

• APPETIZERS •

French Onion Soup	7-	Maryland Lump Crab Cake	9-
roasted shallot, Vidalia & Spanish onions topped with melted gruyere		jumbo lump crab, roasted pecan remoulade	
Thai Crispy Calamari	11-	Classic Shrimp Cocktail	11-
calamari fillet strips, thai peanut glaze, wasabi aioli		poached and chilled, horseradish cocktail sauce	
Low Country Crab Dip	12-	Goat Cheese & Roasted Garlic	7-
jumbo lump crab warmed with a rich blend of parmesan and jack cheeses		tomato chutney, pita bread	
Smoked Salmon Carpaccio	11-	Spice Rubbed Beef Tenderloin	11-
shaved fennel, arugula, basil oil		house made steak sauce	
Seared Tuna	12-	Pan Seared Diver Scallops	12-
cucumber ponzu, wasabi foam, seaweed salad		shallot-balsamic jam smoked tomato vinaigrette	
		Grilled Sausages	7-
		andouille, chorizo, Italian	

• SALADS •

The Classic	5-	The Wedgie	5-
crisp romaine, sourdough croutons, shaved parmesan, Caesar dressing		apple wood smoked bacon, red onion, Maytag blue cheese	
Dressler Chopped Salad	5-	G's House Salad	5-
artichoke hearts, salami, chick peas, olives, tomatoes, provolone, arugula		mixed greens, goat cheese, apple caramelized onions, candied walnuts, balsamic vinaigrette	

• ENTREES •

Maryland Lump Crab Cakes	18-	Braised Beef Short Rib	18-
two jumbo lump cakes pan sautéed roasted pecan remoulade		crème fraiche potatoes, port wine reduction sauce	
Tuna Seared to Perfection	24-	Roasted Duck	14-
sashimi grade, ginger glaze		baby bok choy, shiitake mushrooms, miso-mirin broth	
Thai peanut slaw, sesame rice cake		Blackened Heart of Ribeye	28-
Just for the Halibut	28-	fingerling potatoes, asparagus, herb blue cheese butter	
lump crab, roasted red peppers, spinach, chive potato cake, sun dried tomato beurre blanc		Filet Mignon 8 oz.	27-
Horseradish Encrusted Salmon	19-	Béarnaise sauce, roasted potatoes, asparagus	
sautéed spinach, roasted mushrooms shaved fennel		Rack of Lamb	27-
Roasted Mahi Mahi	25-	crusted with whole grain mustard	
butternut squash risotto, sherry vinaigrette		crème fraiche potatoes	
Almond NC Trout	16-	Seared Organic Chicken	12-
roasted potatoes, asparagus clementine beurre blanc		gryere-shallot bread pudding, herb pan gravy	
Grilled Pork Chop	22-	Seafood & Grits	18-
roasted root vegetable, Apple cider reduction		scallop, shrimp, crab, andouille sausage cajun beurre blanc	