

starters

- CHEF'S DAILY SOUP** 6
- DEVILED EGGS** Finished with sugar-cured bacon and homemade pickle relish 9
- MEXICO CITY SPINACH CON QUESO** Served with warm popcorn-salt tortilla chips 13
- WHISKEY SHRIMP ON COUNTRY TOAST** Jumbo shrimp, sauté-flamed with whiskey and finished with mustard sauce 14
- STEAK ROLLS** Finished with a Chimichurri sauce and spicy ranch dressing 12
- HAKO STYLE TUNA SUSHI** Stacked ahi tuna, cucumber, avocado, chives, unagi, Sriracha mayonnaise 15

entrée salads

- SIGNATURE SALAD** With bacon, cheddar cheese, tomatoes, cucumbers and seasoned croutons 10
- ORIGINAL CAESAR SALAD** With seasoned croutons and Reggiano Parmesan 10
- SOUTHERN SALAD** Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 16
- GRILLED CHICKEN SALAD** Feta cheese, olives, tomatoes with white wine vinaigrette 14
- ROASTED CHICKEN AND KALE SALAD** With bacon, roasted peppers and Parmesan cheese, tossed in a white wine vinaigrette 17
- ASIAN AHI TUNA SALAD*** Seared rare, with field greens, wasabi in a cilantro vinaigrette 19

~ Served with a fresh-baked croissant. In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

~ We grind fresh chuck daily for our hand-pattied burgers. All sandwiches are served with french fries unless otherwise noted.

sandwiches

- OLD FASHIONED CHEESEBURGER*** With Tillamook cheddar 14 Substitute pimento cheese 1 Add bacon 1
- STEAK BURGER*** Ground beef tenderloin and ribeye, aged Tillamook cheddar, grilled white onions and Kiawah Island dressing 16
- FRENCH DIP*** Sliced Prime Rib, baguette and horseradish, served au jus 19
- TURKEY BURGER*** Arugula, tomatoes, Monterey Jack, mayonnaise 13
- CHICKEN SALAD SANDWICH** Open face on focaccia bread with orzo & wild rice 14
- THE CLUB** Ham, turkey, two cheeses, bacon and mayonnaise 15
- WEST END** Grilled chicken breast topped with Monterey Jack 13
- THE DELI** Roasted turkey on La Brea sourdough, Gruyère swiss, tomatoes and mayonnaise 13
- VEGGIE BURGER** Made in-house. Topped with Monterey Jack 14
- PANÉED REDFISH SANDWICH** Fresh redfish, lightly breaded and seasoned 16

steaks & daily plates

- STEAK 'N' FRIES*** French Brasserie style steak with garlic, served with french fries 26
- STEAK MAUI*** Marinated ribeye with baked potato 35
- RICHMOND RIBEYE*** Thinly-sliced, grilled ribeye seasoned with homemade, aged Worcestershire. Served with a twice-baked potato 33
- FILET MIGNON WITH BÉARNAISE*** Center cut, with roasted red peppers and mashed potatoes 35
- SLOW ROASTED PRIME RIB*** Aged Mid-Western beef served au jus with mashed potatoes 12 oz. 28 / 16 oz. 34
- TODAY'S FEATURED FISH** We offer a wide selection of fresh panéed or hardwood grilled seafood everyday Q
- GRILLED SALMON** Fresh cold water salmon with orzo & wild rice 28
- CAROLINA CRAB CAKES** Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q
- ROTISSERIE CHICKEN** One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 18
- BRASSERIE CHICKEN** Panko-crusted with parmesan cheese and lemon butter caper sauce, mashed potatoes and seasonal vegetable 17
- CRISPY CHICKEN TENDER PLATTER** South Carolina low country recipe with french fries and cole slaw 18
- CHEF'S PASTA** Daily selection - Please ask your server 18
- WILD MUSHROOM MEATLOAF** Finished with wild mushroom Madeira sauce. Served with mashed potatoes and haricot verts 17
- BARBECUE BABY BACK RIBS** Served with Plum Creek bbq sauce, french fries and cole slaw 28

~ Non-marinated steaks finished with Maître d' butter. Steaks and prime rib are served with your choice of signature or caesar salad.
Salads to accompany other entrées 6

sides

French Fries | Southern Cole Slaw | Orzo & Wild Rice | Haricot Verts | Mashed Potatoes
Mac & Gruyère Cheese | Loaded Baked Potato | Twice-Baked Potato | Seasonal Vegetable

All sides: 5

Desserts are suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please make us aware of any food allergies.

Ask your server about our Chairman's Wine Club.

Proper dress required. Gentlemen, please remove hats and caps.