



SOUP & SALADS

BISTRO SALAD.....	\$8	FRENCH ONION SOUP.....	\$12
<i>Arugula, cherry tomatoes, Gruyère crostini, smoky bacon & fresh herb vinaigrette (V/GF available)</i>		<i>Caramelized onions, beef broth, crouton & Gruyère</i>	
PETITE WEDGE SALAD.....	\$12	POTATO & LEEK SOUP.....	\$8/12
<i>Crisp iceberg lettuce, pickled red onions, applewood smoked bacon, cherry tomatoes, blue cheese crumbles & house-made dressing</i>		<i>Creamy potato & leek soup finished with fresh chives (V)</i>	
		SWEET PEPPER CRAB BISQUE.....	\$12/16
		<i>Creamy sweet pepper bisque with jumbo lump crab meat (GF)</i>	

STARTERS

SHRIMP COCKTAIL.....	\$14	GARLIC BUTTER SHRIMP.....	\$15
<i>Local jumbo shrimp with tangy avocado cocktail sauce (GF)</i>		<i>New Orleans-style shrimp, garlic butter, Worcestershire & Creole spices, served with toasted French baguette</i>	
BANG BANG SHRIMP.....	\$15	BEEF CARPACCIO*.....	\$26
<i>Lightly fried, tossed in our signature sauce & served with house-made chili sauce</i>		<i>Thinly sliced beef, olive oil, lemon, capers, Parmesan & arugula (GF)</i>	
SMOKED SALMON CARPACCIO*.....		CRAB IMPERIAL	\$16
<i>Red onion & caper cream cheese, shaved Parmesan & toasted crostini (GF)</i>	\$15	<i>Jumbo lump crab, Dijon, Old Bay & Parmesan, baked in a scallop shell (GF)</i>	

FRESH OYSTERS

FRESH LOCAL OYSTERS* <i>On the half shell (GF)</i>	\$18/26
OYSTERS SAIGON* <i>Fresh oysters baked with a creamy Parmesan & Gruyère cheese sauce</i>	\$20/28
OYSTERS ORIENTAL* <i>Garlic, herb, and butter baked oysters (GF)</i>	\$20/28

SEAFOOD

JUMBO LUMP CRAB CAKES.....	\$38	GARLIC HERB TUNA STEAK*.....	\$34
<i>House Specialty - A little old bay, pan fried sweet crabs, haricot verts, & poached potatoes (GF)</i>		<i>Marinated tuna steak, cooked to your liking, served with carrot purée and asparagus</i>	
SALMON À L'ANETH*.....	\$32	BROWN BUTTER HALIBUT.....	\$40
<i>Pan-seared salmon with dill sauce, haricots verts & poached potato (GF)</i>		<i>Tender pan-seared filet with browned butter caper sauce & lemon asparagus risotto</i>	
MISO GLAZED BLACK COD.....	\$34	SNAPPER À LA OSCAR.....	\$36
<i>Sake-infused filet with a sweet miso glaze & Asian-inspired bok choy</i>		<i>Parchment-baked snapper, jumbo lump crab, scalloped potatoes, asparagus & melted butter (GF)</i>	
PISTACHIO BUTTER SCALLOPS.....	\$38	LOW COUNTRY SHRIMP & GRITS.....	\$30
<i>Pan-seared scallops, pistachio butter, polenta & haricots verts</i>		<i>Local shrimp, bacon, and andouille sausage in house-made gravy over cheddar cheese grits (GF)</i>	





SIGNATURE STEAKS & CHOPS

CENTER CUT FILET MIGNON* 8oz	\$54
<i>Center-cut filet, served with haricots verts & baked Vidalia onion (GF)</i>	
CHEF-CUT RIBEYE* 14oz	\$58
<i>Heavily marbled, cast-iron seared & butter-finished with haricots verts & baked Vidalia onion (GF)</i>	
GRETCHEN'S SURF & TURF*.....	\$58
<i>Petite 4 oz. filet mignon, lump crab cake, poached lemon butter shrimp & sautéed asparagus (GF)</i>	
TUSCAN VEAL CHOP* 14oz	\$54
<i>Thick-cut bone-in veal chop with garlic, rosemary & sage, asparagus & poached potato (GF)</i>	
HONEY-BALSAMIC LAMB CHOPS*	\$46
<i>Three pan-seared New Zealand lamb chops finished with honey-balsamic glaze, asparagus & puréed carrots (GF)</i>	
DUCK BREAST À L'ORANGE*	\$36
<i>Crispy pan-rendered duck breast with orange-fig sauce, puréed carrots & poached potato (GF)</i>	

DINNER FOR TWO

BUTCHER'S RESERVE PORTERHOUSE*

*26 oz. steak, sliced by the chef and served on a cutting board for sharing,
Includes two Bistro Salads, grilled asparagus, steak fries, baked Vidalia onion & one shared dessert*
\$120

PETITE BAKED POTATOES

THE AMERICAN <i>Bacon, Cheddar, Chives, Crème Fraîche</i>	\$8
THE CLASSIC <i>Sea Salt, Chive Butter, Crème Fraîche</i>	\$8

SPECIALTY ENTRÉES & PASTA

PAPPARDELLE BOLOGNESE	\$26
<i>Traditional Italian beef ragù served over ribbons of pappardelle pasta</i>	
PARISIAN CHICKEN & MUSHROOMS.....	\$32
<i>Pan-fried chicken, crimini mushrooms, wine butter sauce, risotto & haricots verts</i>	
LEMON-GARLIC SHRIMP SCAMPI.....	\$30
<i>Sautéed shrimp with fresh herbs, white wine & lemon-garlic butter sauce over spaghetti</i>	
ORECCHIETTE WITH SAUSAGE & KALE.....	\$28
<i>Italian sausage, kale & garlic in a lemon Parmesan cream sauce</i>	

BEVERAGES

AQUA PANNA: <i>Natural Spring Water</i>	\$6
SAN PELLEGRINO: <i>Sparkling Spring Water</i>	\$6
TEA:	\$4
SOFT DRINKS: <i>Coke, Diet Coke, Sprite, Cheerwine, Orange Jarritos</i>	\$5

A 25% gratuity is added to parties of 8 or more.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*