



# COLONY ROOM MENU

## THURSDAY-SATURDAY 5 - 8 P.M.

### STARTERS

- CHOPPED CAESAR \$11  
Romaine Hearts, Creamy Caesar Dressing, Parmesan Tuille, Fried Anchovy, Breadcrumb
- STEAK HOUSE SALAD \$13  
Crisp Local Greens, Cherry Tomato, Blue Cheese Crumble, Shaved Carrots, Pickled Red Onion, Bacon-Corn Relish, Basil Vinaigrette  
-- Add Beef Tips \$15
- FRIED GREEN TOMATOES \$14  
Chow Chow, Spicy Aioli, Sweet Drop Peppers
- BURRATA \$16  
Mixed Greens, Compressed Melon, Cherry Tomato, Prosciutto, Balsamic, Candied Pecans
- LAMB LOLLIPOPS \$18  
Crispy Brussels, Garlic Whipped Potatoes, Chimichurri
- FRENCH ONION SOUP \$13  
Beef Bone Broth, Bourbon Glazed Caramelized Onion, Crostini, Gruyere
- GULF SHRIMP COCKTAIL \$13  
Poached Gulf Shrimp, Cocktail Sauce, Lemon
- CRISPY PORK BELLY \$15  
Lettuce Cups, Shaved Carrot, Pickled Red Onion, Cucumber, Sweet n Sour
- ESCARGOT \$16  
Court Bouillon, Black Garlic-Herb Butter, Grilled Bread
- FRIED CHESAPEAKE OYSTERS \$19  
Southern Slaw, Spicy Mayo, Chives
- OYSTER ON THE HALF SHELL \$18  
Mathison Oyster Company, Chargrilled with Bacon Butter, Chimichurri, & Toasted Breadcrumbs OR Raw with Cocktail, Mignonette, Lemon

### ENTREES

- SEASONAL VEGETABLE PLATE \$28  
Chef's Choice of Freshest Seasonal Vegetables
- SEARED SCALLOPS \$40  
Fried Green Tomato, Gulf Shrimp Remoulade, Crispy Fingerlings
- LOBSTER ROLL \$32  
Butter Poached Lobster, Brioche Bun, Truffle Fries
- CHICKEN PICCATA \$28  
Bucatini, Lemon-Cream, Capers, Parley, Parmesan
- CATCH OF THE DAY MKT  
Rotating Local Fish, Cheddar Heritage Grits, Garlic Broccolini, Caviar Cream Sauce

### OFF THE GRILL

*Each protein served with one sauce of choice, extra \$3.*

- 14OZ. RIBEYE \$37
- 7OZ. FILLET \$34
- 12OZ. NY STRIP \$36
- DUCK \$28
- 14OZ. CENTER CUT PORK CHOP \$30

#### SAUCES:

*Red Wine, Brandy Peppercorn, Truffle Aioli, Lemon Butter, Hollandaise*

### A LA CARTE

- 5OZ. BUTTER-POACHED LOBSTER TAIL \$16
- 6OZ. SEARED ATLANTIC SALMON \$12
- 3OZ. LUMP CRAB CAKE \$10
- BLUE CHEESE CRUMBLE \$3

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. No split plates. All Food and Beverage Purchases are subject to an Automatic 18% Service Charge.

### SIDES

- CHEDDAR HERITAGE GRITS \$6
- HONEY-MISO GLAZED CARROTS \$7
- FRIED ARTICHOKE \$9
- LOBSTER MAC AND CHEESE \$13
- CREAMED SPINACH \$8
- TRUFFLE FRIES \$8
- GARLIC WHIPPED POTATOES \$7
- TWICE BAKED POTATOES \$8
- CRISPY BRUSSELS SPROUTS \$8
- GARLIC FRIED BROCCOLINI \$6
- GRILLED ASPARAGUS WITH LEMON BUTTER \$7
- SEASONAL LOCAL VEG \$MKT

EXECUTIVE CHEF: BLAIR MACHADO | CHEF DE CUISINE: AUSTIN FARRIS



VEGETARIAN



VEGAN



GLUTEN FREE