



## STARTERS

<b>BOLO Crab Cake</b>	<b>12</b>	<b>Broiled Gulf Oysters (6)</b>	<b>MP</b>
Lump crabmeat patty served with basil aioli		Lemon garlic butter topped with parmesan cheese	
<b>Tequila Lime Gulf Coast Shrimp</b>	<b>17</b>	<b>Raw Gulf Coast Oysters (6)</b>	<b>MP</b>
Flambéed in tequila & tossed with cilantro lime butter		Horseradish, cocktail, apple mignonette	
<b>Fried Green Tomatoes</b>	<b>8</b>	<b>Spinach Artichoke Dip</b>	<b>12</b>
Topped with corn salsa & served with green goddess vinaigrette		Served with fried pita chips	

STEAKS	ENHANCEMENTS
All Steaks Served with Green Beans & Choice of (1) Side Add Premium Side for \$3 Upcharge	<b>Blackened Lobster Tail</b> MP
<b>6 oz. Filet Mignon</b> 40	<b>Grilled Gulf Coast Shrimp</b> 12
<b>8 oz. Filet Mignon</b> 44	<b>Oscar</b> 16
<b>8 oz. Sirloin</b> 28	Seared crab cake topped with hollandaise
<b>14 oz. Ribeye</b> 42	<b>Mushroom Peppercorn Cream Sauce</b> 11
<b>8 oz. Portabella Mushroom</b> 20	Portabella mushrooms sautéed with pink peppercorn & marsala cream sauce
*Our chef does not recommend or ensure the quality of steaks cooked above medium*	<b>Red Pepper Chimichurri</b> 10
	<b>Black and Blue</b> 12
	Charred blue cheese crumbles drizzled with blackberry thyme balsamic reduction
SIDES	PREMIUM SIDES
Garlic Mashed Potatoes • Whipped Sweet Potatoes • House Cut Fries • Baked Potato (Served with butter & sour cream) / Loaded (Add bacon, cheddar cheese & chives +1.50) 5	Crispy Brussels • Grilled Broccolini • Collards • Hot Honey Carrots • House Salad • Caesar Salad • Sautéed Portabella Mushroom 8
SALADS	COMPOSED DISHES
All salads served with a crostini and choice of dressing	<b>Lobster</b> MP
<b>Garden</b> 16	Duo lobster tails tossed in green goddess vinaigrette, over hot honey carrots
Arcadian blend, pickled onion, grape tomatoes, shredded carrots, cucumber, bacon bits, goat cheese & watermelon radishes	
<b>Caesar</b> 13	<b>Smash Burger</b> 19
Romaine, parmesan	Ground beef & filet patties, sliced cheddar, BOLO sauce, lettuce, pickles, & caramelized onions, served on a potato bun with house-cut fries
<b>Berry</b> 17	<b>The Southern Snack</b> 18
Arcadian blend, fresh blueberries, blackberries, strawberries, mandarin oranges, cucumbers, goat cheese & praline pecans	Bacon brasied collards, raclette cheese, white BBQ sauce & shaved red cabbage, served on sourdough bread with house-cut fries
<b>Chopped</b> 16	<b>Chicken</b> 28
Chopped iceberg lettuce, pickled onion, tomatoes, bacon, cucumber & blue cheese crumbles	Butterflied chicken breast, garlic mashed potatoes & green beans, with mushroom peppercorn cream
<u>Add Protein:</u>	<b>Pork</b> 35
<b>Grilled Chicken</b> 8	Bone-in broiled pork chop served with whipped sweet potatoes & collards, topped with apple bourbon glaze & praline pecans
<b>Grilled Shrimp</b> 12	<b>Fresh Catch</b> MP
<b>4 oz. Sirloin</b> 15	Served with garlic mashed potatoes, green beans & lemon-caper beurre blanc
<b>Fresh Catch</b> MP	
<u>Dressing Choices:</u>	
Caesar   Blue Cheese   Ranch   Green Goddess Vinaigrette   Basil Aioli   Blackberry Thyme Balsamic Vinaigrette   Lemon Oil	

## DESSERTS

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Ask Your Server About Our Other Fresh Selections of Desserts

\*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.  
\*\* Parties of 8 or more are subject to an 18% automatic gratuity  
\*\*\* To-Go Orders are subject to a 10% automatic gratuity