Short Ribs – 36

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

Berkshire Heritage Double Cut Pork Chop -- 39

Crispy Brussels Sprouts, Smashed Fingerling Potatoes, Brandy Cream Sauce

*** Share Charge \$10**

NO SUBSTITUTIONS PLEASE

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