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# GOURMET

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## STARTERS

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**Pan Seared Scallops\*\*** **\$18**

Two U-10 scallops, creamed Carolina gold rice, scallion cream, shaved radish, lemon

**Harbor Wedge\*\*** **\$7 / \$13**

Iceberg, marinated tomato, bacon lardons, crispy shallots, scallion, blue cheese crumbles, blue cheese dressing

**Fork & Knife Caesar\*** **\$7 / \$13**

Romaine wedge, Parmesan peppercorn dressing, lemon, olive oil, Parmesan croutons, fresh cracked black pepper

## SIDES

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**Bacon & Sweet Potato Hash\*\*** **\$7**

Grilled red onion, roasted poblano, thyme

**Roasted Root Vegetables\*\*** **\$7**

Woody herbs, lemon pepper vinaigrette

**Creamed Carolina Gold Rice\*\*** **\$7**

Herb oil, scallion

**Loaded Baked Potato\*\*** **\$7**

Smoked Gouda, bacon lardon, scallions

**Potato Puree\*\*** **\$7**

Melted Gouda, crispy potato

## ENTREES

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**Ribeye\*\***

**12 oz. / 16 oz.** **\$34 / \$45**

Certified Angus beef served with garlic herb butter, roasted shallots and black pepper jus, and side selection

**Filet Mignon\*\***

**5 oz. / 9 oz.** **\$26 / \$42**

Certified Angus beef served with garlic herb butter, roasted shallots and black pepper jus, and side selection

**Bone-in Short Rib Tagliatelle** **\$26**

House-made pasta, roasted tomato, local mushroom, beef ragu, Parmesan Reggiano

**Pan Roasted Salmon\*\***

**4 oz. / 8 oz.** **\$18 / \$26**

Marinated in lemon and herbs, Carolina gold rice, local mushroom, roasted root vegetables, beurre monte, herb oil

**Apple Cider Brined Pork Chop\*\*** **\$23**

Bacon lardon and sweet potato hash, poblano, bourbon braised kale, bourbon apple jus, pickled apple relish

**Coq Au Vin\*** **\$21**

Chicken breast braised in red wine, mushroom, bacon lardon, caramelized onion, potato puree, toasted sourdough

\*Modified to be gluten-free.

\*\*Gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*