

The Hunt Room

Southern *Comfort* Foods

Preludes...

She Crab Soup

creamy & full of lump crab and a hint of sherry

7.95

French Onion Gratinée

traditional french onion soup in a baked bread boule & the added twist of melted brie
crowned with crispy leeks

6.95

Peanut Butter Tuna

seared ahi tuna with a warm sauté of local peanuts, virginia ham, scallions,
tomato & softened butter with a splash of fresh lemon

9.95

Mini Steak Oscar

petit filet of beef, grilled and presented with butter poached asparagus then finished
with local jumbo lump crab meat & grain mustard hollandaise

12.95

Shrimp & Grits

virginia ham, local shrimp, corn & scallions...sautéed all together with a lil' spice &
butter then serve over a warm pillow of smoked cheddar grits

9.95

Greens...

Spinach, Strawberry & Walnut Salad

baby spinach, fresh strawberry, a sprinkling of bleu cheese, red onion
& candied walnut...

accompanied with our strawberry balsamic vinaigrette

10.95

Knife & Fork Caesar

crisp romaine hearts, focaccia croutons, red onion & shaved parmesan...
and caesar dressing

8.95

Simple Salad Plate

chilled plate of crisp greens, tomatoes, red onion, boiled egg & focaccia croutons...

7.95

Main Courses...

Baked Crabcakes

local jumbo lump crabmeat makes up the duo of delicious cakes
bathed in our grain mustard hollandaise
accompanied with whipped red bliss potatoes & butter poached asparagus
25.95

Filet of Beef

grilled beef tenderloin with a glazing of brandy balsamic reduction...crispy leeks...
accompanied by whipped red bliss potatoes and french beans
29.95

Pistachio Rockfish

fresh local rockfish seared and finished with a pistachio beurre blanc
accompanied with whipped red bliss potatoes & butter poached asparagus
26.95

Bourbon Salmon & Greens

fresh salmon filet soaked in our bourbon marinade, baked just right...
painted with a spiced raspberry coulis...
served with cherry-bacon collard greens & whipped red bliss potatoes
24.95

Clams Linguine

fresh little neck clams, baby spinach & stewed tomato tossed with lemon pepper
linguine... in a smooth white wine butter crème with a hint of lemon & basil.
19.95

Bleu Bison

pepper rubbed bison topped with bleu cheese & cherry bacon butter
accompanied by whipped red bliss potatoes and french beans
31.95

please have your server pair a bottle of our award winning wines with your meal...



Executive Chef Eddie Lee Bryant

Executive Sous Chef Alonzo Washington

Manager Chris Bledsoe

Dessert...

Limited availability on some of these treats...

go ahead...INDULGE

Chocolate Cabernet

traditional chocolate layer cake, ever so moist...
presented with a warm cabernet chocolate sauce

7.95

Cherry Cobbler Crock

baked when ordered...
served ala mode with black walnut ice cream

7.95

Mini Mousse Shooter

just the right size for a couple sweet bites
layers of light pound cake, whipped cream & the flavors below...
“perfect size for you to choose a few of your favorites at a time !”
all shooters are 2.95 each

Strawberry Shortcake

Orange Creamsicle

Lemon Blueberry Tart

Raspberry Almond Tart

Toasted Coconut & Vanilla Bean Pie

Chocolate Peanut Brownie Sundae

Coffee with attitude

Espresso 3.50

Cappuccino 5.95