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## Starters

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<b>Sesame Seared Ahi Tuna</b>	16
Sliced wasabi sesame tuna, bean salad, cauliflower-carrot-ginger puree, ponzu	
<b>Roasted Mushroom &amp; Boursin Crostinis</b>	13
Roasted mushroom, boursin, parmesan, ciabatta	
<b>Walnut Crusted Cheese Ball</b>	13
Cheddar, cream cheese, bell peppers, toasted walnuts, green onions, toast points, crackers	
<b>Duck Rillettes</b>	14
Duck confit, pickled red onion, cornichons, toast points	

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## Soup & Salads

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*All salads accompanied with warm bread & butter. For all salads: Add Chicken \$5*

<b>Wuskowhan Wedge GF</b>	12
Iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, chives, bleu cheese dressing	
<b>*Caesar</b>	10
Romaine, parmesan, croutons, parmesan crisps, Caesar dressing ~Anchovies by request	
<b>House</b>	8
Spring greens, cucumber, tomato, red onion, croutons, choice of dressing	

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## Entrees

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<b>*Black Angus Filet</b>	42
8oz. filet mignon, sour cream and chive duchess potatoes, hot bacon broccolini, morel steeped demi-glace, fried Portobello mushroom caps	
<b>Parmesan Crusted Halibut</b>	36
Pan seared Alaskan halibut, parmesan reggiano crust, basmati rice, roasted Brussel sprouts, lemon	
<b>White Wine &amp; Dill Salmon</b>	32
Faroe Island salmon, white wine-dill cream sauce, basmati rice, roasted Brussel sprouts	
<b>Southern Fried Chicken</b>	26
Smoked gouda grits, honey carrots	
<b>Bone-In Kurobuta Pork Chop GF</b>	45
Grilled 20oz bone-in pork chop, smoked gouda grits, hot bacon broccolini, Carolina mustard BBQ	
<b>Bourbon Peach Brisket</b>	34
Braised brisket, bourbon peach glaze, smoked gouda grits, honey carrots	
<b>Crispy Quinoa Cakes GF &amp; Vegan</b>	24
Crispy white quinoa cakes, roasted tomato relish, roasted Brussel sprouts, cherry tomatoes	
<b>*The Players Burger</b>	14
Grilled prime grade 8 oz. burger, lettuce, tomato, red onion, pickle, choice of cheese, brioche bun	

*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food illness.*