

## STARTERS

### Steakhouse Meatballs

Steak & Pork Ribeye Blend, Bacon, Blueberry Black Pepper, Gorgonzola Cheese 15

### Burrata <sup>G</sup>

Peach Compote, Spicy Shoulder Ham, Sweet Tomatoes, Arugula 14

### Shrimp Fondue

Sherry Wine, Gruyere Cheese & Cream, Sourdough Bread 19

### Maple Glazed Pork Belly <sup>G</sup>

Truffle Sweet Potato, Candied Pecans 16

### Fried Green Tomatoes

Classic Southern Fried, Goat Cheese, Red Pepper Sauce, Buttermilk Dressing 14  
\*Add Crab 9

### Crab Cakes

Chesapeake Style, Blue Lump Crab, Avocado, Lemon 19

### Smoked Salmon Croquettes

Potato, Green Curry, Fried Crisp, Chimichurri Sauce 12

### Bacon Wrapped Scallops <sup>G</sup>

Cheese Grits & Blackberry Honey Heat 18

### Oysters San Louis

Gulf Oysters Baked with Grits, Andouille Sausage, Garlic, Red Pepper 17

### Short Rib Poppers <sup>G</sup>

Bacon Wrapped Jalapeño, Short Rib, Cream Cheese, Briar Patch BBQ 15

### Refuge Sampler

Crab Cake, Bacon Wrapped Scallop, Fried Green Tomato, Short Rib Popper 24

### Crispy Calamari

Olives, Shishito Peppers, Lemon, Parmesan 18

### Steak Bites

Beef Tenderloin Tips Seared In Garlic, Mushrooms, Grilled Artichoke, Crispy Onion Straw 18

## SALADS

### Wedge Salad <sup>G</sup>

Iceberg Lettuce, Pickled Red Onion, Applewood Smoked Bacon, Tomato, Blue Cheese Dressing 15

### Caesar Salad

Romaine, Parmesan, Croutons, Classic Dressing 8/14

### Beet, Grains & Goat Cheese <sup>G</sup>

Crimson Beets, Mixed Greens, Fresh Orange, Quinoa & Goat Cheese, Herbs, Balsamic Vinaigrette 14

### Chopped Salad <sup>G</sup>

Grilled Chicken, Iceberg Lettuce, Bacon, Avocado, Tomato, Cucumber, Cheddar Cheese, Egg, Green Goddess Dressing 26

### Orchard Salad <sup>G</sup>

Mixed Petite Greens, Feta Cheese, Honey Braised Apple, Blueberry Balsamic Vinaigrette 8/12

# THE BUTCHER'S CUT

*"Certified Black Angus" Basted In Our House Butter with Horseradish Mash & Broccolini*

Filet Mignon 8oz	54
Filet Mignon 6oz	44
Ribeye 16oz	54
New York Strip 14oz	50
Cowboy Ribeye 22oz	76

## Crab Stuffed Shrimp & Filet Mignon

3 Large Shrimp, Lump Crab, 6oz Filet Mignon, Asparagus Risotto 60

## Refuge Filet

Petite Filet Mignon Wrapped in Roasted Jalapeño & Smoked Bacon, Blue Cheese Gratin 54

## SHAREABLE SIDES 11

Truffle Parmesan Fries	Smoked Gouda Macaroni
Roast Fingerling Potatoes	Mushroom Sauté
Asparagus in Lemon Butter	Three Cheese Grits
Mushroom Risotto	Sweet Chili Brussels

## ENHANCEMENTS

Rosemary Red Wine Glace 4	Whiskey Glazed Pork Belly 8
Chimichurri Sauce 4	Crab Cake 9
Blue Cheese Gratin 6	Bacon Sea Scallops 15

## The Refuge Experience

New York Strip Steak, Filet Mignon, Pork Chop, Whiskey Glazed Pork Belly, Bacon Wrapped Scallops  
Cheesy Fingerling Potatoes & Sausage Bake, Grilled Asparagus 240

Curated for Parties of 4

## SEAFOOD & SPECIALTIES

### Mahi-Mahi

Pan Roasted, Fried Eggplant, Cauliflower Mash 36

### Shrimp Linguine

Spiced with Jalapeño Sausage, Garlic Butter, Sun Dried Tomato Pesto 32

### Grilled Salmon <sup>G</sup>

Lemon Asparagus Risotto, Tarragon Chive Butter 33

### Seared Sea Scallops <sup>G</sup>

Mushroom Risotto, Petite Lemon Greens, Roast Tomato Butter 36

### Red Snapper & Crab <sup>G</sup>

Three Cheese Grits, Asparagus, Lemon Butter Sauce 42

### Steak Burger

Brioche Bun, Grilled Onions, Smoked Gouda, Bacon, Sundried Tomato Aioli, Truffle Fries 19

### 12 Hour Short Rib

Braised With Ancho Chili, Malbec, Mashed Potatoes, Root Vegetables 37

### Coffee Rubbed Beef Brochette

Steak Tips, Espresso BBQ Glaze, Smoked Gouda Mac & Cheese 29

### Prime Pork Chop

Bourbon Cider Glaze, Fresh Apple Sauce, Roasted Fingerling Potatoes 37

### Black Cherry Duck Confit <sup>G</sup>

Slow Roast in Garlic & Herbs, Mushroom Risotto 35

### Sliced Sirloin <sup>G</sup>

Wood Fired, Whiskey Glazed Pork Belly, Caramelized Onions, Three Cheese Grits 33

### Wood Fired Chicken

Roasted Garlic Hummus, Sesame Green Beans, Roasted Red Pepper, Artichoke Pesto Fritters 28