



## APPETIZERS

- French Onion Soup**.....10  
 French Bread, Gruyere Cheese  
*Recommended Wine Pairing: Silver Ridge, Pinot Noir, California*
- GF Alabama Appellation Oysters\*** .....12  
 Charred Lemon Tarragon Mignonette, Red Sorrell  
*Recommended Wine Pairing: Chandon, Brut, "Classic", Champagne, California*
- Roasted Gulf Oysters\*** .....17  
 Leek Fondue, Pumpernickel Crumbs, Foie Gras Bacon  
*Recommended Wine Pairing: Mönchhof, Riesling, Mosel, Germany*
- GF Jumbo Shrimp Cocktail**.....15  
 Horseradish Cocktail, Remoulade, Caramelized Lemon  
*Recommended Wine Pairing: Wairau River, Sauvignon Blanc, Marlborough, New Zealand*
- GF Diver Scallops**.....18  
 Lemongrass, Ginger, Pineapple, Togarashi  
*Recommended Wine Pairing: Mer Soleil, Chardonnay, Unoaked, "Silver", Santa Lucia Highlands, California*
- Cheese Board** .....15  
 Chocolate Stout Cheddar, Rogue Creamery with a Celery and Apple Relish, Harbison with a Satsuma Jam, Gorgonzola Dolce with Armagnac Prunes  
*Recommended Wine Pairing: Conundrum, Red Blend, California*

## SALADS

- GF Baby Kale**.....11  
 House Made Tasso, Goat Cheese, Raspberries, Cucumber Vinaigrette  
*Recommended Wine Pairing: Franciscan, Merlot, Napa Valley, California*
- GF Romaine Heart Wedge**.....14  
 Gorgonzola, Tomato Confit, House Made Bacon  
*Recommended Wine Pairing: Grove Ridge, Chardonnay, California*
- GF Grand Salad**.....9  
 Orange-Roasted Carrot and Beets, Oven-Dried Tomatoes, Cucumbers, Truffle Sherry Vinaigrette  
*Recommended Wine Pairing: Silver Ridge, Pinot Noir, California*



Please dial 251.990.4300  
 for reservations or more information.

Chefs Gregory Baker and Brian Young

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify your server if you have any food allergies or require special food preparation & we will be happy to accommodate your needs. **GF** These items are Gluten-Friendly.



## FROM THE FARM

Ⓞ Prime Ribeye\* 16 ounce.....44  
*Recommended Wine Pairing: Tilia, Malbec, Sustainably Grown, Mendoza, Argentina*

Ⓞ Prime-Angus New York Strip Loin\* 16 ounce.....42  
*Recommended Wine Pairing: Nadia, Cabernet Sauvignon, "Santa Barbara Highlands Vineyard", Santa Barbara, California*

Ⓞ Filet Mignon\* 8 ounce | 10 ounce.....36 | 40  
*Recommended Wine Pairing: Franciscan, Merlot, Napa Valley, California*

**Joyce Farms All-Natural Chicken** .....28  
 Fresh Pasta, Garden Beans and Squash, Leek, Wild Mushroom, Truffle, Lardon  
*Recommended Wine Pairing: Black Stallion, Cabernet Sauvignon, Napa Valley, California*

Ⓞ Smoked & Braised Beef Short Rib.....30  
*Recommended Bottle of Wine: Grove Ridge, Cabernet Sauvignon, California*

**Tagliatelle au Truffle**.....23  
 Black Truffle, Garden Beans, Parmesan Cream, Heirloom Tomatoes, Arugula  
*Recommended Wine Pairing: Mer Soleil, Chardonnay, Unoaked, "Silver", Santa Lucia Highlands, California*

## FROM THE SEA

Ⓞ Meyer Lemon Butter-Poached Maine Lobster Tails.....35  
*Recommended Wine Pairing: Grove Ridge, Chardonnay, California*

**Gulf Grouper**.....28  
 Marcona Almond and Citrus Gremolata, Tangerine Oil  
*Recommended Wine Pairing: La Fiera, Pinot Grigio, Veneto Italy*

### Ⓞ SAUCES

choose one sauce then each after is 4.00

Red Wine Demi

Béarnaise

Green Pepper  
Corn

Grand Steak  
Sauce

Chimichurri

### INDIVIDUAL SIDES

4.00

- Ⓞ Butter Whipped Potatoes
- Ⓞ Farm Vegetables
- Ⓞ Bourbon Glazed Carrots
- Ⓞ Parmesan Truffle Fries
- Creamed Spinach

5.00

- Ⓞ Braised Cipollini Onions & Wild Mushrooms
- Ⓞ Loaded Baked Potato
- Ⓞ Butter Poached Jumbo Asparagus

### STEAK ENHANCEMENTS

Ⓞ Lobster Tail 20.00

Ⓞ Oscar Topping 12.00  
 (Jumbo Lump Crabmeat, Hollandaise and Asparagus)

Smoked Short Rib Debris 8.00

## PERFECTLY COOKED

### Rare

center is very cool, bright red, pinkish toward exterior portion

### Medium Rare

very center is red and cool, then slightly pink towards a brown exterior

### Medium

center is light pink and warm, outer portion is brown

### Medium Well

center is light pink, warm and very brown on the outer portion

### Well

no pink, uniformly dry and brown throughout