

# DINNER

## APPETIZERS

### CRISPY CAULIFLOWER

Spiced Ground Lamb, Yogurt Dressing, Roasted Peppers, Sumac

### PULLED PORK SLIDER TRIO

House Pickle, Tangy Carolina Style BBQ, Crispy Onions

### SEASONAL VEGETABLE CRUDITE

Served with Labneh, Babaganoush, Hummus  
and Made-to-Order Flatbread

### SMOKED CHICKEN WINGS

Dry Rub or Spicy Buffalo

## SALADS

### CAESAR SALAD

Romaine, Toasted Croutons, Aged Parmesan

### WATERMELON AND FETA SALAD

Seasonal Greens, Cucumber, Pine Nuts, Mint and Olive Oil

### CAPRESE SALAD

Tomatoes, Buffalo Mozzarella, Basil, Balsamic Reduction

## SIDES

- MAC AND CHEESE
- GOURMET BAKED BEANS
  - BAKED POTATO
  - DIRTY RICE
  - CREAM CORN
  - FRENCH FRIES
- GRILLED ASPARAGUS

\* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. AN 18% SPECIALTY DINING SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK.

# GRILLED FAVORITES

## GRILLED FILET MIGNON\*

Served with Roasted Potatoes, Creamy Pepper Jus and Asparagus

## GRILLED BRANZINO

Fresh Lemon, Thyme, Extra Virgin Olive Oil, Garlic Spinach

## SEAFOOD KABOB

Shrimp, Scallops, Salmon, Peppers, Onions with Lemon Pepper

## WTF BURGER\*

White English Cheddar, Thick Cut Double Smoked Pepper Bacon, Fried Onions Strings, WTF Sauce

## ROOFTOP BEEF BURGER\*

8 oz Grilled Beef Patty, Beer Battered Onion, Porter BBQ Sauce, Bacon, Cheddar, Brioche

## VEGETABLE KABOBS

Chimichurri Sauce, Mixed Green Salad

# SMOKED

## HICKORY SMOKED BRISKET

Mustard-Vinegar Slaw, Carolina Sauce

## MESQUITE BABY BACK RIBS

1/2 Rack or Full, Dry or Wet, Served with Cast Iron Jalapeño Corn Bread

## BBQ GRILLED HALF CHICKEN

Slow Roasted with House BBQ Sauce, Bacon Mac n Cheese

# PREMIUM CUTS

All Cuts are Cooked to Preferred Temperature

## RIBEYE STEAK\*

## NY STEAK\*

## LAMB CHOPS\*

## DOUBLE CUT PORK CHOP

## T-BONE STEAK\*

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# AFTER DINNER DRINKS

SINGLE ESPRESSO 4

AMERICANO 5

DOUBLE ESPRESSO 5

MOCHA 5

MACCHIATO 4

WHITE CHOCOLATE MOCHA 5

CAPPUCCINO 5

CARAMEL MACCHIATO 5

LATTE 5

## LATE HARVEST

BIN

GL BTL

331 MOSCATO D'ASTI NIVOLE  
MICHELE CHIARLO

9 37

# DESSERTS

MASON JAR S'MORES

Homemade Marshmallow, Chocolate Mousse

CHERRY APPLE PIE

Brandy Soaked Cherries

PEACH COBBLER

Slow Baked with Thyme Chantilly

THE COOKIE

"The One and Only" with Vanilla Gelato