

## Starters

### BRAISED BEEF & WILD MUSHROOM PIEROGIES\* 13

potato-parmesan pierogies, braised c.a.b., wild mushroom ragù, demi-glace, horseradish crème fraîche

### AHI STACK ♦ 15

wakame, avocado, crispy potato, sriracha aioli, sweet soy

### CRAB CAKES 13

smoked tomato aioli

### CHEESE SLATE 15

gouda, aged cheddar, st. angel, aged manchego, marcona almonds, fig preserves, toasted baguette

### FRESH FRIES 6

fresh-cut, fines herbes, malt vinegar aioli

### WARM WHIPPED BRIE, LOBSTER & CRAB DIP 13

chives, tarragon, toasted baguette

## Soup & Salad

### CLASSIC BEEF CHILI 8.5

cumin-lime crema, scallions

### LOBSTER BISQUE 9.5

lemon crème fraîche, chive oil

### PEAR SALAD 12

brandy braised pear, blue cheese, radicchio, toasted walnuts, golden raisins, ohio maple vinaigrette

### YOUNG CAESAR SALAD 10

baby romaine, shaved croûtons, lemon, parmesan, cracked black pepper

### BISTRO BEET SALAD 11

baby greens, yellow & red beets, mackenzie creamery goat cheese, pickled red onions, marcona almonds, shaved fennel, goat cheese ranch dressing

OUR SEVEN ROOM INN HAS BEEN SELECTED AS ONE OF THE TOP PLACES TO DINE AND STAY IN THE COUNTRY BY THE COOKING CHANNEL'S UNIQUE EATS.

♦ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

There will be a 20% service charge added to parties of 6 or more

  
driftwood  
RESTAURANTS AND CATERING

THEDRIFTWOODGROUP.COM

## Simply Grilled

FILET MIGNON • [10 OZ] 49

PETITE FILET MIGNON • [8 OZ] 44

RIBEYE\* • [16 OZ] 48

NY STRIP\* • [14 OZ] 44

SALMON • 29

SAUCES — choose 1

béarnaise | bourbon peppercorn | horseradish crème fraîche | blue cheese fondue  
truffled demi glace

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SIDES — choose 2

mack & cheese | pommes puree | fresh fries | shiitake & oyster mushrooms | glazed baby carrots  
roasted cauliflower | maple-balsamic glazed brussels sprouts | creamed spinach

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ADD-ONS

CLASSIC OSCAR asparagus, lump crab meat, béarnaise +8

LOBSTER OSCAR asparagus, lobster, béarnaise +15

GRILLED SHRIMP +9

BLUE CHEESE CRUST +4

BACON JAM +4

GARLIC-HERB BUTTER & CARAMELIZED ONIONS +3

## Composed Entrées

CREOLE SHRIMP & PORK CUTLET 26

bacon-cheddar grits, tiger shrimp, pork loin cutlet, tomatoes, bell pepper, garlic

CHICKEN PICCATA 24

ohio city linguine, spinach, cherry tomatoes, basil, lemon, chardonnay, capers

GRILLED BAVETTE STEAK • 29

marinated and sliced sirloin, medium rare, asparagus, blue cheese fondue, fresh fries, malt vinegar aioli

LOBSTER LINGUINE 32

ohio city pasta, asparagus, tomato, mascarpone cream, manchego-parmesan, chives

BRAISED POT ROAST\* • 25

c.a.b., baby carrots, pommes puree, big red reduction

BRONZINI OSCAR 32

lump crabmeat, béarnaise, asparagus, brabant potatoes

SEAFOOD RISOTTO 28

scallops, lobster, shrimp, saffron, aged parmesan, chives

SHRIMP & GRITS 26

low country cheesy grits, chorizo, cherry tomatoes, beer blanc, scallions

PAN SEARED SALMON • 29

lemon tarragon vinaigrette, zucchini, fennel, leek, toasted orzo

WP BURGER\* • 13.5

c.a.b., local swiss, grilled red onion, roasted garlic aioli, artisan bun, fresh fries, malt vinegar aioli

## Shareable Sides

MACK & CHEESE 8 MAINE LOBSTER POMMES PUREE 9

MAPLE GLAZED BRUSSELS SPROUTS 7 LOW COUNTRY CHEESY GRITS 7

SHIITAKE & OYSTER MUSHROOM SAUTE 8 CREAMED SPINACH 7

GLAZED BABY CARROTS 7 JUMBO ASPARAGUS & BEARNAISE 7

ROASTED CAULIFLOWER 7 TRUFFLED POMMES PUREE 8



\*These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.