

AJ'S

— ARNIE • JACK —

KITCHEN & COCKTAILS

Starters

Soup of the Day 8

Crab Cake Stack 19

Fresh Guacamole, Sweet Plantain Arepa
Creole Mustard Butter Sauce, Jalapeno Chips

Jumbo Shrimp Scampi 16

Roasted Garlic, Chablis Reduction, Buttery Crostini

Crispy Calamari 16

Lemon Aioli, Spicy Tomato Sauce

WGV Bavarian Pretzel Charcuterie 18

Assorted International & Domestic Meats & Cheeses
Beer Cheese Sauce & Grain Mustard

Spinach & Artichoke Dip 14

Served with Toast Points

Greek Platter 15

Hummus, Tzatziki, Marinated Olives, Feta Cheese
Roasted Peppers, Cucumbers, Tomatoes, Grilled Pita

Salads

(Add: Salmon 8 / Shrimp 6 / Chicken 5)

Burrata Caprese 18

Baby Arugula, Sweet Red Roasted
Grape Heirloom Cherry Tomatoes,
Kalamata Olives Aged Balsamic Glaze,
Extra Virgin Olive Oil

Salmon Avocado Caesar 24

Romaine Hearts, Fresh Avocado
Garlic Cristini, Lemon Caesar Dressing
White Anchovies
Shaved Pecorino Reggiano

WGV Spring Mix 16

Roasted Beets, Feta Cheese, Red
Onion, Candied Walnuts, Dry
Cherries, Pomegranate Dressing

Entrées

Wagyu Sliders 21

Finest Wagyu Beef, Cheddar Cheese, Tomato Jam,
Applewood Bacon, Truffle Fries

(V) Eggplant Parmesan 22

Melted Mozzarella, Pomodoro Sauce. Fresh Basil

6oz Prime Smashed Burger 16

House Sauce, Cheddar Cheese, Lettuce, Tomato, Onion,
Brioche Bun
Add: Avocado 2/ Bacon 3/ Sauteed Mushrooms 2/ Sauteed
Onions 2

Shrimp Gemelli 28

Lemon Cream Sauce, Asparagus Tips, Shaved Parmesan
Cheese

Wild Mushroom & Chicken Fettuccine 27

Parmesan Creamy Mushroom Sauce, Black Pepper &
Shaved Cheese

Winter Salmon 36

Butternut Squash & Cashew Quinoa Pilaf
Grilled Asparagus, Citrus-Berry Beurre Blanc

Luci's Meat Lasagna Casserole 26

Rich Bechamel, Homemade Bolognese, Fresh Mozzarella
Creamy Ricotta, Shaved Parmesan

Shrimp & Grits 34

Pan Seared Shrimp, Grilled Asparagus Spears, Cream of
Corn & Mushroom Cheesy Grits

Seafood Au Gratin 36

Broiled Shrimp, Seared Scallops, Baked Cod Fish, Scampi
Butter Sauce, Roasted Fingerlings

Grilled Pork Chop 32

Roasted Butternut Squash, Creamy Polenta
Guava-Port Wine Demi Reduction & Apple-Radish Slaw

Veal Milanese Marsala 38

Wild Mushroom, Mash Potatoes, Saute Spinach
Marsala Reduction

Filet Mignon 45

Roasted Fingerling Potatoes, Sauteed Mushrooms,
Caramelized Pearl Onions, Rosemary Peppercorn Sauce

Desserts

**Chocolate Peanut Butter 9
Cookie Crust Tart**

Apple Walnut Bread Pudding 9
Cranberry Caramel & Maple sauce

Sorbet, Gelato & Ice Cream 7

Our local partners harvesting

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

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.