

SEASONS

ENTRÉES

FILET MIGNON - 8 OZ.*	32
Certified Angus Filet - Butterflied - Mashed Potatoes - Asparagus - Red Wine Peppercorn Demi Glaze Add Skewered Shrimp 4	
RIB EYE - 14 OZ.*	28
Certified Angus Rib Eye with Two Sides	
SHORT RIBS	24
Red Wine Braised Short Ribs - Mashed Potatoes - Asparagus	
PORK SCHNITZEL	24
Butcher Block Pork Cutlets - Panko Breaded & Fried - Cider Braised Cabbage Hash - Apples - Onion - Lemon Dill Sour Cream	
GARLIC ROASTED CHICKEN*	19
All Natural Springer Mountain Chicken Breast - Smoked Gouda Grits - Kale	
NORTH COAST SALMON *	19
Grilled Salmon - White Bean / Kale Ragout - Beurre Blanc	
SEARED SCALLOPS *	25
Seared Scallops - Beurre Blanc - Wild Mushroom Risotto - Haricot Vert - Balsamic Vinegar Reduction	
FRIED SHRIMP	20
Butterflied Fried Shrimp - Seasoned Fries - Cole Slaw - Remoulade	
SHRIMP AND GRITS	20
Coastal Gulf Shrimp Blackened - Chorizo Cream Sauce - Smoked Gouda Grits	
NEW SOUTH BURGER *	11
Ground Brisket/Sirloin/Chuck - Caramelized Onions - Garlic Aioli -Cheddar - Brioche Bun	
BACON BLEU BURGER *	12
Ground Brisket/Sirloin/Chuck - Smoked Bleu Cheese - Bacon - Arugula - Tomato - Chipotle Mayo - Brioche Bun	
VEGETABLE PLATE	16
Combine any Four of the Sides Listed Below	

SIDES

Each 5

Pimento Mac n Cheese - White Beans with Pork - Roasted Potatoes - Brussels Sprouts - Asparagus - Kale
- Haricot Vert - Charred Broccoli - Smoked Gouda Grits - Seasoned Fries

/ CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE RISK OF FOOD BORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS /*