

# AJ'S

# DINNER

## - STARTERS -

### Seasonal Pumpkin Carrot Soup 8

*Finished with Crème Fraîche*

### **Cheese & Charcuterie 16**

*Dried Fruit, Nuts, Crostini, Fresh Jams & Mustards Crispy*

### **Jumbo Chicken Wings 14**

*Choice of Sweet Datil, Bourbon BBQ, Parmesan Garlic*

### Hummus Platter Duet 14

*Garlic Hummus & Seasonal Hummus, Pita Bread, Tzatziki, Mediterranean Olives, Fresh Crudité*

### **PEI Mussels 16**

*Fresh Garlic, Butter Wine Sauce, Crostinis*

### **WGV Crab Cakes 17**

*Garlic, Tomato & Fava Bean Salsa, Red Pepper Coulis, Housemade Remoulade*

### **Shrimp & Corn Ragu 18**

*Corn & Mushroom Ragu, Baked Polenta Crostini, Truffle Oil Drizzle*

## - SALADS -

### Roasted Yellow & Red Beet Quinoa 14

*Warm Baby Kale, Carrots, Roasted Cashews, Citronette Dressing*

### Roasted Peach Caprese Tower 15

*Heirloom Tomato, Fresh Mozzarella, Roasted Georgia Peach, Basil, White Balsamic Vinaigrette.*

### **Beef Carpaccio 16**

*Filet Mignon, Capers, Chard Onion Aioli, Parmesan tuile, Frisse, Radicchio, Arugula, Drizzled with Extra Virgin Olive Oil, Crushed Peppercorns, and Rock Pink Salt.*

### **Caesar Salad 12**

*Boiled Egg, Anchovies, and Housemade Caesar Dressing*

### Apple Cider Salad 13

*Markers Fresh Greens, Julienne Cucumbers, Shaved Onions, Candied Walnuts, Dried Cranberries, Charred Heirloom Cherry Tomatoes, Housemade Apple Cider Vinaigrette*

## - ENTREES -

### **Pappardelle Chicken Carbonara 28**

*Pancetta Parmesan Cream Sauce, Homemade Pappardelle, Grated Parmesan*

### **Creamy Seafood Risotto 27**

*Mussels, Scallops, Shrimp, Baby Squid, White Wine, Tomato Broth, Lemon Butter, Shaved Parmesan*

### **Enoy's Mignon Stroganoff 25**

*Filet Mignon Tips, Saffron Rice, Cognac Cream of Tomato Sauce, Matchstick Potato Frites*

### **Herb Crusted Catch of the Day 34**

*Mashed Potatoes, Fresh Vegetables, Pineapple Salsa, Crispy Plantain*

### Three Bean Steak 23

*Quinoa Pilaf, Garlic, Ginger, Rainbow Carrots, Pomegranate Drizzle*

### **Lobster Caviar Roll 32**

*Served with Truffle Rosemary Fries.*

### **Wagyu Burger 22**

*Pork Belly, Onion Jam, Local Farmers Egg, Brioche Bun*

### **Short Ribs & Scallops 36**

*Creamy Cheese Grits, Red Wine Beef Gravy, Crispy Leeks*

## AJ'S STEAKHOUSE

### **Protein**

*8oz Filet Mignon 38*

*16oz Ribeye 43*

*12oz New York Strip 35*

### **Sides**

*Market Fresh Vegetables*

*Sweet Potato*

*Yucca Chimichurri*

*Truffle Fries*

### **Starch**

*Fingerling Potatoes*

*Saffron Rice*

*Mashed Potatoes*


### **Sauce**

*Compound Butter Sweet*

*Demi Glaze*

### Our local partners harvesting

Reparation Earth Farms, Congaree and Penn, GYO Greens, Sweet Grass Dairy, Pasture Prime Farms, Saturiwa Trading Company, Fisherman's Dock, Son and Sky Mushrooms, White Acres

 Denotes Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please alert your server to any allergies or dietary needs.