



dine • lounge • roof

• small plates •

Chicken Vegetable • 7

Traditional Style, Orzo, Chive Oil

Scallops • 12

Lightly Blackened, Candied Melon

Foie Gras • 14

Seared, Crispy Wontons, Mango-Tupelo Syrup

Mushroom Tortellini • 10

Ox Tail Ragù, Truffle-Parmigiano Cream

She Crab Soup • 7

Chives, Warm Lump Crab, Sherry

Hot Rock • 12

Tender Beef & Shrimp Seared on Hot Granite

BBQ Duck Quesadilla • 12

Roast Peppers, Fontina, Avocado-Mango Salsa

Caesar • 7

Baby Romaine, White Anchovies, Croutons

Kobe Sliders • 12

Bacon Cheddar, Vidalia, Blue Cheese

Parmesan Portobello Fries • 9

Panko Crispy, Tomato Sauce, Basil Aioli

Spinach Salad • 8

Strawberry Gastrique, Candied Pecans, Feta

Shrimp Cocktail • 12

Classic Cocktail Sauce and Lemon

Warm Goat Cheese Salad • 7

Dried Cherries, Tomatoes, Champagne Vinaigrette

Sliced Tuna • 12

Seared, Asian Slaw, Sesame

Lobster Tempura • 14

Hickory Smoked Tomato Aioli, Cucumber Noodles

Four Cheese Fondue • 11

Crudités, Assorted Meats, Warm Baguette

Available Sunday-Thursday

• chef's tasting menu •

\$30

(\$48 with Wine Pairings)

1st Course

(choice of)

Caesar Salad

White Anchovies, Garlic Croutons

Mixed Green Salad

Dried Cherries, Champagne Vinaigrette

She Crab Soup

Chives, Warm Lump Crab, Sherry

BBQ Duck Quesadilla

Fontina, Roast Peppers, Avocado-Mango

Hot Rock

Tenderloin and Shrimp Seared on Granite

Foie Gras

Crispy Wonton, Mango-Tupelo Syrup

(\$6 Supplement)

2nd Course

(choice of)

Filet Mignon

8 oz, Cabernet Goat Cheese Butter

(\$5 Supplement)

Carolina Rainbow Trout

Crunchy Macadamias, Pineapple Salsa

Braised Short Ribs

Guinness-Molasses Braised, Fried Leeks

Vegetarian Risotto

Spring Vegetables, Mushrooms, Truffle Oil

Roasted Chicken

Toasted Capellini Flan, Sun-Dried Pesto

Surf & Turf

8 oz Filet, Butter-Braised Grilled Lobster Tail

(\$10 Supplement)

3rd Course

(choice of)

Liquid Center Chocolate Cake with

Vanilla Bean Ice Cream

Blueberry Cobbler with Sour Cream Ice Cream

Seasonal Sorbet Duo

• large plates •

Carolina Rainbow Trout • 18

Crunchy Macadamias, Pineapple Salsa

Roasted Chicken • 18

Toasted Capellini Flan, Sun-Dried Tomato Pesto

Duck Breast • 21

Scallion Pancakes, Raspberry Demi

Braised Short Ribs • 18

Guinness-Molasses Braised, Fried Leeks

Sautéed Striped Bass • 22

Celeriac Fettuccini, Lemon-Thyme Nage

Lamb Rack • 25

New Zealand, Garlic Chimmi, Rosemary Jus

Sea Scallops • 22

Lobster Succotash, Asparagus, Lemon Nage

Filet Mignon • 25

8 oz, Centercut, Cabernet Goat Cheese Butter

Vegetarian Risotto • 16

Spring Vegetables, Mushrooms, Truffle Oil

Grilled Salmon • 21

Cauliflower Cous Cous, Basil-Tomato Compote

New York Strip Au Poivre • 25

14 oz, Veal Demi, Brandy Cream

Seared Halibut • 23

Roasted Tomato-Zucchini Raviolis, Brown Butter

• side plates •

"Loaded" Mashed Potatoes • 6

Sugar Snaps Sautéed with Marconas • 6

Truffle House Cut Fries Fines Herbs • 6

Wild Mushrooms with Madeira • 7

Sautéed Spinach with Garlic • 6

Creamy Lobster Risotto • 7

Steamed Asparagus with Lemon Butter • 6

Please notify your server of any dietary restrictions or allergies, so we can accommodate your needs.  
Parties of 6 or more, no separate checks please, and an 18% gratuity may be applied. Please silence cell phones.



dine • lounge • roof

## • specialty drinks •

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### Fresca

Rain Cucumber Lime Vodka Muddled with Mint and Freshly Cut Cucumbers Mixed with Sour and a Splash of Sierra Mist • 10

### Cat 3 Hurricane

Skyy Passion Fruit Vodka, Light and Dark Rum, Fresh Juices • 11

### Strawberries and Balsamic

42 Below Vodka Shaken with Puréed Strawberries and a Dash of Balsamic Vinaigrette • 10

### Razberi Lemonade Martini

Stoli Razberri and Stoli Citrus Mixed with Sugar, Sour Mix, Cranberry and Freshly Squeezed Lemon • 9

### 419 Mojito

Finlandia Grapefruit Vodka, Muddled Mint Leaves, Fresh Lime Juice, Topped off with Soda Water (also available in Peach, Mango and Pomegranate) • 10

### Solas Tea

Firefly Peach Vodka, Sour Mix, Sierra Mist • 9

### White or Red Wine Sangria

White or Red Wine, Pineapple Juice, Muddled Fresh Fruit • 8

## • wines by the glass •

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### bubbles

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Veuve du Vernay Brut Rosé  
France • 8

Mumm Cuvée Napa "M"  
Napa, California • 10

Moët White Star  
Champagne, France • 20

Perrier-Jouët Brut (half bottle)  
Champagne, France • 44

### whites

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Robert Mondavi Chardonnay  
Napa, California 2007 • 10

Domaine de Bernier Chardonnay  
Loire Valley, France 2008 • 8

Kenneth Volk Chardonnay  
Santa Maria, California 2007 • 12

Zonin Pinot Grigio  
Veneto, Italy 2008 • 7

Sokol Blosser Pinot Grigio  
(Organic) Oregon • 11

Four Graces Pinot Grigio  
Oregon 2008 • 9

Chasing Venus Sauvignon Blanc  
New Zealand 2009 • 9

Clean Slate Riesling  
Mosel, Germany 2008 • 8

Badger Mountain Riesling  
Columbia Valley, Washington 2008 • 9

Famega Vinho Verde  
Portugal 2008 • 7

Essay Chenin Blanc  
South Africa 2008 • 7

Pichot Vouvray  
Loire, France 2008 • 9

Pascual Toso Malbec Rosé  
Argentina 2008 • 8

### reds

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Wild Horse Pinot Noir  
Central Coast, California 2007 • 11

Estancia Pinot Noir  
Monterey, California 2008 • 11

Domaine Ferrandiere Malbec  
Languedoc, France • 8

Montevina Terre D'oro Sangiovese  
Amador, California 2006 • 10

Franciscan Oakville Cabernet Sauvignon  
Napa, California 2006 • 12

Louis Martini Cabernet Sauvignon  
Sonoma, California 2008 • 10

Saddlerock Merlot  
Central Coast, California 2005 • 9

Orin Swift "The Prisoner"  
Zinfandel Blend  
Napa, California 2007 • 18

McWilliams Shiraz  
Australia 2007 • 8

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