

COCKTAILS

CLASSICS

OLD FASHIONED 16
eagle rare, demerara, angostoura and orange bitters

HARLEM 16
michters rye, luxardo abano, orinoco bitter

SWEET PEACHES 16
peach infused amaro, sweet vermouth, campari

SEASON OF THE DRAGON 16
vodka, dragon fruit, lemon, simple, prosecco

M & M 16
mezcal, amaro montenegro, orange bitter, aztec bitter

ORIGINALS

LONG DAYS, WARM NIGHTS 16
tequila, creme de banane, brown sugar, tiki bitter

FROZEN NIGHTCAP 16
vodka, espresso, st. george nola, brown sugar

THE LADY IN ORANGE 16
tequila, blood orange, velvet falernum, lime

SUMMER KEY 15
planteray white rum, liquor 43, orgeat, lime, fee foam bitter

MONACO 15
gin, lime, simple, elderflower

LIST ROTATES

DRAFT BEER

TROPICALIA 9
Creature Comforts - Tropical IPA - 12oz - 6.6%

PRINCE OF PILSEN 7
Three Taverns - Pilsner - 16oz - 5%

POG 8
Scofflaw - Passionfruit, Orange & Guava IPA - 16oz - 7.5%

FRESH CATCH 7
Narragansett - Blonde Ale - 16oz - 5%

BOTTLES & CANS

DIRTY BEACHES 8
Scofflaw - Tropical Wheat Ale - 12oz - 6.3%

GATE CITY 7
Copperhead - Amber Ale - 12oz - 5.2%

BASEMENT IPA 9
Scofflaw - West Coast IPA - 12oz - 7.5%

LEFFE 7
Belgian Blonde Ale - 11.2oz - 6.6%

MODELO 7
Mexican lager - 12oz - 4.4%

WHITE WINE

Lovo - Prosecco - Italy 11/40

Hugel - Gewurztraminer - Alsace 13/48

Carpento Dogajolo - Rose - Italy 12/44

Domaine Les Grenettes - Sauvignon Blanc - France 15/56

St. Clair - Sauvignon Blanc - New Zealand 15/56

Four Graces - Pinot Gris - Willamette Valley 12/44

Cave de Lugny - Chardonnay - France 13/48

Daou - Chardonnay - Paso Robles 14/52

RED WINE

Whole Cluster - Pinot Noir - Willamette Valley 17/64

Bloodroot - Pinot Noir - Sonoma 15/56

Alexander Valley - Cabernet Sauvignon - Sonoma 16/60

Serial - Cabernet Sauvignon - Paso Robles 15/56

Ca Momi - Cabernet Sauvignon - Napa Valley 16/60

N.C. Argiano - Super Tuscan - Italy 14/52

Altocedro - Malbec - Argentina 15/56

NO ABV

COCA COLA BOTTLE 7

DIET COKE BOTTLE 5

SPRITE BOTTLE 7

FEVER TREE CLUB SODA 5

SAN PELLEGRINO - SPARKLING - 1L 9

ACQUA PANNA - STILL - 1L 9

UPSIDE DAWN - GOLDEN ALE - ATHLETIC BREWING 7

RUN WILD - IPA - ATHLETIC BREWING 7



Lapeer

EXECUTIVE CHEF
BLAHE HARTLEY

STARTERS

FRENCH ONION SOUP
10 CARAMELIZED SWEET ONION,
BEEF BROTH, FONTINA,
CIABATTA CROUTON

* **WAGYU BEEF CARPACCIO**
15 SHAVED AMERICAN WAGYU, DIJONAISE,
HORSERADISH CREAM,
GRANA PADANO, SHALLOT, CAPER,
TRUFFLE SALT, EVOO, SOURDOUGH

WEDGE SALAD
16 ICEBURG, CREAMY HERB DRESSING,
BLEU DE CAUSSES CHEESE,
SHAVED ROOTS, EVERYTHING SPICES,
HOUSE BACON, HERBS

SHRIMP TOAST
25 JUMBO SHRIMP,
GARLIC-CHILI CREAM SAUCE,
MINT, DILL, HOUSE BACON
FRESH HERBS, SOURDOUGH

SALT + PEPPER CALAMARI
18 DOMESTIC CAUGHT, CILANTRO,
THAI BASIL, SAVORY ONION,
SERRANO, TOGARASHI, LIME

GULF BLUE CRAB GRATIN
24 GULF LUMP CRAB,
SWEET ONION, HOUSE BACON,
BREADCRUMB, SOURDOUGH

SHRIMP COCKTAIL
18 JUMBO POACHED SHRIMP,
COCKTAIL SAUCE,
REMOULADE, LEMON

RESILIENCE

/ri-zil-jens/ — noun

The capacity of a person to maintain their core purpose and integrity in the face of dramatically changed circumstances.

STEAKS

* **CENTER CUT FILET** 7^{oz} OR 10^{oz} 57/75 **PRIME DELMONICO RIBEYE** 18^{oz} 82 *

* **PRIME NY STRIP** 16^{oz} 65 **PRIME SHIRT STEAK AU POIVRE** 8^{oz} 61 *

* **PRIME TOMAHAWK** 36^{oz} 155 **PRIME HANGER STEAK** 8^{oz} 34 *

* **PRIME PORTERHOUSE** 30^{oz} 99 **CENTER CUT WAGYU STRIP** 10^{oz} 105 *

ADD ONS

FRENCH BLEU CHEESE 7

WARM BUTTER GULF CRAB 18

GRILLED GARLIC SHRIMP 15

SAUCES

STEAK JUS, 2 DAY REDUCTION 6

AU POIVRE 4

HORSERADISH CREAM 3

BUTTERS

HERB BUTTER 3

GARLIC & PEPPER BUTTER 4

BLACH TRUFFLE BUTTER 4

SIDES

FRITES ROYALE, STEAK JUS 12 **ROASTED CAULIFLOWER, AU POIVRE** 14

WHIPPED POTATOES, STEAK JUS 11 **ROASTED MUSHROOMS** 15

CREAMED POTATO GRATIN 13 **JUMBO ASPARAGUS, HORSERADISH** 15

BAHED SHELLS AND CHEESE 15 **ONION RINGS, HORSERADISH** 14

GRAND STYLE PLATEUX

OYSTERS, SHRIMP COCKTAIL, SALMON CRUDO, *

WEST INDES CRAB SALAD, ACCOUTREMENTS

REGULAR 69 130 GRAND

ALL ABOARD

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREES

CRISPY WHOLE BRONZINO
CRISPY SHALLOT-GARLIC OIL,
CONFIT FINGERLING POTATO,
GRILLED LEMON, HERBS 42

SHRIMP FETTUCINE
JUMBO SHRIMP, BEURRE FONDUE,
WHITE WINE, CREAM, 32
CHILI, GARLIC

AIRLINE CHICKEN
BELLE CHEVRE CHEESE, CRISPY POTATO,
BABY CARROT, ROASTED CAULIFLOWER,
CIPPOLINI ONION, 29
ASPARAGUS, CHICKEN JUS

GEORGE'S BANK SCALLOPS
SPRING PEA RISOTTO, GRANA PADANO, *
15 YEAR BALSAMIC, MP
LEMON OIL, CHILI FLAKE

SCOTTISH SALMON
CREAMED CAROLINA GOLD RICE, *
ASPARAGUS, HEIRLOOM CARROT, 33
SWEET PEAS, GRILLED LEMON,
FRESH HERBS

BROAD ST. STEAK BURGER
DOUBLE STACKED SMASH BURGER, *
STEAK JUS, ONION, FONTINA, 21
GARLIC AIOLI, FRIES

NC ROASTED TROUT
CAULIFLOWER PUREE,
LEMON BUTTER SAUCE, 35
TOASTED ALMONDS, SWEET PEA,
GRILLED JUMBO ASPARAGUS, HERBS

À LA CARTE

TROUT FILET 28

GEORGE'S BANK SCALLOPS MP *

SCOTTISH SALMON 28 *

AIRLINE CHICKEN 27