



SMALL PLATES

WINE ISLAND SHRIMP CATALINA DRESSING, PROSCIUTTO, CHARRED LEMON	18	ROASTED SEASONAL VEGETABLE SAFFRON AIOLI, BLACKCURRANT AND PINE NUT RELISH	12
SCALLOP CRUDO GRAPEFRUIT HOT SAUCE, CUCUMBER, LIME	16	FOCACCIA ST. BRUNO BREAD CO., HOUSE PICKLES, PIMENTO CHEESE SPREAD	10
STEAK TARTARE CARAMELIZED SHALLOT CREME FRAICHE, POTATO CHIPS, MUSTARD CAVIAR, CURED EGG	18	GENERAL TSO CAULIFLOWER SRIRACHA CREMA, WASABI PEAS, CUCUMBER	13
FRIED BRUSSEL SPROUTS SWEET CHILI AIOLI, TOASTED CASHEWS, PICKLED RED ONION	11	HEARTH GRILLED CAESAR GRILLED ROMAINE, SPICED BREADCRUMBS, PARMESAN CHEESE, PEPPERONCINI PEPPERS	8
RABBIT LIVER CHOW CHOW, COMEBACK SAUCE, COWBOY JALAPENOS	13	STRAWBERRY SALAD STRAWBERRY PEPPER JELLY VINAIGRETTE, FETA, CANDIED PECANS, PICKLED STRAWBERRY	10

LARGE PLATES

SEARED SCALLOPS SPRING PEA RISOTTO, TOMATO JAM, PINE NUT, TOMATO OIL	44	HEARTH-FIRED FILET 6OZ FILET, CREOLE DUCHESS POTATO, ASPARAGUS, DIANE SAUCE	54
21-DAY DRY AGED PORKCHOP EL PASTOR, SUMMER PEPPERS, FRIED SWEET POTATOES, PINEAPPLE DEMI	38	HEARTH BLACKENED REDFISH BLUE CORN GRITS, CRAB AND CORN RELISH	46
SALMON HARISSA, PURPLE COCONUT RICE, CUCUMBER	46	45-DAY DRY AGED RIBEYE 12OZ RIBEYE, TALLOW VINAIGRETTE TRUFFLE & BLACK GARLIC FRIES	62
PAPPARDELLE OYSTER MUSHROOM, PESTO, MANCHEGO, BLISTERED TOMATO	30	SHORT RIB LASAGNA HERBED RICOTTA, MAGGIES MUSHROOMS, SHORT RIB BOLOGNESE, SENSATION TOSSED ROASTED BRUSSELS	38
LAMB SHANK SAFFRON RICE, RATATOUILLE, LAMB JUS	38		

NO SPLIT CHECKS FOR PARTIES OVER 6

SPLIT ENTREES WILL HAVE AN ADDITIONAL \$6 CHARGE

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 2.86% TO HELP OFFSET PROCESSING COSTS. THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. WE DO NOT SURCHARGE DEBIT CARDS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Blue[®] house

== HOSPITALITY ==

THE
Myrtles

RESTAURANT
1796

Big River
PIZZA CO.

Elta

THE LOUNGE

COCKTAIL LOUNGE

MONDAY-THURSDAY 4-8:30PM

FRIDAY 4-10PM

SATURDAY 11AM-10PM

SUNDAY 11AM-2PM

HAPPY HOUR

MONDAY-SATURDAY 4-5PM

\$9 SPECIALTY COCKTAILS

1/2 PRICE 5OZ WINE POURS

\$4 DRAFT BEERS

SEASONAL COCKTAIL MENU

SPECIALTY COCKTAILS CRAFTED AROUND
SEASONAL INGREDIENTS, MANY OF
WHICH WE GROW OURSELVES ON
PROPERTY.

WEEKLY SPECIALS

BURGERS & BREWS

MONDAY

\$17.96 SMASHBURGER - \$4 DRAFT BEER

STEAK NIGHT

TUESDAY

\$28 HANGER STEAK WITH FRIES

WINE WEDNESDAY

WEDNESDAY

1/2 PRICE 5 OZ WINE POURS

THANK YOU FOR BEING
HERE TONIGHT! WE'RE
GENUINELY EXCITED TO HAVE
YOU JOIN US FOR A
CULINARY EXPERIENCE THAT
WE HOPE WILL LEAVE A
LASTING IMPRESSION.

EXECUTIVE CHEF - DANIEL DREHER

SERVICE MANAGER - JACKSON STEWART

