

BLACK PRONG BAR & GRILL

LITE BITES

BREAD BOARD 6

FRESHLY BAKED DINNER ROLLS | HERB BUTTER
BALSAMIC & HERB EVOO

CRISPY CALAMARI 13

ARUGULA | PARMESAN | MARINARA

SMOKED CHICKEN WINGS 16

HONEY GARLIC BUFFALO | PARMESAN | MICRO GREENS

CRAB CAKE 15

REMOULADE | TOASTED ALMONDS | MICRO GREENS

CHARCUTERIE 22

CURED MEATS | GOURMET CHEESE | FRUIT PRESERVE
GRILLED CROSTINI | LOCAL HONEY | MICRO HERBS
PICKLED VEGETABLES

CHARRED JALAPEÑO BACON
WRAPPED SHRIMP 14

HOUSE BBQ | CHIVE

STREET TACOS 15

FILET MIGNON | PICO DE GALLO | PARMESAN
CAVIAR* | MICRO CILANTRO

STARTERS

SOUP DU JOUR 10

CHEFS DAILY SPECIAL CURATED FROM LOCAL
& SEASONAL INGREDIENTS

FRENCH ONION SOUP 10

CARAMELIZED ONION | FOCACCIA
CARAMELIZED PROVOLONE | CHIVE

FARM GREENS 12

HEIRLOOM TOMATO | HEIRLOOM CARROT
CUCUMBER | BALSAMIC HERB VINAIGRETTE

CLASSIC CAESAR 14

ROMAINE | FOCACCIA CROUTONS
SHAVED PARMESAN

CHICKEN + 9 SHRIMP +11 SALMON + 12

HANDHELDS

FISH & CHIPS 18

YUENGLING BATTERED CATCH OF THE DAY
HOUSE TARTAR | SERVED WITH HOUSE CUT FRIES

LOBSTER ROLL 20

HERB AIOLI | MICRO CILANTRO
SERVED WITH HOUSE CUT FRIES

GRILLED VEGETABLES 13

GRILLED FOCACCIA | VEGETABLE LAMELS
HERB AIOLI | MICRO GREENS

BP WAGYU BURGER* 18

BRIOCHE | WHITE CHEDDAR | GARLIC HERB AIOLI
ARUGULA | CARAMELIZED ONION
SERVED WITH HOUSE CUT FRIES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% GRATUITY WILL BE AUTOMATICALLY APPLIED TO TABLES OF SIX OR MORE.

ENTREES

OFF THE DOCK

SHRIMP & GRITS 24
CHEDDAR & HERB STONE GROUND GRITS | PEARL ONION
HEIRLOOM TOMATO | COUNTRY GRAVY

LOBSTER GNOCCHI 34
PARMESAN FOAM | BASIL OIL
CAVIAR* | MICRO GREENS

CARIBBEAN MAHI 32
COCONUT RICE | BROCCOLINI | CITRUS BEURRE BLANC
MANGO SALSA | MICRO CILANTRO

CRAB CAKES 34
SEASONAL VEGETABLES | MICRO GREENS
CAVIAR BEURRE BLANC*

ATLANTIC SALMON* 28
COCONUT RICE CAKE | HEIRLOOM CARROTS
YUZU TERIYAKI

LOCAL CATCH AMANDINE 39
CRAB STUFFED CATCH | GULF SHRIMP | WILD RICE
HEIRLOOM SUCCOTASH | CITRUS BEURRE BLANC
TOASTED ALMONDS

OFF THE FARM

NIGHTLY VEGETARIAN SPECIAL 24
CRAFTED FROM LOCAL AND SEASONAL INGREDIENTS

CHICKEN PARMESAN 28
HOUSE MARINARA | CARAMELIZED MOZZARELLA
PARMESAN | LINGUINI

AIRLINE CHICKEN 26
HERBED WILD RICE | BROCCOLINI
MUSHROOM DEMI

NEW ZEALAND LAMB* 46
BUTTERNUT SQUASH PUREE | FARM PEAS
PEARL ONION | AGED BALSAMIC REDUCTION

BRAISED SHORT RIB 38
GARLIC HERB POTATO PUREE | HEIRLOOM CARROTS
CABERNET DEMI-GLACE

SURF & TURF* 48
6OZ FILET MIGNON | LOBSTER CRUST | POTATO PUREE
COGNAC DIJON BECHAMEL | ASPARAGUS

A LA CARTE

14 OZ NY STRIP* SERVED WITH HERB BUTTER QUENELLE 34

8 OZ FILET MIGNON* SERVED WITH CABERNET DEMI-GLACE 42

12 OZ CHAIRMANS RESERVE SKIRT* SERVED WITH LOCAL HERB CHIMICHURRI 38

COWBOY PORK CHOP* SERVED WITH A CAVIAR BEURRE BLANC* 28

LOBSTER CRUST +12 CRAB CAKE +12

ACCOMPANIMENTS

HEIRLOOM SUCCOTASH 8

BALSAMIC GRILLED ASPARAGUS 8

YUKON POTATO PUREE 8

BAKED POTATO 8

BUTTERNUT SQUASH PUREE 8

COCONUT RICE 8

WILD RICE & HERBS 8

BROCCOLINI 8

ENJOY A MULTI-COURSE, OFF-MENU DINING AND WINE PAIRING
EXPERIENCE ON MONDAY NIGHTS

STAY FOR DESSERT



FLOURLESS CHOCOLATE CAKE

A dense, rich chocolate cake
served with fresh fruit

NY CHEESECAKE

Creamy cheesecake made in-house
in the traditional fashion

RASPBERRY CHEESECAKE

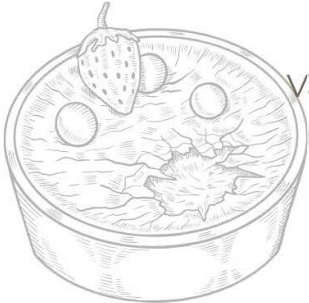
The smooth creaminess of cheesecake with
vibrant raspberry flavor

CHOCOLATE MOUSSE

Smooth and airy chocolate mousse
topped with whipped cream and
a house-baked cookie

CREME BRULEE

Vanilla custard with a perfectly
caramelized sugar crust



ALL DESSERTS ARE \$9

ADD A SCOOP OF ICE CREAM TO ANY DESSERT \$2.5
EXTRA FRUIT, PUREE, OR SPICED RUM WHIPPED CREAM \$5.00

HAPPY HOUR

SUNDAY & MONDAY 7:30 - 9:30 PM

1/2 OFF WELLS

1/2 OFF DRAFT

1/2 OFF HOUSE WINES

1/2 OFF DOMESTIC BOTTLES

LITE BITES

COCONUT SHRIMP 8

MANGO THAI CHILI

VEGETABLE SPRING ROLLS 8

YUZU TERIYAKI & CHIVE

SMOKED WINGS 8

HONEY GARLIC BUFFALO | PARMESAN

STEAK SKEWER 8

CHIMICHURRI AIOLI

SPECIALTY DRINKS

COCKTAILS

PINK LEMONADE 8

BOURBON APPLE SMASH 7

GULF SUNSET 6

MARTINIS

TIRAMISU 8

ZOE'S GARDEN 6

BOURBON CREAM 6

SPECIALTY COCKTAILS

JAPANESE FLOWER GARDEN 15

Tenjaku Japanese Whiskey blends with St. Germain elderflower liqueur, fresh lime, and a dash of orange bitters to create a smooth sipping experience

MANHATTAN MIDNIGHT 12

Basil Hayden dark rye, sweet vermouth, and Amaro Nonino bittersweet Italian liqueur combine with aromatic and orange bitters for a dark, mature drink

PINK LEMONADE 16

Empress 1908 indigo gin and St. Germain elderflower liqueur offer botanical complexity paired with fresh lemon juice and a touch of club soda in this floral refreshment

CAFÉ REPOSADO 14

Patron Reposado and coffee liqueur combine with Sicilian amaro and a dash of orange bitters in this dark roast libation

BOURBON APPLE SMASH 13

Smooth Knob Creek Kentucky straight bourbon mixed with authentic maple syrup, apple juice and fresh lemon come together in a sweet, sippable cocktail

GULF SUNSET 11

Helix7 Vodka blends with a refreshing mix of cranberry and orange juice, with a squeeze of fresh lime for a fruity, thirst-quenching drink



THE MARTINI MENU

Hand Crafted to Lift the Spirits

CLASSIC MARTINI 9

Well gin or vodka shaken or stirred with dry vermouth and served with your preference for a green olive or lemon twist

THE BANANA SPLIT 12

This tantalizing cocktail is a creamy blend of vanilla vodka, chocolate liqueur, Baileys, and creme de banana, to make the perfect adult dessert

ESPRESSO MARTINI 16

Belvedere vodka, coffee liqueur and a fresh pull of espresso are sweetened to your taste in this classic pick-me up martini

ZOE'S GARDEN 11

An irresistibly refreshing blend of Gunpowder gin, St. Germain elderflower liqueur, dry vermouth, and lime make this martini a staff favorite

BOURBON CREAM 11

Bespoke bourbon cream and coffee liqueur add richness to the smooth vanilla of whipped Pinnacle vodka, for a sinfully delicious cocktail

THE SPLASH 16

Dive into a pool of blue Curacao and Belvedere vodka, swirled with the unique French Hypnotiq, triple sec, and pineapple juice, to enjoy this vivid, tropical refreshment.

SPICY MARY 12

Habanero vodka and a dash of Howler Monkey hot sauce combine with our house-made bloody mary mix and lime in this spicy summer drink

**Happy Hour Sunday &
Monday 7:30 - 9:30 PM**



WINE LIST

BY THE GLASS/ BOTTLE

WHITES

Sauvignon Blanc, Hooks Bay - Marlborough, NZ 12/36

Vibrant bouquet, tropical fruits, kiwi, ruby red grapefruit

Pinot Grigio, Cortenova - Northern Italy 11/33

Light to medium body, pear, apple; light minerality

Chardonnay, Seal Rock - Napa, California 9/29

Full bodied, tropical, apple, butterscotch, creamy body

Riesling, Fritz de Katz - Mosel, Germany 9/30

Red apple sweetness with lime twist finish

REDS

Red Blend, Troublemaker, by Austin Hope - California 10/32

Fruit forward, med body, hint of smoke and violets

Malbec, El Ganador - Mendoza, Argentina ___/35

Inky color, med body, shows dark fruits & spicy finish

Pinot Noir, Scarlet of Paris - France 10/31

Silky smooth with notes of raspberry, cherry and plum

Cabernet Sauvignon, Fenwick Springs - Napa, California 8/28

Ripe blackberry, dark plum, cherry, oak, hint of mint

Cabernet Sauvignon, Austin Hope - Paso Robles, California ___/89

Black currant, cherry, subtle smoke & dried spice

DESSERT WINES

Port 20 year, Taylor Fladgate - Vila Nova de Gaia, Portugal 14/64

Mellow, showing complex nose, spice, jam, nuts and oak

Prosecco, Antonico - North Eastern Italy 10/32

Fresh apple, peach with notes of citrus

\$15 Corkage fee for wines brought from home

B E E R

Angry Orchard Hard Cider 6

Blue Moon Belgian-Style Wheat Ale 7

Bud Light 5

Bud Zero 5

Swamp head Big Nose IPA (draft) 7

Coors Light 5

Corona Extra 5

Corona Light 5

First Magnitude Vega Blonde (can) 6

Funky Buddha Floridian Hefeweizen (can) 6

Guinness Stout 7

Michelob Ultra 5

Miller Lite 5

Stella Artois 7

Yuengling Traditional Lager 6

