

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

Spicy Lemon Garlic Crab Claws 1/2lb snow crab claws/ charred lemon/
garlic/ sourdough MP

Lamb Lollipops seared New Zealand lamb/ rosemary Dijon crust 20

Shrimp Cocktail black tiger shrimp/ spicy cocktail sauce* 22

Pan Seared Filet Tips black pepper parmesan butter* 21

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

Maryland Blue Crab Cakes roasted corn salsa/ horseradish aioli 23

Mussels spicy white wine tomato broth/ andouille sausage/ sourdough* 19
Add pasta 10

Soup and salads

French Onion Soup caramelized onion with bourbon and aged provolone 10

Stock Pot 9

Chopped salad romaine/ crispy bacon/ tomatoes/ egg/ red onion/ creamy
garlic ranch* 9/18

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 13 salmon 11 shrimp 12

Fish

Grilled Faroe Island Barbecued Salmon wild rice pilaf/ seasonal
vegetables* 34

Grilled Grand Banks Swordfish maple glazed Brussels sprouts/ butternut
squash/ andouille sausage/ red onion 39

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

Chef's Catch MP

USDA Prime Steaks

Toppings

garlic herb 3/ black pepper & parmesan 5/ black truffle 10
horseradish 3/ blue cheese 5/ sautéed shrimp 12

All steaks are served with sautéed mushrooms and choice of potato

Filet Mignon 8oz center cut filet mignon* 43

Ribeye 16oz prime ribeye 46*

Cowboy Ribeye 24oz prime cowboy ribeye * 62

NY Strip 14oz prime New York strip * 37

Chefs Cut* mp

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

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 41

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 34

Deb's Prime Angus Stout Pot Roast roasted root vegetables/ roasted garlic mashed potatoes/ crispy onions 26

Creamy Pesto Orecchiette grilled herbed chicken/ broccolini/ asparagus/ roasted red peppers/ red onion/ parmesan 26

Bold Wagyu Burger Wagyu beef burger/ lettuce/ tomato/ onion/ ketchup/ mayo/ fries 22

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

Parmesan crusted 14oz Berkshire Bone in pork chop/ roasted heirloom tomato sauce/ pesto gnocchi mac and cheese 36

Lobster Oregonatta/ house made fettuccini/ 10oz lobster tail MP

*Gluten free

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