

Appetizers & Soup

Maryland Style Crab Cakes – 14

Lump Crab Meat, House Made Remoulade and Fresh Lemon

Domestic Golden Fried Calamari – 12

House Made Marinara Sauce, Fresh Lemon

Seared Yellowfin Ahi Tuna Loin – 14

Asian Slaw, Wasabi Cream Sauce, Spicy Soy Sauce

Southern Fried Chicken Tenders – 12

Twelve-33 Big 6 Bourbon (Little River, S.C.) Glaze,
Local Honey, Orange Zest

Cold Water Oysters – 18

6 On the ½ Shell or 4 Rockefeller

Jumbo Carolina Shrimp Cocktail – 14

House Made Cocktail Sauce and Fresh Lemon

Extra Large French Burgundy Escargot – 14

Garlic White Wine Butter, Roasted Mushroom Caps, Shaved Parmesan Cheese

Pork Belly and Shrimp – 15

Roasted Marinated Pork Belly, Jumbo Carolina Shrimp, Mango BBQ Sauce

Classic French Onion Soup – 9

House Made Crouton, Melted Gruyere Cheese

From the Garden

Organic Field Greens Salad – 10

Cherry Tomato, Cucumber, Carrots, Shredded Cheddar Cheese,
Chopped Egg, Balsamic Ginger Dressing

Classic Caesar Salad – 10

Organic Romaine Hearts, House Made Herb Croutons, House Made Caesar Dressing,
Shaved Parmigiano Reggiano

Poached Pear Salad – 12

Mixed Greens, Roasted Pecans, Champagne Poached Pears,
Smoked Gouda, Champagne Vinaigrette

Beet Salad – 12

Organic Field Greens, Salt Roasted Beets, Pecan Crusted Goat Cheese,
Maple Balsamic Dressing

Aspen Grille Wedge Salad – 10

Organic Romaine Hearts, Cherry Tomato, Cucumber,
Chopped Bacon, Creamy Bleu Cheese Dressing

Grilled or Blackened Chicken Breast – 7

Grilled or Blackened Jumbo Shrimp – 9

Dry Aged U.S.D.A. Prime Beef

Chef's Selection of Sides

**U.S.D.A. Prime, Center Cut, Filet Mignon 6 oz. – 45 10 oz. – 59
12 oz., U.S.D.A. Prime, Center Cut, Ribeye – 49
12 oz., U.S.D.A. Prime, Center Cut, New York Strip – 45
16 oz., U.S.D.A. Prime, Bone in Cowboy Ribeye – 64**

Steak Additions

Cold Water Lobster Tail – 22

U-10 Seared Scallops (2) - 14

Sautéed Jumbo Garlic Shrimp (3) – 14

Jumbo Lump Crab Cake – 14

Chops and Poultry

Crispy Long Island Duck Breast– 34

Luxardo Cherry Gastrique, Herb Roasted Potatoes, Sautéed Green Beans

Australian Rack of Lamb – 4 Bones - 36 6 Bones - 44

Herb Marinated Chops, Carolina Cheddar and Jalapeno Grits, Sautéed Garlic Butter Spinach

Chicken Cordon Blue – 29

Panko Breaded Chicken Cutlet, Prosciutto, Gruyere Cheese, White Wine Cream Sauce,
Whipped Potatoes, Sautéed Green Beans

Stout Braised Short Ribs – 36

U.S.D.A. Prime Beef Short Ribs, Roasted Root Vegetables, Whipped Potatoes

* Sharing Charge \$10*

From the Sea

Stuffed North Carolina Flounder – 34

Fresh Imperial Crab Stuffing, Chardonnay Butter Sauce, Carolina White Rice, Cream Spinach

Seared New Bedford Scallops – 36

U-10 Scallops, Champagne Garlic Butter Sauce, Truffle Mushroom Risotto, Sautéed Spinach

Shrimp and Grits – 32

Jumbo Carolina Shrimp, Andouille Sausage, Roasted Tomatoes, Cheddar and Jalapeño Grits, Pan Gravy, Toasted Garlic Bread

Honey and Dijon Glazed Salmon Fillet – 32

Herb Roasted Potatoes and Sautéed Green Beans

Vegetarian Selection – 22

Seasonal Vegetables, Carolina White Rice, Sautéed Green Beans

Shared Sides

Fresh Sautéed Asparagus – 8

Hand Cut Potato Wedges – 6

Sautéed Mushrooms – 7

Sautéed Onions – 7

Creamed Spinach – 8

Truffle and Mushroom Risotto – 10

Fresh Pea and Corn Risotto – 8