

B O L D american fare

Small Plates

Maple Bourbon Pork Belly pan seared Cheshire Heritage pork belly/
jalapeño cheddar grits/ organic maple syrup/ local honey/ Buffalo Trace
Bourbon 16

Diver Scallops Heirloom tomato pico/ fried corn niblets/spicy aioli* 26

Lamb Lollipops seared New Zealand lamb/ rosemary Dijon crust 24

Shrimp Cocktail black tiger shrimp/ spicy cocktail sauce* 22

Southern Fried Alligator tail bites spicy remoulade 19

Pan Seared Filet Tips black pepper parmesan butter* 21

Lobster Pop Tart lobster/ chives/ cream cheese/ sweet chili sauce 21

Chicken and Waffles popcorn chicken/ vanilla and pearl sugar waffle/
maple bacon aioli 15

Maryland Blue Crab Cakes roasted corn salsa/ horseradish aioli 23

Mussels spicy white wine tomato broth/ andouille sausage/ sourdough* 19

Soup and salads

French Onion Soup caramelized onion with bourbon and aged provolone 10

Stock Pot 9

Classic Wedge iceberg/ crispy bacon/ diced tomato/ red onion/ egg/
creamy garlic ranch* 8/18

Creamy Caesar shaved parmesan/ brioche croutons 8/18

Harvest Fields organic mixed greens/ dried cranberries/ red onion/
candied pecans/ blue cheese crumbles/ raspberry vinaigrette* 11/22

Add to any large salad marinated chicken 9 steak 15 salmon 11 shrimp 15

Fish

Grilled Faroe Island Barbecued Salmon wild rice pilaf/ seasonal
vegetables* 33

Grilled Grand Banks Swordfish maple glazed Brussels sprouts/ butternut
squash/ andouille sausage/ red onion 37

Alaskan Halibut hemp seed crusted Alaskan halibut/ creamy pesto sauce/
wild mushroom and black truffle risotto* 44

Chef's Catch MP

Steaks and Chops

Toppings

garlic herb 3/ black pepper & parmesan 5/ black truffle 10
horseradish 3/ blue cheese 5/ sautéed shrimp 15

All steaks are served with sautéed mushrooms and choice of potato

Filet Mignon 8oz center cut filet mignon* 42

Ribeye 16oz prime ribeye 45*

Cowboy Ribeye 24oz prime cowboy ribeye * 61

NY Strip 14oz prime New York strip * 36

Cheshire Porkchop 14oz bourbon brined Cheshire bone-in porkchop* 33

Smoked Wild Boar Country Style Ribs chipotle raspberry BBQ 31

Sides

sautéed forest mushrooms* +3
caramelized Brussels sprouts crispy pork belly/ red onion* +5/12
lobster mac n cheese +8/17
roasted garlic mashed potatoes* +4
asparagus sautéed or grilled* +3/6
sea salt baked potato* +3 Loaded +4/8
jalapeño popper mac n cheese +5/10
jalapeño cheddar grits +4/8
bruleed cream corn +5/10

Entrees

Beef Smokinoff smoked brisket/ forest mushrooms/ Vidalia onions/ creamy beef gravy/ pappardelle nest 29

Black Truffle and Porcini Mushroom Sacchetti roasted garlic mascarpone cream/ seared filet tips/ lump crab 39

RC Cola Braised Beef Short Ribs mashed potatoes/ grilled asparagus 40

Maine Lobster Ravioli roasted garlic/ roasted peppers/ broccolini/ mascarpone cream sauce 33

Red Neck Surf and Turf blackened shrimp/ maple bourbon pork belly/ roasted corn and peppers/ cheddar jalapeño grits 33

Deb's Prime Angus Stout Pot Roast roasted root vegetables/ roasted garlic mashed potatoes/ crispy onions 25

Creamy Pesto Orecchiette grilled herbed chicken/ broccolini/ asparagus/ roasted red peppers/ red onion/ parmesan 25

Bold Wagyu Burger Wagyu beef burger/ lettuce/ tomato/ onion/ ketchup/ mayo/ fries 21

Country Fried Steak Cajun shrimp/ spicy country gravy/ mashed potatoes/ bruleed cream corn 30

*Gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness