



American Grill

A Steak & Seafood Market

Appetizers

Ahi Tuna Tartare pico de gallo, avocado, focaccia cracker	12
Insalata Caprese (V) fresh mozzarella with roasted grape tomatoes, basil and extra virgin olive oil	9
Fritti Calamari saffron aioli, smoked paprika, tomato coulis	11
Gulf Tiger Shrimp Cocktail served with basil aioli, spanish avocado, classic cocktail sauce	12
Peking Duck Taco shredded peking duck, crêpe, spicy hoisin dipping sauce	10
Trio of Miniature Crab Cakes served with mango salsa, roasted red pepper chutney	12
Bruschetta (V) vine ripened tomatoes, basil, ciabatta bread, aged balsamic	9

Soups & Salads

Chef's Daily Soup Creation	7
Vine-Ripened Tomato Soup, Roasted Corn Bruschetta (V)	8
Lobster Bisque cream fraiche and chive oil	8
Crisp Iceberg Wedge smoked bacon, grape tomato, chives, cucumbers, red onion, blue cheese dressing	9
Chopped Greek (V) kalamata olives, artichokes, cucumbers, pear tomatoes, red onion and feta tossed in lemon vinaigrette with spear of romaine	9
Spinach, Frisée, Arugula and Gruyere Salad (V) raspberry vinaigrette, balsamic reduction	10
Caesar Salad rustic bread, parmigiano-reggiano, white anchovy fillets, black pepper, caesar dressing	8
Garden Collection Mix Greens (V)	8

(V) Vegetarian

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

17 % gratuity will be added to parties of 6 or more
Separate checks are limited to 6 per party

Entrées

Angus Grills & Roasted

16 oz. Flame Grilled Cowboy-Cut Black Angus Rib Eye roasted garlic demi and smoked cheddar mashed potato	34
Strip Loin 10oz succulent angus beef steak with gold steak potato fries, blue cheese, french beans and red wine sauce	29
Cast Iron Seared Beef Tenderloin, Alaskan King Crab garlic horseradish cream, asparagus, crispy potato cake	4 oz. 22 8 oz. 32
Grilled New Zealand Rack of Lamb served with mint scented risotto, broccolini, feta, rainbow baby carrots and a port wine reduction	29
Carolina Baby Back Ribs slow roasted ribs finished on the grill and mopped with western carolina bbq sauce served with baked potato fries and spiced apple sauce	17
Grilled Five-Spice Half Roast Chicken garlic fingerling smashed potatoes, grilled zucchini, carrots, harissa and thyme pan jus	18
Caramelized Pork roasted pork tenderloin, jasmine rice, brussel sprouts, sage cranberry jus	22

Seafood & Shellfish

Cajun Spiced King Salmon cheddar stone grits, baby vegetable and dark orange jus	23
Prawns marinated and sautéed with pink peppercorn and garlic butter	26

Chop Chop American Cobb heart of romaine, iceberg, nueske's bacon, grilled chicken, blue cheese, tomatoes, avocado, spring onion, hardboiled egg and micro sprouts	14
Seared Scallops Salad lemon and mint dressing, baby arugula, frisee, crunchy asparagus	18
Baby Beet Salad (V) salt roasted baby beet with artisanal goat cheese, arugula, warm naan and charred orange	14
From the Garden Salad (V) grilled vegetables, mixed greens, goat cheese, and truffle balsamic dressing	14
Grilled Tiger Prawns and Popcorn Salad papaya, blueberry, popcorn, wonton chips, creamy citrus vinaigrette	17
Chesapeake Crab Cobb iceberg, avocado, tiny tomatoes, corn, crumbled eggs, sharp cheddar, apple wood-smoked bacon, buttermilk chive dressing	18

Curry Mussels Chiang Mai Style spicy peanut, basil, grilled chapata bread	18
Local Catch with fresh herbs, white wine and lemon juice	24
Blackened Tilapia spring vegetable, shoestring potato, tomato relish, pineapple butter	22
Grilled Mediterranean Branzino summer ratatouille, basil crab broth, black olive polenta, shaved fennel	26
Twin Mojito Marinated Shrimp & Scallop Brochette served with sautéed orzo pasta with cucumbers, diced tomatoes, red onion, and parmesan cheese	26
Dayboat Scallops with Pan Simmered Tomatoes orecchiette, confit of cherry tomatoes, fresh basil, pinot grigio sauce	25
Dungeness Crab Cake organic creamy spinach, asiago parsley risotto cake and red wine Jus	29

Vegetable & Pasta

Home Made Gnocchi (V) choice of sauce: tomato sauce or cream basil pesto sauce with shiitake mushroom, spinach, artichoke, green peas, roasted roma tomato and shoestring vegetables	15
Penne or Spaghetti (V) choice of sauce: tomato sauce or cream basil pesto sauce with shiitake mushroom, spinach, artichoke, roasted roma tomato and shoestring vegetables	18

Salad Entrées

Seasonal Green Salad A la Niçoise french beans, marinated artichoke, hardboiled egg, olives, oven roasted tomato, capers, white anchovy fillets, shaved parmesan and lemon vinaigrette	16
Add Roasted Grilled Chicken	16
Add Ahi Seared Tuna	18
Add Grilled Shrimp	17
Add Grilled Asparagus (V)	16
Insalata Caesar spear of romaine, rustic bread croutons, shaved parmigiano-reggiano, white anchovy fillets, black pepper caesar dressing	16
Add Grilled or Fried Chicken	16
Add Spiced Ahi Tuna	18
Add Grilled Wild Shrimp	18
Add Cold Water Salmon	18
Grilled Honey Lime Chicken Salad garden organic greens, candied pecans, maytag blue and grilled pear, citrus vinaigrette	16
Blackened Strip Steak Salad with olive, garden greens, pico de gallo salsa	18

Burgers & Sandwich Board

All Sandwiches Include Choice of French Fries, Chips or Mixed Greens

Barbeque Chicken Burger smoked bacon, mozzarella	14
Grilled Portobello Mushroom Burger (V) manchego cheese, caramelized onions, spicy pear jam, baby arugula	12
Oceans and Rivers Burger chef's daily creation	15
Grilled Beef Burger bacon, red onion, bibb lettuce, pickle, choice of cheese	14
Multigrain Roll (V) grilled bell peppers, eggplant and zucchini with goat cheese, radicchio and sun dried tomato pesto	12
Vegetarian Sandwich on Whole Wheat Bread (V) farm tomato, cucumber, avocado, confit capsicum, grilled zucchini, olive tapenade, feta hummus	12
Chef's Daily Panini	13
TBLT turkey, applewood smoked bacon, pea sprouts, Virginia tomato on whole grain bread, local herb aioli	12
Steak & Cheese slow cooked aged beef with caramelized onions and choice of cheese	18
Healthy Club turkey, egg-white, avocado, heirloom tomatoes, arugula, tomato pesto, 7-grain bread	14
Carolina Pulled Pork BBQ pork smoked in house and dressed with your choice of eastern carolina, western carolina or south carolina style bbq sauce	14
Oven-Baked Chicken and Slow-Roasted Tomatoes on a Baguette spicy basil mayonnaise, caramelized onion, sharp cheddar, baby arugula	15
Classic Club with Chicken smoked bacon, lettuce, tomato, mayonnaise and onion sprouts	12
Honey Roasted Turkey Sandwich caramelized sweet onion, roasted red pepper, ancho maple mayonnaise	12
Chesapeake Crab Cake Sandwich fresh handpicked crab, veggie slaw and caper-roasted tomato rémoulade	19
Chipotle Chicken Quesadilla pepper jack cheese, corn, guacamole, tomatoes	10
Rock Shrimp Quesadilla pepper jack cheese, corn, guacamole, tomatoes	12