

/ PRIME STEAKS /



8 oz	Filet Mignon	38
14 oz	Grass Fed Delmonico Ribeye	42
14 oz	NY Strip Steak	42
16 oz	Dry Aged Bone-In NY Strip AGED 60 DAYS	48
24 oz	Dry Aged Porterhouse Steak for 2 AGED 60 DAYS SERVED WITH CHOICE OF TWO STEAK SIDES	95

SAUCES

Red Wine Veal Jus + Duxelle-Truffle Butter + Béarnaise Sauce

ADD

Jumbo Lump Crab Cake Oscar 14

STEAK SIDES | 8

ROASTED CAULIFLOWER

shaved parmesan, white truffle oil ^{GF}

SMOKED GOUDA CREAMED SPINACH

sunny side farm egg ^{GF}

APPLEWOOD BACON CREAMED CORN

everything parmesan crisp ^{GF}

CHARRED BRUSSELS SPROUTS & APPLES

cracked mustard-sherry bacon vinaigrette ^{GF}

GIANT SALT ROASTED POTATO

cultured butter, house bacon, sharp cheddar,
buttermilk crème fraîche, chive ^{GF}

SMOKED GOUDA MAC N' CHEESE

applewood bacon, chive

NIBBLE

BREAD & BUTTER 6

lemon-rosemary sourdough, sorghum-smoked
sea salt butter

PIQUILLO PEPPER CRAB BISQUE 8

blue crab, chive, annatto oil ^{GF}

SWEET POTATO SHRIMP FRITTERS 8

red chile syrup, basil oil ^{GF}

DEVILED FARM EGGS 9

horseradish & cracked mustard, pickled red onion,
applewood bacon, truffle-chive aioli ^{GF}

CHEF'S SIGNATURE PIMENTO CHEESE "DIP" 10

white cheddar, peppadew peppers, poblano peppers,
celery, lavosh crackers

WARM LOBSTER DIP 15

lobster, shrimp, blue crab, scallions, celery saltines

FRIED GREEN TOMATOES 9

chive-spiked goat cheese, piquillo pepper coulis

NASHVILLE HOT CHICKEN TAMALES 12

dill pickle grits, pimento cheese fondue

GREEN

MILTON'S CAESAR 8

romaine hearts, everything parmesan crisps,
creamy lemon-dijon dressing ^{GF}

BABY ICEBERG WEDGES 8

heirloom garden tomatoes, applewood bacon,
julienne radish, pickled red onion, avocado
buttermilk dressing, everything bagel spice ^{GF}

HARVEST SALAD 9

baby kale & shaved brussels sprouts, local apples,
dried cranberries, candied pecans, pumpkin
goddess dressing, crispy quinoa ^{GF}

ADD TO YOUR SALAD

grilled shrimp 10 | grilled chicken 8 | grilled salmon 12

/ ENTREE PLATES /



SOUTHERN FRIED CHICKEN BREAST 18

buttermilk mashed potatoes, tiny green beans, andouille
red eye gravy

PRIME BEEF BOLOGNESE 25

fresh pappardelle pasta, oyster mushrooms, spinach,
shaved parmesan

GRILLED CAULIFLOWER STEAK 18

tandoori spice, pomegranate seeds, pickled red onion,
toasted pistachios, pumpkin goddess quinoa, beet yogurt ^{GF}

SHRIMP & GRITS 22

red & yellow bell peppers, smoked bacon, mushrooms, scallions,
tomatoes, lemon butter sauce, cheddar stone-ground grits ^{GF}

SESAME CRUSTED MOUNTAIN TROUT 24

buttermilk mashed potatoes, asparagus, sweet potato
shrimp fritters, red chile syrup

BLACKENED SALMON 25

pimento cheese grits, garlic spinach, citrus-basil beurre blanc ^{GF}

KENTUCKYAKI GRILLED PORK TENDERLOIN 28

creamed corn rice grits, fried brussels sprouts & green apples,
jalapeño honey ^{GF}

PRIME BACON MEATLOAF 25

ground veal, pork, wagyu beef & bacon meatloaf, gouda mashed
potatoes, grilled broccolini, tangy meatloaf glaze

JUMBO LUMP CRAB CAKES 34

meyer lemon-goat cheese grits, grilled asparagus, cracked
mustard butter sauce

PAN SEARED DIVER SCALLOPS 35

pumpkin-horseradish risotto, wilted greens, candied bacon
lardons, boiled cider, toasted pumpkin seeds

^{GF} = gluten free

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your
risk of foodborne illness. Please inform your server of any food allergies.