

Blackthorn Club

The Classics Menu

~ For Dinner ~

◇ - The Chopped Steak — 19

House Ground Beef,
Diced Peppers and Onions,
Yokna Sauce, Black & Tan Onion Rings,
Starch and Vegetable of the Night

Shrimp and Grits — 25 (GF)

Jumbo Shrimp, Andouille Sausage,
Trinity Vegetables, Cajun Spices,
Carolina Grits, Aged White Cheddar,
Vegetable of the Night

◇ - The Bistro Burger - 15

House-Ground 6 ounce Burger, Sweet Tomato Jam, Baby Arugula,
Aged White Cheddar Aioli, Brioche Bun, Truffled Frites

◇ - Pesto Salmon — 18 (GF)

Grilled Salmon Filet, Basil-Pecan Pesto,
Roasted Red Pepper Coulis,
Starch and Vegetable of the Night

Boursin Chicken — 24 (GF)

Springer Mountain Chicken Breast,
Carolina Grits, Roasted Garlic Jus,
Vegetable of the Night

◇ - Cast Iron Filet (GF)

Hand-Cut Filet of Beef,
Roasted Corn Beurre Blanc,
Caramelized Shallots,
Roasted Brussels Sprouts,
Local Baby Carrots
6 oz. — 36 / 8 oz. — 40

◇ - Sesame Encrusted Tuna — 29

Fresh Ahi Tuna,
Tuxedo Sesame Seed Crust,
Wasabi Mashed Potatoes,
Pickled Ginger Baby Carrots,
Micro Radish Blend,
Kelbi Sauce

~ Hand-Cut and From the Grill ~

All Grilled Items come with Chef's Sides of the Night

◇ - Steaks (GF)

8 oz. Filet — 39
6 oz. Filet — 35
14 oz. Ribeye — 36
10 oz. Ribeye — 30
10 oz. Sirloin — 19

Scratch Made Sauces

Au Poivre
Yokna Sauce
Chimichurra
Blue Cheese Butter
Pesto Butter

~We cook the items marked with ◇ to your temperature preference,
please note that consuming these raw or undercooked foods may increase your risk of foodborne illness.~

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The Summer Menu

~ Small Plates ~

Ceviche of the Night — MKT

Fresh Seafood and Citrus Creation, Something Crunchy

Low Country Stack — 14

Crispy Oysters, Fried Green Tomatoes,
Cornmeal and Vidalia Onion Hushpuppies, BBQ-Bacon Aioli

The Spanish Hen — 14

Flour Dusted Hen of the Woods Mushroom, Manchego Cheese,
Romesco Sauce, Marcona Almonds, White Truffle Oil

~ Main Courses ~

◇ - Summer Sockeye Salmon — 29 (GF)

Wild Alaskan Sockeye Salmon
Roasted Pearl Potatoes / Haricots Verts
Blueberry-Jalapeño Salsa / Micro Celery

Mozzarella Ravioli — 23

Mozzarella stuffed Ravioli / Roasted Artichokes / Tri-Color Peppers
Vidalia Onions / Calabrian Chile Tapenade
Creme Fraiche / Parmesan Cheese

Fresh Catch a la Paella — MKT (GF)

Fresh Fish Offering / Prince Edward Island Mussels / Tiger Prawn
Saffron infused Calasparra Rice / Chorizo Sausage
Spanish Sofrito / Summer Vegetables

◇ - Remy's Veal Chop — 42 (GF)

Canadian Veal Chop, Summer Ratatouille,
Smoked Tomato Sauce, Mint-Pistachio Pesto,
Honey-Sherry Reduction

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