



## SHARE PLATES

### LOBSTER RANGOONS

SCALLION, SWEET CHILI GARLIC SAUCE 9

### BRUSCHETTA

CONFIT TOMATO, GOAT CHEESE, ROASTED GARLIC, BASIL, ASPARAGUS, TRUFFLE VINAIGRETTE 9

### CRISPY CALAMARI

CHERRY PEPPERS, GARLIC BUTTER, CAROLINA CREOLE REMOULADE 9

### AHI TUNA

SEARED HAWAIIAN TUNA, PICKLED GINGER, WASABI, SEAWEED SALAD, SHIITAKE VINAIGRETTE 13

### JUMBO SHRIMP COCKTAIL

POACHED JUMBO SHRIMP, COCKTAIL SAUCE, LEMON AIOLI, MIGNONETTE 16

### HEIRLOOM TOMATO

MOZZARELLA, BASIL LEAF, SEA SALT, OLIVE OIL, AGED VINAIGRETTE 13

### ESPRESSO BRAISED SHORT RIBS

GORGONZOLA WHIPPED POTATO, TOBACCO ONIONS AND OATMEAL STOUT JUS 14

### LOBSTERTINI

CHILLED BUTTER POACHED MAINE LOBSTER, AVOCADO, RASPBERRY VINAIGRETTE, SAVOY SLAW 14

### CHARCUTERIE PLATE

ARTISAN CHEESES, CURED MEATS, CRACKED MUSTARD, NORTH CAROLINA HONEY, RASPBERRY PORT 16

### CHERRYSTONE CLAMS

#### ROCKEFELLER

SMOKEY BACON, CREAMY SPINACH, SAMBUCA, PARSLEY CRUMB, PARMESAN REGGIANO 12



WE USE THE FINEST CERTIFIED ANGUS BEEF BRAND

PLEASE INQUIRE ABOUT CHEF'S FRESH SEAFOOD OFFERINGS

## 1400° F

ALL STEAKS AND CHOPS AGED 21-28 DAYS

### 8 OZ SIRLOIN 23

### 6 OZ / 8 OZ. CENTER CUT FILET MIGNON 29/35

### 12 OZ NEW YORK STRIP 32

### 16 OZ RIBEYE 35

### 16 OZ VEAL PORTERHOUSE

ROQUEFORT DEMI 36

### 12 OZ PORK CHOP

STOUT FIG JUS 25

## ALL STEAKS CAN SURF

10 OZ BROILED LOBSTER TAIL 26

GRILLED SHRIMP 12

CRAB OSCAR 6

LOBSTER OSCAR 8

## SAUCES

HOLLANDAISE 2 – BEARNAISE 2

SAUCE BORDEAUX 2 – AU POIVRE 2

MELTED BLUE CHEESE 3 – ROQUEFORT DEMI 3

MUSHROOM RAGOUT 4 – STOUT FIG JUS 3

COMPLIMENTARY CHOICE OF:

BAKED, MASHED POTATO, CHEESY GRITS AND MARKET VEGETABLE

## ENTREES

### LAND AND SEA

6 OZ FILET, LOBSTER CHAMPAGNE CREAM, TRUFFLE WHIPPED POTATOES 35

### THYME RUBBED ORGANIC CHICKEN

ROASTED GARLIC WHIPPED POTATOES, FOREST MUSHROOM CREAM SAUCE 19

### STOUT BRAISED PORK SHANK

ROASTED APPLE CORN GRITS, TOBACCO ONIONS, STOUT FIG JUS 20

### SEARED U-10 SCALLOPS

MUSHROOM RISOTTO, SMOKED BACON AND ASPARAGUS FONDUE 26

### 10 OZ LOBSTER TAIL DINNER

MARKET VEGETABLE, DRAWN BUTTER AND SEARED LEMON, CHOICE OF BAKED POTATO, MASHED POTATO, CHEESY GRITS, 30

### FENNEL TUMBLED AHI TUNA

RED QUINOA SALAD, MANGO, SPINACH, MAE PLOY VINAIGRETTE 25

### ATLANTIC SALMON OSCAR

SUNDRIED TOMATO POLENTA CAKE, CRAB OSCAR, SEARED LEMON 23

### PLATE OF EARTH

ASK FOR TODAY'S CREATION 19

## GREEN PLATES

### SP SIGNATURE WEDGE

CRUMBLIED MAYTAG BLUE, RED ONION, TOMATO, CRISPY BACON, ROASTED RED PEPPERS BLUE CHEESE VINAIGRETTE 8

### CAESAR

CRISP ROMAINE HEARTS, FRESH CROUTONS, CREAMY CAESAR DRESSING, PARMESAN, WHITE ANCHOVY 7

### MISTO CHOP SALAD

SAVOY CABBAGE, ASPARAGUS, CORN, TOMATOES, AVOCADO, HEART OF PALM, BACON, FETA, TRUFFLE VINAIGRETTE 9

### SPINACH LEAF

BOILED EGG, ROASTED PEPPER, SHAVED ONION, SHERRY BACON DRESSING 7

### HOUSE SALAD

CHERRY TOMATOES, CUCUMBER, RED ONION, SOURDOUGH CROUTONS 7

BROILED SALMON 14

10 OZ BROILED LOBSTER TAIL 26

GRILLED SHRIMP 12

8 OZ BROILED SIRLOIN STEAK 15

## IN A BOWL

SOUP DU JOUR 8

4 ONION SOUP

SOURDOUGH CROSTINI, SWISS 6

## OTHER THINGS

### GRILLED SALMON SANDWICH

LETTUCE, TOMATO, ONIONS, AVOCADO, REMOULADE 16

### GRILLED OPEN FACED

#### STEAK SANDWICH

CRISPY ONION, HAVARTI, HORSERADISH, TOASTED SOURDOUGH 16

### PRIME HOUSE BURGER

8 OZ. ANGUS BURGER, BLUE CHEESE, STEAK FRIES, CURRIED CATSUP 12

### FRENCH DIP

SHAVED PRIME RIB, TOASTED HOAGIE, CARAMELIZED ONION, SWISS CHEESE AND AU JUS 15

## CRAFT SIDES

BUILT FOR TWO

ASPARAGUS AND HOLLANDAISE SAUCE 6

CREAMED FRESH SPINACH 6

CREAMED MUSHROOMS 6

CREAMED CORN 5

BRAISED BRUSSEL SPROUTS 5

GOUDA MAC AND CHEESE 6

ONION RINGS 5