

DINNER MENU

STARTERS

BREAD SERVICE	12
<i>Traveler's Baking Co.</i> assorted sourdough, whipped black garlic ricotta, whipped honey butter	
COLLARDS & ARTICHOKE DIP	16
<i>Bradford Farms'</i> collards, artichoke, smoked mozzarella, parmesan panko, bacon crumble, lavash chips	
TRUFFLE FRIES	11
skinny fries, grated parmesan, parsley, truffle mist	
FRIED CALAMARI	18
parmesan, calabrian aioli, baby sweet peppers, pepperoncini	
GRILLED OCTOPUS	22
heirloom tomato, olives, nduja, eggplant purée, crispy chickpea	
JUMBO LUMP CRAB CAKE	26
lemon-dill beurre blanc, chive	

WAGYU BEEF CARPACCIO*	26
crispy artichoke, pickled red onion, yolk jam, peppercorn medley, arugula, fleur de sel	
JUMBO SHRIMP COCKTAIL	16
turmeric-court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon	
KOREAN FRIED CHICKEN WINGS	19
ssam sauce, scallion, sesame, chili flake, marinated cucumbers, kimchee ranch	
SHISHITO PEPPERS	18
blistered shishito peppers, roasted corn, pickled red onion, cotija, roasted poblano mousse, toasted panko, cilantro	
OYSTERS ON A HALF SHELL*	18 36
cocktail, horseradish, mignonette, lemon, old bay crackers	
OYSTERS ROCKEFELLER*	20
oysters, creamed spinach, crispy bacon, hollandaise	

SALADS & SOUP

CAESAR SALAD	16
baby gem, garlic parmesan crouton, parmesan	
STRAWBERRY & BEET	18
diced red and gold beets, local strawberries, mint, chive, arugula, pistachio, goat cheese mousse, strawberry vinaigrette	
BACON, LETTUCE & TOMATO	18
<i>Tyger River Farms'</i> bibb lettuce, blue cheese dressing, bacon, scallion, tomato, bagel everything spice, sherry vinaigrette	
PEACH & PROSCIUTTO	18
<i>Tyger River Farms'</i> mixed greens, blackberry, cucumber, pickled red onion, spiced pecans, feta, bacon vinaigrette	



ADD PROTEIN TO ANY SALAD

SALMON*	14
SHRIMP	10
SCALLOPS*	30
CHICKEN	8
STEAK*	20

LARKIN'S SHE-CRAB SOUP	CUP 12
blue crab, crab stock, crab roe, sherry, cream	
FRENCH ONION SOUP	BOWL 16
caramelized onion, beef broth, crostini, gruyère	

FROM THE WATER

CHILEAN SEA BASS	58
green and white asparagus, blistered fava beans, pickled radish, asparagus pesto, dill beurre blanc	
WESTER ROSS SALMON*	40
jambalaya risotto, andouille, crawfish, tabasco beurre blanc	
CAJUN SHRIMP & GRITS	28
dark roux-shellfish gravy, trinity, andouille sausage, carolina grits, scallion	
PAN SEARED SCALLOPS*	50
whipped mascarpone, avocado, radish, snap peas, scallions, sumac, dill	



FROM THE LAND

DOUBLE BONE-IN PORK CHOP*	48
<i>Bradford Farms'</i> collards, bbq sea island red peas, bacon jam, pot likker	
BRAISED SHORT RIB	42
shiitake mushroom, charred pearl onion, boursin whipped potatoes, enriched demi glace	
ROASTED RACK OF LAMB*	60
eggplant, summer squash, confit tomato, mixed herbs, charmoula	
PAN ROASTED CHICKEN	34
<i>Joyce Farms'</i> airline chicken breast, roasted corn succotash, grilled peach, prosciutto, sweet corn purée, corn nut crumble, smoked chicken jus	
MUSHROOM RAVIOLI	28
<i>I See Fungi</i> mushrooms, parmesan, toasted pine nut pesto	



**Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any allergies or dietary restrictions. We cook all our dishes to order, but consuming raw or undercooked ingredients is done at your own risk.

STEAKHOUSE

Our steaks and chops are sourced from exceptional producers



THE TRIFECTA

A COMPARATIVE TASTING OF
THREE WORLD-CLASS STRIP LOINS



AMERICAN WAGYU
NY STRIP
7oz



AUSTRALIAN WAGYU
NY STRIP
7oz



JAPANESE
A5 WAGYU STRIP
3oz

Three distinct expressions of exceptional beef presented side by side.

180



PRIME STEAKS & CHOPS

PRIME FILET MIGNON 7oz.* 58
prime Braveheart Beef

PRIME RIBEYE STEAK 16oz.* 68
prime Braveheart Beef

DRY AGED COWBOY RIBEYE 22oz.* 90
30 day dry-aged prime, Brasstown Beef

DRY AGED TOMAHAWK RIBEYE 30oz.* 130
60 day dry-aged, Meats by Linz

HERITAGE MEATS

DOUBLE BONE-IN IBERICO PORK CHOP* 80
free range spanish iberico

MARGRA RACK OF LAMB* 80
Australian white lamb



WORLD CLASS WAGYU

PRIME WAGYU NY STRIP 14oz.* 110
diamond grade 9+ marbling, Snake River Farms

PRIME WAGYU FILET MIGNON 8*oz.* 95
gold grade 9+ marbling, Snake River Farms

PRIME WAGYU OUTSIDE SKIRT 8oz.* 50
Snake River Farms

PUREBRED RIBEYE 14oz.* 110
Senku Farms - 2026 Australian Gold Medal, marble score 9+

PUREBRED NY STRIP 14oz.* 120
Senku Farms -2026 Australian Grand Champion, marble score 9+

STEAK TEMPERATURES

Rare - Cool red center | Medium Rare - Warm red center | Medium - Warm pink center
Medium Well - Slightly pink center | Well Done - No pink, cooked throughout

STEAKHOUSE SIDES

BOURSIN WHIPPED POTATOES 8
SAUTEED MUSHROOMS 14
GRILLED ASPARAGUS 16
JAMBALAYA RISOTTO 12
BRADFORD BRAISED COLLARDS 10
ROASTED SQUASH 10
VEGETABLE MEDLEY 16
LOBSTER MAC & CHEESE 25

HOUSE SAUCES +6

HERB BUTTER
HORSERADISH CREAM
CHIMICHURRI
AU POIVRE
BEARNAISE
HOLLANDAISE
BLEU CHEESE FONDUE



**Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any allergies or dietary restrictions. We cook all our dishes to order, but consuming raw or undercooked ingredients is done at your own risk.