

ENTREES

SHRIMP CAKE 20

Shrimp - Ritz - Broiled - Old Bay Tarter -
Mashed Potatoes - Green Beans

MAKE IT A PAIR 31

BEST OF BOTH WORLDS 39

Shrimp Cake - Crab Cake- Corn Salsa - Old
Bay Tarter - Mashed Potatoes - Green
Beans

CRAB CAKE 26

Our Special Blend - Broiled - Corn Salsa
- Mashed Potatoes - Green Beans
MAKE IT A PAIR 49

VIRGINIA FLOUNDER 29

Cornmeal Encrusted- Sauteed- Corn,
Pea, Tomato Basil Cream Sauce - Black
and White Rice - Roasted Vegetables -
gf*

YELLOWFIN TUNA 31

Hardwood Grilled - House Pickled Ginger
& Sweet Soy - Black and White Rice -
Roasted Vegetables

SEAFOOD PASTA 33

Baby Clams - Select Shrimp - Andouille
Sausage- Swiss Chard - Creole Tomato
Sauce - Fusilli Pasta - Parmesan

GR VEGGIES 21

Grilled Squash- Grilled Zucchini- Grilled
Corn- Grilled Local Carrots- Black and
White Rice- Sesame Ginger Sauce

SHRIMP AND GRITS 27

Select Shrimp - Peppers - Country Ham -
Spinach - Meg's Sweet and Tangy
Pickled Tomato Sauce - Stone Ground
Grits - gf

MIXED GRILL 37

Marinated Filet Mignon Kabob - North
Atlantic Salmon Filet- Thai Sweet Chili
Glaze

***CREATE YOUR OWN SURF & TURF
SPECIAL*
ASK YOUR SERVER FOR DETAILS!!**

**JOIN US FOR BREAKFAST 9AM
-12PM LUNCH 12-4
EVERYDAY**

***Consuming raw or undercooked meat,
seafood, shellfish or eggs may increase
your risk of foodborne illness especially if
you have certain medical conditions.***

STEAKS

CHOPS

ALL OUR MEATS ARE HAND SELECTED, AGED
AND CUT IN HOUSE, MARINATED, SEASONED
AND GRILLED OVER NATIVE HARDWOODS AND
ARE AVAILABLE WITH YOUR CHOICE OF OUR
HOMEMADE SAUCES AND BUTTERS. ALL OUR
MEATS ARE GLUTEN FREE AS WELL.

FILET MIGNON *

VERY TENDER 39
6 OUNCES

10 OUNCES - Center Cut 49

NY STRIP *

12 OUNCES - 55
USDA PRIME

COPPER CREEK CATTLE COMPANY
PREMIUM BLACK ANGUS BEEF

RIBEYE *

16 OUNCES 62
USDA PRIME
VERY FLAVORFUL

GRILL ROOM STRIP* 79

20 OUNCES
USDA PRIME
BONE IN STRIP

PORK CHOP*

14 OUNCES 27
BONE IN

PORK LOIN *

12 OUNCES 22
TWICE GRILLED - SLICED - FINISHED WITH
HOUSE MADE STONE GROUND MUSTARD
SAUCE

CHICKEN

Semi Boneless Airline Breast-Herb 22
and Garlic Marinated- Hardwood
Grilled- Creole Sauce- Black and
White Rice- Green Beans

SAUCES

CREAMY HORSERADISH | STONE GROUND
MUSTARD CREAM SAUCE | GRILL ROOM
STEAK SAUCE

ADDITIONS

3

BEARNAISE BUTTER | BLUE CHEESE BUTTER
5

SAUTEED ONIONS

SAUTEED MUSHROOMS

RARE-VERY RED, COOL CENTER | MEDIUM RARE - RED, WARM
CENTER | MEDIUM - PINK ALL THE WAY THROUGH | MEDIUM WELL -
SLIGHTLY PINK CENTER | WELL DONE COOKED THROUGHOUT, NO
PINK. MEDIUM WELL AND WELL DONE FILET MIGNON
PREPARATIONS ARE BUTTERFLIED TO ENSURE A MORE
PLEASURABLE DINING EXPERIENCE FOR OUR CUSTOMERS