

# EAT DINNER

**S Lobster Avocado** mango salsa, chili beurre blanc 15 <sup>gf</sup>

**Pimento Cheese** Tillamook cheddar, pickled red onion relish, toasted lavash 13 <sup>gf option</sup>

**Skewers** grilled Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 14 <sup>gf</sup>

**Nachos** chicken or short rib, house-made beer cheese sauce 15

**Tempura Shrimp** blue cheese mousse, celery hearts, buffalo vinaigrette 13 <sup>gf</sup>

**Not-So-Standard Potato Chips** parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 12 <sup>gf option</sup>

**Tuna Tartare** teriyaki marinated ahi tuna, avocado, sesame seeds, wontons, firecracker sauce 15

**Charcuterie Board** three cured meats, two fresh cheeses, pickled vegetables, lavash crackers 19 <sup>gf option</sup>

**Chicken & Sausage Gumbo** bay rice 8/12

## SUSHI

**Tempura Shrimp & Salmon** Avocado, kingoma sauce, micro cilantro 14 <sup>gf</sup>

**Spicy Tuna** Sriracha, avocado, blue crab, crunch 15 <sup>gf</sup>

**The Killer** Blue crab, cucumber, unagi, avocado, spicy mayo, tobiko, tempura shrimp <sup>gf option</sup> 16

**Maine Lobster Roll** tempura shrimp, avocado, wasabi mayo, unagi sauce, ginger glaze, sriracha mayo <sup>gf option</sup> 16

## TACOS

**Achiote Chicken** pickled cabbage, chipotle aioli, mango salsa 15 <sup>gf</sup>

**Short Rib** pico de gallo, guacamole, cotija 14 <sup>gf</sup>

**Shrimp** candied fresno chili, avocado purée, micro cilantro 15 <sup>gf</sup>

**Chorizo & Potato** onion & cilantro, avocado puree, chorizo tacos 15 <sup>gf</sup>

## BETWEEN BREAD

*try our house made potato buns on any sandwich, choice of house fries or house salad*

**Chicken Caprese** grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread 15 <sup>gf option</sup>

**Steak Sandwich** sliced ribeye, Tillamook cheddar, sweet onion, chimichurri, tomatoes, ciabatta bread 16 <sup>gf option</sup>

**Fresko Burger** smoked gouda, arugula, pickled onion, tomato jam, Sam's potato bun 16 <sup>gf option</sup>

**GD Burger\*** Hemme Brothers aged smoked cheddar, bacon caramel, arugula, steak sauce, Sam's onion bun 18

**Turkey Burger** caramelized onions, granny smith apples, baby spinach, blue cheese, oat bun 14

## GREENS

**Add: chicken \$5, hanger steak \$7, salmon \$7, Shrimp \$7**

**G&D** <sup>gf</sup> artisan lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13

**Jackson** <sup>gf</sup> romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 9/14

**Butternut Squash** <sup>gf option</sup> artisan lettuce, bleu cheese, candied pecans, pumpernickel croutons, honey verjus dressing 8/13

**Tuscan Kale Caesar** <sup>gf option</sup> chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 7/11

**Mixed Greens** <sup>gf</sup> cucumber, sweet peppers, cherry tomatoes, onion, cotija, basil vinaigrette 6/11

**Shrimp & Grits\*** <sup>gf</sup> blackened, jalapeño avocado gravy 24

**Fried Catfish** <sup>gf</sup> cornmeal-crust, hot pepper butter sauce, southern collard greens, mashed potatoes 20

**Pan Seared Salmon\*** <sup>gf</sup> chickpea puree, broccoli rabe sauce, roasted red bell peppers, sautéed garlic swiss chard, marcona almonds 26

**Lobster Ravioli** Maine lobster filled pasta, escarole, roasted squash, sherry mascarpone creme, parmesan 29

**Pan Seared Sea Scallops** <sup>gf</sup> spicy greens, bacon lardons, cauliflower gratin, leek & fresno chili relish 31

**Golden Dragon Street Noodles** <sup>v</sup> marinated tofu, rice noodles, julienne carrots, zucchini, sweet onions, jalapeños, thai coconut sauce, peanuts 21

**Grilled Chicken\*** lemon & thyme brine, roasted potatoes, sautéed garlic swiss chard, lemon pan sauce 23

**Burnt End Mac & Cheese** Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 22

**Chicken and Waffle\*** blue corn waffle, spicy fried chicken, bourbon maple, red hot gastrique, vanilla butter 22

## STEAK

**Hanger Steak\*** goat cheese & chive smashed red potatoes, brussels sprouts hash, sweet demi-glace, crispy tabacco onions 28

**Filet\*** <sup>gf</sup> 7 oz, roasted red potato hash, cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce 35

**Wagyu Strip Steak** <sup>gf</sup> 12 oz., whipped parsnips, sautéed tuscan kale, roasted garlic & thyme butter 46

**Wagyu Ribeye** <sup>gf</sup> 16oz, garlicky spinach, roasted yukons, horseradish butter 54

**SAUTÉED GREENS** garlic, olive oil 6

**ROASTED BRUSSELS SPROUTS** bacon lardons, shallots 8

**CAULIFLOWER GRATIN** 8

**ROASTED YUKONS** olive oil, smoked paprika, oregano 6

**TRUFFLE POTATOES** cotija, chive 8

**GOAT CHEESE & CHIVE SMASHED RED POTATOES** 7

**PIMENTO MAC & CHEESE** 9

## SIDES

# GRAM & DUN

<sup>gf</sup> gluten free

<sup>gf option</sup> - must request gluten free

<sup>v</sup> vegetarian

\*\*These items may be served raw or under cooked.

\*Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.

Thomas Pelkey, Regional Chef

Darius McCool, Sous Chef

Samantha Butler, Pastry Chef

Stephen Molloy, General Manager

Jeff Thrall, Regional Director

Chase Wiedenmeyer, Bar Manager