

Gluten Free Menu

Please let your server know if you are ordering off the gluten-free menu so they are able to make the modifications necessary to accommodate you!

TAPAS

EDAMAME \$7

Warmed & lightly salted soybeans
Spicy Garlic Edamame \$9

JERK SHRIMP TACOS \$12

Jamacian jerk shrimp piled atop two lettuce wraps with shredded lettuce, fresh pico, and feta cheese

SEAWEED SALAD \$7

Vinegar marinated seaweed & sesame seeds

BLACK & BLEU SALMON TACOS \$13

Lightly blackened salmon piled high atop two lettuce wraps with shredded romaine, pico de gallo, and bleu cheese crumbles

BRAZILLIAN STREET TACOS \$13

Grilled Angus beef, shredded romaine, and pickled red onion, topped with tangy cilantro chimichurri served over two lettuce wraps

GRILLED CHICKEN BLT. \$14

Grilled chicken breast with applewood smoked bacon, lettuce, tomato, and cheddar cheese served on a lettuce wrap with your choice of side

BUFFALO PORTOBELLO \$13

Sautéed mushroom built on a lettuce wrap, topped with tomato, holler sauce & ranch

SHRIMP & GRITS. \$22

Sautéed shrimp with tomatoes and onions in a rich parmesan cream reduction, served over creamy stone-ground grits

BLACK AND BLEU SALMON \$24

Lightly blackened salmon served over creamy stone-ground grits & sautéed vegetables, with warm bleu cheese cream sauce

PEPPER CRUSTED RIBEYE \$34

Pepper-rubbed 12oz rib-eye grilled to order served with garlic mashed potatoes & sautéed vegetables

PEPPERED BEEF TIPS \$22

Black angus beef tips sautéed with cracked peppercorns in a rich mushroom cognac cream sauce, served over mashed potatoes & vegetables

CHICKEN FLORTINE \$23

Grilled chicken topped with creamy spinach & mozzarella cheese served over garlic mashed potatoes & sautéed vegetables. Finsihed with aged balsamic reduction

SIDES

SAUTÉED VEGATBLES \$5
GARLIC MASHED POTATOES \$5

STONE-GROUND GRITS \$5
SIDE SALAD (NO CROUTONS) \$7

ENTREES

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SALADS

SOLE SALAD \$16

Our large portioned salad topped with all your favorites: grilled chicken, tomatoes, carrots, cucumbers, & cheese over romaine

CEASAR SALMON SALAD \$17

Lightly blackened salmon over a bed of romaine lettuce with parmesan & croutons

BALSAMIC FETA CHICKEN SALAD \$16

Our house salad topped with grilled chicken, feta cheese & aged balsamic reduction

SOUTHWEST FAJITA SALAD \$17

Grilled Angus beef, fresh pico, tortilla strips, peppers & onions served over a bed fresh romaine

*Salads are served with your choice of house made dressing:
Ranch, Balsamic Vinaigrette, Honey Mustard, Solé Ginger, Bleu Cheese,
Caesar, Cajun Ranch*

SUSHI

VEGETABLE cucumber, avocado, bell pepper & carrot

TUNA tuna & cucumber

SALMON salmon & cucumber

SPICY TUNA tuna, cucumber, & sriracha

SPICY YELLOWTAIL spicy yellowtail & cucumber

GEORGIA BULLFROG tuna, avocado, cucumber, & roe topped with sriracha

PHILADELPHIA salmon, cream cheese, & avocado

FIRESIDE tuna, shrimp, & cream cheese, topped with sriracha

VOLCANO tuna, jalapeño, cucumber, cream cheese, roe, & spices

CLEMSON SUNRISE tuna, avocado, & cream cheese topped with spicy salmon

SUMO tuna, salmon, spicy yellowtail, cucumber, avocado & crunch, topped with wasabi lime mayo

NIGIRI (2 PIECES)

7 TUNA

7 SALMON

7 EEL (FRESH WATER)

6 TAMAGO

7 SHRIMP

7 FLYING RISH ROE

SASHIMI (5 PIECES)

12 TUNA

12 SALMON

12 YELLOWTAIL