

Appetizers

Buratta Cheese

Grilled Serrano Wrapped Peaches with a Sweet Tea Reduction

11

Dueling Tartar

Tuna Soy Truffle Emulsion, Beef Classically Dressed

15

Lump Crab

Citrus Mousseline Salad, Jumbo Lump Crab Cake, Vanilla Citrus

13

Chef's Select Oysters

Green Apple Mignonette, Jalapeno Cocktail Sauce

16

Thai Calamari

Mango Thai Chili Sauce, Pineapple, Bell Pepper Confetti

12

Seared Foie Gras BLT

Bacon Lace, Micro Greens, Heirloom Tomato Marmalade

15

Soups & Salads

Grill 83's Signature New Orleans Style Seafood Gumbo 8

Chef's Soup Inspiration of the Evening 9

Romaine Hearts

Focaccia Crouton, White Anchovies, Parmesan Twist, Caesar Dressing

8

Local Tomatoes

Melon, Feta Cheese, Mint Vinaigrette

9

Field Greens

Local Goat Cheese, Candied Pecans, and Cranberry Vinaigrette

8

Prime Steaks & Chops

Served with Crispy Tobacco Onion Strings, California Cabernet Reduction and Maitre'd Butter

Filet Mignon, 8 oz.	34
Grill 83 Signature Bone-in Kansas City Filet, 16 oz.	48
Chef's Signature Bone In Strip, 16 oz.	42
Bone-in "Cowboy" Ribeye, 22 oz.	39

Add:

Jumbo Prawns	9
Seared Foie Gras with a Black Truffle Demi	17
Jumbo Lump Crab	6

Composed Entrees

Seared Scallops

Whit Cheddar Grit Cake with Sweet Corn & Chorizo

28

Roasted Duck Breast

Duck Sausage Crepe, Foie Gras, Orange Glaze

29

Macadamia Nut Crusted Halibut

Steamed Basmati Rice, Grilled Scallion, Mango Puree

29

Pan Roasted Wild Salmon

Spring Beans, Cucumber Gazpacho, Tomato Gazpacho

27

Lamb Loin

"Potato Rack", Warm Peach Chutney, Mint Gremolata

32

Kurabota Pork

Brown Sugar Glaze, Baby Arugula Salad, Fried Quail Egg

29

Ashley Farms Chicken

Garlic Whipped Potatoes, Picatta Style

25

Accompaniments

Garlic Whipped Potatoes	4	Sautéed Mushrooms	7
Goat Cheese Potato Gratin	5	Grilled Asparagus	5
Truffled Twice Baked Potato	8	Sautéed Spinach with Garlic	6