



Appetizers & Snacks

French Onion Soup \$7
caramelized onions, beef broth, topped with melted gruyere

Thai Peanut Calamari \$12
calamari fillet strips, wasabi aioli

Low Country Crab Dip \$14
jumbo lump crab warmed with a rich blend of parmesan and jack cheeses

New Orleans Style Shrimp \$11
cajun beurre blanc, baguette

Fried Gulf Oysters \$12
sweet and sour slaw, fish camp tarter sauce

Seared Rare Ahi Tuna \$12
ponzu, ginger, wasabi aioli, seaweed salad

Baked Pimento Cheese \$10
tomato jam, crispy ham, baguette

Goat Cheese and Roasted Garlic \$11
grilled pita, tomato chutney

Sauteed PEI Mussels \$12
roasted tomato-herb beurre blanc

Lump Crab Cake \$13
roasted pecan remoulade

Grilled Beef Tenderloin Medallions \$13
Dressler's house steak sauce

Grilled Sausage \$10
whole grain mustard, caramelized onions

Salads

The Classic Caesar \$6
crisp romaine, sourdough croutons, shredded parmesan

Chopped Salad \$7
shredded romaine, hard boiled eggs, bacon, cucumber, tomato, croutons, champagne vinaigrette

The Wedgie \$7
applewood smoked bacon, red onion, Maytag blue cheese

G's House \$7
mixed greens, goat cheese, apple caramelized onions, candied walnuts, balsamic vinaigrette

Entrées

Blackened Heart of Ribeye \$32

fingerling potatoes, asparagus, herb blue cheese butter

Sauteed Salmon \$27

sustainably farmed Verlasso salmon, roasted tomato risotto

Filet Mignon- 9 oz. \$39

roasted mushroom demi glace, mashed potatoes, asparagus

Filet Mignon- 6 oz. \$34

roasted mushroom demi glace, mashed potatoes, asparagus

Just for the Halibut \$34

lump crab, roasted red peppers, spinach, potato cake, sun dried tomato beurre blanc

Maryland Lump Crab Cakes \$25

two jumbo lump crab cakes, pan sautéed, toasted pecan remoulade

New York Strip \$38

french fries, garlic butter

Rack of Lamb \$34

crusted with whole grain mustard, mashed potatoes, demi glace

Shrimp and Grits \$23

shrimp, crab, andouille sausage, cajun beurre blanc

Braised Short Rib \$27

port wine demi glace, mashed potatoes

Seared Tuna \$32

sashimi grade, ginger glaze, Thai peanut slaw, sesame rice cake

Ashley Farms Chicken \$21

potatoes, baby carrots, chicken pan sauce

Shrimp and Lobster Linguini \$28

roasted grape tomatoes, parmesan cream

Sauteed NC Trout \$26

summer succotash, jalapeno mostarda

Sweet Treats

Mom's New York Cheesecake \$8

The one you've heard about, smooth and silky with a crunchy graham cracker crust - crafted with love by Joan Dressler

Chocolate Cake \$7

Double chocolate cake served warm with ganache and vanilla ice cream

Crème Brûlée \$7

Rich vanilla custard with a golden sugar shell made in a classic English tradition

Mom's Carrot Cake \$7

Mom is at it again!! Freshly grated carrots Awesome cream cheese frosting

Mom's Apple Cake \$8

enough said...caramel, ice cream

Key Lime Pie \$7

Sides

Brussel Sprouts with Bacon

Potato Au Gratin

Mac & Cheese

Asparagus

Fingerling Potatoes

Spinach

French Fries