

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 - 15.50

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. — 38 / 8 oz. — 42

◇ - 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 — 41
6 oz. Filet — 37
14 oz. Ribeye — 36
10 oz. Ribeye — 30
10 oz. Sirloin — 21

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 Fall Menu

~ Small Plates ~

Autumn Empanadas — 13

Ground Lamb / Root Vegetables / Golden Raisins /
Toasted Pepitos / Scratch made Dough / Guasacaca Sauce

Smoked Trout Dip — 14

House Smoked Trout / Citrus and Herb Cream Sauce /
Aged Cheddar / Grilled Naan Bread

The Mixed Grill — MKT

Housemade Sausages / Cinnamon-Blackberry Jam /
Country Style Mustard / House Pickles / Grilled Selection of Bread

~ Main Courses ~

◇ - Surf and Turf Tower — 34 (GF)

Blackened Beef Tips / Herbed Crabmeat /
Crispy Tri-Color Potatoes / Chef's Vegetable of the Night /
Roasted Corn Beurre Blanc / Tomato Chutney / Micro Basil

Trout Amandine — 26

North Carolina Trout / Chopped Almond and Panko Breading /
Sweet Potato, Bacon, and Herb Hash / Vermont Creamery Cultured Butter /
Crispy Brussels Sprouts / Creole Mustard Crème Fraiche

Fresh Catch — MKT (GF)

Fresh Fish Offering / Charred Broccolini /
Fennel and Leek Gratin / Beurre Rouge

◇ - New Zealand Lamb Loin — 42 (GF)

Boneless Lamb Loin / Herb and Guajillo Pepper Crust /
Medjool Date and Apricot Glaze / Crispy Spinach /
Tequila and Sweet Potato Puree

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