



AGED STEAKS • FRESH FISH • OLD WINE

FIRST TASTES

DEVILED EGGS ^{GF}
crab, black garlic, crispy bacon \$14.99

TRUFFLE FRIES
skinny fries, grated parmesan, truffle mist \$9.99

SHRIMP CAKES
roasted corn and pepper relish,
old bay popcorn, remoulade \$14.99

BACON WRAPPED SCALLOPS ^{GF}
potato-leek puree, sweet pepper
beurre blanc \$23.99

OYSTERS ROCKEFELLER ^{GF}
oysters, spinach, bacon, hollandaise \$17.99

OYSTERS ON THE HALF SHELL ^{GF}
house made cocktail sauce, lemon \$1.99 each

TUNA POKE ^{GF}
ahi tuna, sesame-ginger sauce, seaweed salad,
cucumber-mango relish, crispy rice paper \$14.99

FRIED CALAMARI
pepperoncini peppers, grated asiago,
calabrese aioli \$12.99

SOUPS & SALADS

LARKIN'S FAMOUS SHE CRAB SOUP ^{GF}
cup 6.99 | bowl 9.99

CLEMSON BLUE ^{GF}
bibb lettuce, bacon, tomatoes,
clemson blue cheese dressing \$11.99

CLASSIC CAESAR
crisp romaine, parmesan, croutons, house made
caesar dressing \$11.99

LARKIN'S CHOPPED SALAD ^{GF}
chicken, romaine, avocado, tomatoes, bacon,
cucumbers, egg, red onion, chickpeas, buttermilk
ranch dressing \$12.99

ROASTED BEET SALAD ^{GF}
beets, hazelnut, mustard frisée, arugula, goat
cheese, mustard vinaigrette \$10.99

APPETIZER PLATTER

deviled egg, shrimp cake, bacon wrapped scallop
one each per guest - \$18.99 Per Person
FOUR GUEST MINIMUM

CHEF'S TASTING EXPERIENCE

1ST

SHRIMP CAKE

Roasted corn and pepper relish, Old Bay popcorn, remoulade

2ND

CLEMSON BLUE

Bibb lettuce, bacon, tomatoes, Clemson Blue Cheese dressing

3RD

7oz. CERTIFIED ANGUS BEEF FILET MIGNON
Rosemary & garlic mashed potatoes, asparagus

4TH

VANILLA CREME BRULEE

\$74.99 PER PERSON

SOMM'S CHOICE WINE PAIRING - \$24 PER PERSON
3oz. wine selection paired to each course

We will make every effort to accommodate any specific allergy request.
Our gluten free items are prepared in a kitchen that also serves products made with wheat.
*Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.
20% Service Charge will be added to parties of 12 or more.

“A CUT ABOVE”

*BRASSTOWN DRY-AGED BONE IN NY STRIP

18oz - \$67.99

*DRY-AGED BONE-IN PORTERHOUSE

42oz - \$110.99

*SIGNATURE BONE-IN FILET

16oz - \$84.99

LARKIN'S STAKE COLLECTION

*PRIME NY STRIP

14oz - \$49.99

*RIBEYE

16 OZ - \$53.99

*FILET MIGNON

7 OZ - \$48.99 9 OZ - \$62.99

SAUCES

Au Poivre

Horseradish Cream

Clemson Blue

Béarnaise

\$3.99

ENHANCEMENTS

Lobster Tail \$17.99

Crab "Oscar" Style \$13.99

Shrimp Scampi \$11.99

Bacon Wrapped Scallop \$15.99

Blue Cheese Crust \$8.99

SIDES

Roasted Asparagus \$8.99 ^{GF}

Creamed Spinach \$8.99 ^{GF}

Grilled Broccolini \$8.99 ^{GF}

Brussels Sprouts Hash \$9.50 ^{GF}

Loaded Baked Potato \$9.99 ^{GF}

Rosemary-Garlic Mashed \$11.99 ^{GF}

Four Cheese Mac & Cheese \$9.99

Sherry Mushrooms \$9.99 ^{GF}

SEASONAL SELECTIONS

GRILLED PORK CHOPS ^{GF}

Sweet potato gratin, brocolini, spiced pecans \$33.99

COQ AU VIN ^{GF}

Burgundy frenched chicken breast, glazed carrots, cremini mushrooms, shallots, roasted potatoes, lardons \$26.99

DUO OF DUCK ^{GF}

Duck confit and seared duck breast, sage spätzle, pickled red cabbage, brandied cherries \$33.99

*ROASTED RACK OF LAMB ^{GF}

Herb roasted potatoes, roasted carrots, red wine Demi glacé \$48.99

*ELK TENDERLOIN ^{GF}

Chestnut mashed potatoes, braised greens, blackberry Demi glacé \$34.99

SEAFOOD SELECTIONS

CHILEAN SEA BASS ^{GF}

Shrimp sofrito, onions, bell peppers, applewood smoked bacon, fresh spinach \$39.99

CAROLINA SHRIMP & GRITS ^{GF}

Lowcountry grits, wild shrimp, bell peppers, onions, tasso gravy \$27.99

*PAN ROASTED SALMON ^{GF}

Wild rice blend, late winter vegetables, horseradish-yogurt sauce, petite greens \$31.99

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