



## APPETIZERS & SMALL PLATES

### DIVER SCALLOP

cinnamon seared diver scallop | buffalo mozzarella | pumpkin stone ground grits |  
blackberry compote | 12.5

### LOW COUNTRY SHRIMP & GRITS

sautéed shrimp | roasted peppers | caramelized onion | smoked andouille sausage |  
Cajun cream sauce | cheddar cheese grits | 12

### BRIE EN CROUTE

rich double cream brie cheese | seasonal strawberry & brown sugar jam | flaky puff  
pastry | toasted almonds | seasonal fresh berries | toasted crostini | 11.5

### CRISPY CALAMARI

cornmeal encrusted buttermilk marinated calamari rings | orange hot sauce | bleu  
cheese dressing | 11

### SESAME SEARED AHI TUNA

sesame encrusted seared tuna | soy sauce | wasabi cream | thai cucumber relish |  
11.5

### QUICK FRIED ARTICHOKE HEARTS

tender cornmeal encrusted artichoke hearts | parmesan alfredo sauce | 9.5

### **HONEYSUCKLE BUTTERMILK CHICKEN**

buttermilk battered chicken | signature wild honeysuckle hot sauce | bleu cheese dressing | 9.5

### **JUMBO BLUE LUMP CRAB CAKE**

dill scented blue lump crab cake | fresh sautéed spinach | citrus aioli | sun-dried tomato pesto | 11.5

## **SALADS FROM THE GARDEN**

Add chicken, beef, wild caught argentine red shrimp, alaskan salmon, or duck to any salad for 3.5

### **CLASSIC CAESAR SALAD**

crisp romaine lettuce | traditional anchovy and egg dressing | asiago cheese | red onion | garlic croutons | ripe grape tomatoes | 10.5 full / 7 half

### **SPINACH & BACON SALAD**

baby spinach leaves | sliced egg | grape tomatoes | candied radishes | boursin cheese | toasted walnuts | fried onions | warm bacon dressing | 10.5 full / 7 half

### **ORIGINAL ICEBERG WEDGE**

crisp wedge of iceberg lettuce | grape tomatoes | bleu cheese crumbles | crisp smoked bacon | diced red onion | homemade bleu cheese dressing | balsamic reduction | 10.5 full / 7 half

### **FALL HARVEST BEET SALAD**

organic california baby greens | beets | red onions | goat cheese | toasted walnuts | grape tomatoes | poppyseed vinaigrette | 10.5 full / 7 half

## **CHEF'S SEASONALLY PREPARED SOUPS**

### **PUMPKIN BISQUE**

pumpkin puree | cream | hint of cinnamon | nutmeg crème fraiche | shallot oil | 5.75

**CHEF'S DAILY CREATION**  
utilizing the finest ingredients | 5.75

## **CHEF'S SIGNATURE CULINARY OFFERINGS**

### **SEASONAL MUSCOVY**

clove and shallot scented smoked duck breast | creamy cheese grits | seasonal tart  
cherry glaze | 18.75

### **SEAFOOD RAVIOLI FONDUE**

succulent lump crab | plump shrimp | boursin parmesan fondue | garlic and spinach  
ravioli | 19.5

### **GARLIC-INFUSED BEEF MEDALLIONS**

certified angus beef medallions scented with garlic | marinated portobello  
mushroom | caramelized onions | sautéed spinach | roasted garlic whipped  
potatoes | rosemary red wine demi-glace | 19.75

### **BOURBON GLAZED SALMON FILET**

fresh filet of bourbon brown sugar glazed wild alaskan salmon | creamy cheese  
grits | orange cranberry vinaigrette | 19

### **RACK OF LAMB**

walnut encrusted rack of lamb | kentucky mint bourbon sauce with cranberries |  
bleu cheese mashed potatoes | 27

### **HICKORY SMOKED BRAISED BRISKET**

slow braised tender brisket | tomato demi glaze with pearl onions | garlic mashed  
potatoes | 19.5

### **CHICKEN FLORENTINE**

flour dusted boneless breast of chicken | sautéed spinach | portobello mushroom |  
julienne prosciutto | brandy cream sauce | garlic mashed potatoes | 17.5

### **BLACK ANGUS FILET MIGNON**

aged center cut filet | goat cheese | balsamic reduction | rosemary demi | horseradish whipped potato | 27.75

### **GRILLED VEGETABLE PLATTER**

marinated zucchini and yellow squash | portabella mushrooms | roasted artichokes | fried brussels sprouts | creamy cheese grits | flat bread toast points | hummus spread | 14

### **WALNUT ENCRUSTED BARRAMUNDI**

sustainably sourced walnut encrusted barramundi filet | creamy cheese grits | apple cider beurre blanc | caramelized shallots | 21.5

### **TENDER RIBEYE STEAK**

center cut ribeye | bleu cheese demi | garlic whipped potato | 23

add sautéed shrimp to any entrée 5.75

most of the above items can be made gluten free upon request

## **“SBG” ARTISAN SPECIALTY SANDWICHES**

all sandwiches served with your choice of seasoned natural cut fries, sweet potato fries or go skinny with fresh fruit or a side house salad

### **ITALIAN CHICKEN CIABATTA**

Italian seasoning scented sautéed breast of chicken | prosciutto ham | red onion | sliced tomato | baby field greens | fresh buffalo mozzarella cheese | seasonal pesto mayo | 11.5

### **CRAB CAKE SANDWICH**

jumbo lump crab cake | European sandwich roll | basil mayonnaise | roasted peppers | sliced tomato | crisp onion | parmesan cheese | 12.25

### **CHICKEN ALMOND SALAD**

tart cherries | honey | european roll | sliced tomato | crisp red onion | parmesan cheese | 11

### **MEDITERRANEAN VEGETABLE SANDWICH**

grilled zucchini | yellow squash | portobello mushroom | roasted red peppers | vine ripened tomato | monterachet cheese | artichoke hearts | toasted ciabatta | balsamic drizzle | 10

### **SEASONS STEAK SANDWICH**

medallions of beef | sautéed onions | roasted peppers | portobello mushrooms | ciabatta roll | bleu cheese crumbles | sliced tomatoes | seasonal pesto mayo | 12.25

## **SEASONS CIABATTA BURGERS**

fresh ground chuck & lean beef brisket burgers are accompanied by sliced tomato, pickle chips, onion and california greens, served on toasted ciabatta bun with your choice of seasoned natural cut fries, sweet potato fries or go skinny with fresh fruit or a side house salad

### **SEASONS BURGER**

“sometimes simplicity is best”

hand pressed ground beef patty | house seasoning | cheddar cheese | seasonal mayonnaise | 9.5

### **ULTIMATE BURGER**

“for the ultimate burger lover”

hand pressed ground beef patty | house seasoning | cheddar cheese | pepper jack cheese | caramelized onions | roasted red peppers | grilled Portobello mushroom | pesto mayonnaise | 11.5

### **BLUE RIDGE BURGER**

“the bleu cheese lovers favorite”

hand pressed ground beef patty | house seasoning | bleu cheese crumbles |

peppered bacon | basil mayonnaise | 11.5

### **CACTUS JACK TEX\_MEX BURGER**

“for the spicy at heart”

hand pressed ground beef patty | house seasoning | pepper jack cheese | grilled jalapeno | honeysuckle hot sauce | seasonal mayonnaise | 11

### **CALIFORNIA BURGER**

“our unique signature creation”

hand pressed ground beef patty | house seasoning | brie cheese | baby spinach | avocados | grilled fennel | peppered bacon | black mission fig jam | 12.5

### **BLACK BEAN & QUINOA BURGER**

“for our vegetarian friends”

blended roasted vegetables, quinoa, chick peas and black beans | fresh avocado | pepper jack cheese | basil mayonnaise | 9.5

*-most of the above items can be made gluten free upon request-*