

## APPETIZERS

**Roasted Garlic Parmesan Bread for Two** 7  
*Tomato Basil Garlic Sauce*

**Wild Mushroom Asparagus Risotto** 15

**Calamari** 17  
*Garlic Aioli, Smoked Tomato Coulis*

**Shrimp Cocktail**  
3 Shrimp \$16 | 5 Shrimp \$25  
*Firecracker Cocktail Sauce, Tiger Sauce*

**Lime Bacon Wrapped Shrimp** 17  
*Lime Jalapeno Glaze*

**Crab Cake** 19  
*Béarnaise, Organic Greens*

**House Cured Salmon** 21  
*Traditional Condiments*

**Charcuterie and Cheese** 25  
*Chef's Selection: 4 Meats, 3 Cheeses  
Traditional Garnish*

## SOUPS and SALADS

**Oven Roasted Tomato Bisque**  
*Cup 7 | Bowl 9*

**Black Bean Tenderloin Chili**  
*Cup 9 | Bowl 12*

**Lobster & Crab Bisque**  
*Cup 9 | Bowl 12*

**Garden Salad** 9  
*Mesclun Mix, Market Vegetables,  
Parmesan Cheese, Balsamic Dressing*

**Caesar Salad** 11  
*Parmesan & Herbed Croutons*

**Baby Spinach & Strawberry Salad** 13  
*Candied Pecans, Benne Seed Dressing*

**Robert's Romaine Salad** 14  
*Blue Cheese, Pickled Red Onions, Lemon Thyme Vinaigrette*

**Wedge Salad** 16  
*Peppered Applewood Smoked Bacon,  
Blue Cheese Crumbles, Cherry Tomatoes,  
Balsamic Vinaigrette*

**Salad Additions:**  
**Shrimp** 5 each  
**6 oz. Grilled Chicken** 7  
**6 oz. Atlantic Salmon** 9  
**Peppered Applewood Smoked Bacon** 12

*Split Plate Fee 5*

*\* Required Consumer Advisory  
Consumption of raw or undercooked meats, poultry, shellfish and eggs  
may increase your risk of food borne illness.*

## SPECIALTIES

**Bone-In Frenched Chicken** 27  
*Goat Cheese, Basil, Parmesan Stuffing, Truffle Oil  
Yukon Gold Smashed Potatoes, Sautéed Asparagus*

**Salmon "Tamale"** 31  
*War Eagle Grits,  
Applewood Smoked Bacon Corn Relish,  
Lime Jalapeno Broth*

**Grilled Shrimp and Grits** 31  
*War Eagle Grits, Market Vegetables*

**Asian Prime Bone-In Pork Chop** 35  
*Whipped Sweet Potatoes, Roasted Brussel Sprouts*

**Seafood Pavarotti** 39  
*Grilled Shrimp, Scallops  
Lobster Cream Sauce, Tomato Concassé,  
Campanelle Pasta*

**Colorado Lamb Rack** 51  
*Pistachio Jalapeño Apple Mint Relish  
War Eagle Grits, Sautéed Asparagus*

**14 oz. Lobster Tail**  
*Single 63 | Double 121  
War Eagle Grits, Drawn Butter,  
Sautéed Asparagus*

## CRAFT STEAKHOUSE SERVICE

**A la Carte Craft Steakhouse Service**  
Craft from our protein selections.

**Craft it \* Temp it \* Top it \* Side it**

## CRAFT IT

**Filet of Beef Tenderloin**  
*7 oz. 43 | 10 oz. 53*

**12 oz. Prime Ribeye** 49

**14 oz. Prime New York Strip** 53

**Steakhouse Platter** 171 (3-4 people)  
*12 oz Prime Ribeye, 10 oz Filet of Tenderloin,  
3-Bone Lamb Rack, 2 Hot Italian Sausage*

## TOP IT

**Demi-Glace** 3  
**Crab Oscar Style** 11  
**Peppercorn Sauce** 11  
**Mushroom, Blue Cheese "Oscar"** 11  
**Pistachio Jalapeno Apple Mint Relish** 5  
**Chimichurri Sauce** 5  
**Béarnaise** 3

## SIDE IT

**Wild Mushrooms** 12  
**French Fries** 7  
**Sautéed Spinach** 9  
**Onion Hay** 7  
**War Eagle Grits** 9  
**Peppered Applewood Smoked Bacon** 12  
**Roasted Brussel Sprouts & Bacon** 12  
**Market Vegetables** 9  
**House Chips** 7  
**Whipped Sweet Potatoes** 9  
**Yukon Gold Smashed Potatoes** 9  
**Sautéed Asparagus** 12