



STARTERS

Prime Beef Carpaccio	Raw sliced tenderloin. Tomato pica, capers, apple-mustard cream, brioche toast	11
Calamari	Crispy fried and tossed with sweet chili glaze, basil, smoked almonds	10
Baked Shrimp	Garlic, chèvre, Chardonnay, oyster mushrooms, toasted baguette	10
Cheese and Charcuterie	Selected ham, salume and cured meats, local artisanal cheeses, honeycomb	14
Candied Hand-Sliced Bacon	Bourbon and jalapeño jam	9
Lump Crab Cake	Creamed spinach, thyme-lemon aioli	14



SOUPS AND SALADS

Five Onion Soup	Finished with cognac and gruyere croutons	6
Lobster Bisque	Aged sherry and crème fraiche	6
Sidney's Salad	Mixed leaves, heirloom tomato, drunken goat cheese, red onion, candied walnut, apple cider vinaigrette	7
Lanier Wedge	Gem lettuce, marinated tomato, candied bacon, Asher blue cheese	8
Roasted Vegetable Stack	Beets, fennel, butternut squash, toasted pecan vinaigrette	8
Traditional Caesar	Romaine hearts, shaved parmesan, white anchovies, garlic croutons	8



ENTRÉES *(all entrées served with your choice of one side)*

Pan Seared Scallops	Roasted garlic and baby shiitake	34
Iron Seared Duck Breast	Pomegranate Gastrique	24
Herb Roasted Springer All Natural Chicken	Grilled peach, country ham, cornbread stuffing	19
Heritage Pork Chop	Orange-chipotle glaze	25



SIDNEY'S STEAKS *(all entrées served with your choice of one side and one sauce. Additional sides \$5)*

Cowboy Steak*	Open flame grilled ribeye steak on the bone	48
Southern River Farms Filet Mignon*	Seared prime filet	39
Southern River Farms New York Strip*	Open flame grilled prime rib steak	38
Prime Flat Iron*	Butcher's cut, iron-seared	34



SIDES

Mashed Buttermilk Yukon Potatoes	Lobster Mac 'n Cheese
Mascarpone-Parmesan Risotto	Creamy Steakhouse Spinach
Sautéed Mushrooms	Grilled Asparagus
Sautéed Broccoli	

SAUCES

- Henry Bain
- Bérnaise
- Smoked Mushroom
- Bourbon Black Pepper

* CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.