



SOUP

LOBSTER BISQUE

CUP \$6

BOWL \$8

SPGC CHILI

CUP \$5

BOWL \$7

SOUP DU JOUR

CUP \$5

BOWL \$7

APPETIZER

CRAB STUFFED MUSHROOM

\$15

*Mushrooms Stuffed with Crabmeat,
Broiled with Butter and Parmesan;
Finished with Lemon Garlic Mayonnaise*

HONEY ROASTED BRUSSEL SPROUT

\$13

*Tossed with Spiced Honey,
Roasted with Bacon; Finished with
Moody Bleu and Balsamic Drizzle*

AHI TUNA \$13

*Ahi Tuna, Seared Rare, Sliced and Served with Sesame Seaweed Salad,
Pickled Ginger, Wasabi Mayonnaise and Soy Sauce*

FLATBREAD

CAPRESE & PROSCUITTO \$14

*Grape Tomato, Ricotta, Mozzarella,
Basil, Prosciutto, Arugula, and Balsamic
Drizzle*

PEAR & SMOKEY BLEU CHEESE \$14

*Caramelized Pear, Toasted Walnut,
Arugula, Smokey Bleu Cheese, Ricotta,
and Balsamic Drizzle*

CRANBERRY MUSHROOM \$14

*Mushroom, Dried Cranberry, Feta, and
Shallot Mayonnaise*

BLT \$14

*Bacon, Grape Tomato, Lemon Garlic
Mayonnaise, Arugula, and Mozzarella*



SALAD

Choice of Homemade Dressings: Thousand Island, Ranch, Bleu Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Honey Citrus, Italian, Honey Mustard, French, and Oil & Vinegar

WOODSMAN

\$14

Baby Spinach, Julienne Rosemary Ham, Toasted Pinenut, Hearts of Palm, and Swiss Cheese

GARDEN

\$10

Mixed Lettuce, Cucumber, Black Olive, Red Onion, Tomato, and Garlic Croutons

DATE & FETA

\$13

Mixed Lettuce, Sliced Date, Crumbled Feta, and Sugared Pecan

CAESAR

\$12

Romaine, Croutons, Parmesan Crisp; Served with Creamy Caesar Dressing

CHOPPED

\$14

Iceberg Lettuce, Diced Carrot, Diced Cucumber, Diced Tomato, Diced Celery, White Corn, and Diced Bell Peppers

GRILLED CHICKEN

\$14

Mixed Lettuce, Tomato, Red Onion, Cheddar Cheese, Cucumber, and Chopped Egg; Finished with Grilled Marinated Chicken Breast, and French Fries

ADD ON A PROTEIN

CHICKEN

\$5

SHRIMP

\$8.²⁵

STEAK

\$9

SALMON

\$10

Please Notify Your Server to Assist With Any Dietary Requests and / or Food Allergies.

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.*



STEAK & CHOPS

DOUBLE CUT LAMB CHOPS \$35

*Three Double Cut Domestic Lamb Chops,
Hand Rubbed with Olive Oil, Herbs
and Char-Grilled*

BLACK OAK SIRLOIN \$32

*10 ounce Black Oak Sirloin, Char-Grilled
and Sliced*

ORANGE & ROSEMARY PORK MEDALLIONS \$28

*Grilled Pork Tenderloin Medallions,
Soaked with Orange and Fresh Rosemary*

FILET MIGNON \$38

8 Ounce Center Cut, Char-Grilled

VEAL

SAUTEED VEAL WITH ARTICHOKE & FIRE ROASTED TOMATOES \$28

*Thin Pounded Veal, Sautéed with
Artichokes, Fire Roasted Tomato, and
Asparagus; Finished with Wine Butter*

SAUTEED VEAL WITH MUSHROOMS & SPINACH \$28

*Thin Pounded Veal Loin, Sautéed with
Mushrooms, Bacon, and Spinach;
Finished with Sauce Supreme*

ROASTED VEAL LOIN WITH SHIITAKE CREAM \$29

*Veal Loin, Hand Rubbed with Fresh Herbs
and Olive Oil, Pan Roasted and Sliced;
Finished with Shiitake Cream*

VEAL MARSALA \$28

*Bell Peppers, Onions, Mushrooms,
Finished with Marsala Demi-Glace*

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CHICKEN

CHICKEN ROMANO \$25

Chicken Breast Dipped in Egg and Romano Cheese, Sautéed with Mushrooms and Capers; Finished with Lemon Cream Chipped Asiago

SAUTEED CHICKEN & CHORIZO \$27

Chicken Breast, Sautéed with Chorizo Sausage, Spinach and Tomato

CHICKEN PROSCIUTTO \$25

Chicken Breast Stuffed with Fresh Mozzarella and Prosciutto, Dipped in Egg and Fresh Basil; Finished with Lemon Cream

PECAN CRUSTED CHICKEN \$26

Fresh Chicken Breast, Crusted with Pecans and Sautéed; Finished with Amaretto Butter

SEAFOOD

BLACKED SALMON \$28

Wild Caught Salmon, Lightly Seasoned, Blackened; Finished with Bourbon Dijon Cream

SPOTS & CRAB \$30

Fresh Spots, Lightly Dusted with Flour, and Sautéed; Finished with Lump Crabmeat and Lemon Cream

PAN SEARED HALIBUT \$30

Pan Seared; Finished with Pan Drippings

SIGNATURE CRAB CAKE \$35

Jumbo Lump Crabmeat and Little Bit of Mayo That's it!

DAY BOAT CATCH \$28

Prepared Blackened, Broiled, or Char-Grilled, Accompanied with Fresh Vegetable of the Day;

Served with Choice of Tossed Salad, Caesar Salad or a Cup of Soup

PASTA

*All Pasta Dishes Can be Prepared with Gluten Free Penne Pasta, Please Notify Your Server.
Please Allow a Few Extra Minutes for us to Accommodate Your Dietary Request*

PAPPARDELLE \$25

Pappardelle Pasta, Folded with Chipped Prosciutto, Pinenuts, and Parmesan Alfredo, Drizzled with Pesto

BUTTERNUT SQUASH RAVIOLI \$24

Five Butternut Squash; Finished with Sherry Cream and Fresh Basil

SHRIMP & SPINACH RISOTTO \$27

Shrimp Sautéed with Baby Spinach, Red and Green Bell Peppers and Onions; Served over Creamy Parmesan Risotto

STUFFED GNOCCHI \$25

Potato Gnocchi, Stuffed with Asiago and Reggiano, Sautéed Tomato, Onion, Bacon, Spinach, and Chablis Cream