

# Welcome to Tuskie's!

## First Courses

Corn Chowder Bacon, Potato Hay 6 / 8

### BBQ Bacon Wrapped Shrimp

Corn Salsa, Grilled Onion, Chipotle Cream 14

### Oysters on the Half Shell\*

Mignonette, Sriracha Cocktail Sauce AQ

Seared Beef Fondue\* Blue Cheese, Truffle Salt 12

### Chicken & Shrimp Spring Rolls

Sweet Chili Sauce, Daikon Slaw 9

### Crispy Chesapeake Oysters

Creamed Spinach, Curry, Black Salt 13

Pork Belly "Tacos" Korean Slaw, Sweet Chili 13

Zucchini Fries with Curry Aioli 8

### Crispy Grilled Chicken Wings

Tangy Hot & Spicy Rub, Celery, Blue Cheese 10

### Blackened Fish Tacos

Pan Seared Tilapia, Shredded Cabbage, Jalapeno, Pico de Gallo, Grilled Pineapple Salsa 13

### Fried Green Tomatoes

Burrata, Fresh Basil, Tomato Dill Vinaigrette 12

### Crab and Bacon Dip

Green Onion & Toasted Ciabatta 11

### Maine Lobster

Sweet Potato Polenta Savory Lobster Butter 17

## Salads

*Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak\* 10*

### Grilled Lemongrass Chicken Skewers -

Green Soba Noodle Salad with Cucumber, Red Onions, Daikon Slaw, Sesame Soy Vinaigrette 13

Caesar - Romaine, Romano, Croutons 9

The Flank Steak - Crisp Romaine, Corn Relish, Grilled Onions, Chipotle Ranch 19

House - Local Greens, Asiago, Sunflower Seeds, Tomato, Champagne Vinaigrette 9

Grain - Quinoa, Farro, Black Beans, Squash,

Cranberries, Arugula, Pine Nuts, Beets, Feta, Honey Mustard Vinaigrette 11

Seafood\* - Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango, Tomatoes, Madras Curry Oil, & Black Salt 20

Baby Wedge - Baby Iceberg, Smoked Gorgonzola Dressing, Bacon, Cracked Pepper, Tomato, Tobacco Onions 11

## Main Courses

Gulf Shrimp & Grits - Spinach, Tomatoes, Madeira, Virginia Ham, Country Grits 23

Grilled Pork Ribeye - Benton's Bacon, Cherry Glaze, Roasted Sweet Potatoes with Fennel and Apples 29

Creekstone Prime Filet Mignon - Cauliflower Potato Gratin, Bacon Braised Brussel Sprouts, & Gorgonzola Bordelaise 48

Grilled Flank Steak\* - Bourbon Molasses Glaze, Tobacco Onions, Whipped Potatoes, Beans, Corn 24

### Wild Mushroom Ravioli

Sage Brown Butter, Sauteed Spinach with Pine Nuts, & Crispy Shiitake 20

**With Scallops, Shrimp or Salmon add 10**

Meatloaf - Whipped Potatoes, Broccoli, Roasted Tomato, Red Wine Mushroom Sauce 14

Roasted Organic Chicken - Fingerling Potatoes, Baby Carrots, Cipollini, Red Wine Sauce 27

Chilean Sea Bass - Pumpkin Ricotta Gnocchi Broccoli Rabe, Spinach, Hazelnut Brown Butter 31

Grilled Beef & Scallops\* - Whipped Potatoes, Carrots & Beans, Red Wine & Horseradish Béarnaise Sauces 32

Smoked Chicken Rigatoni - Spinach, Smoked Bacon, Caramelized Onions, Peas, Romano Cream 19

Braised Lamb Shank - Gorgonzola Scalloped Potatoes, Roasted Trumpet Mushrooms, Brussels Sprouts, Rosemary Bordelaise 40

Grilled Creole Spice Trout - Lump Crab Meat, Almond Butter, Whipped Potatoes, Asparagus, Carrots, Capers 20 / 28

Seafood Brodetto - Salmon, Sea Bass, Mussels, Shrimp with Parmesan Polenta, Saffron Tomato Broth 26

Crab Cakes - Warm Fingerling Potato & Green Bean Salad, Benton's Bacon, Lemon-Leek Aioli 30

Herbivorous - Portabella Mushroom with Smoked Ratatouille, Feta, Beluga Lentils, Tomato 20  
**With Scallops, Shrimp or Salmon add 10**

Grilled Duck Breast\* - Bacon Cheese Grits, Grilled Asparagus, Cherries, Hickory Glaze 29

## Sandwiches

The Barn Yard "au Jus" - Smoked Beef Brisket & Pork, Caramelized Onions, Provolone, Pepper Spread, Arugula, Everything Ciabatta 15

Blackened Chicken BLT & C - Havarti, Avocado, Chipotle Ranch & Everything Ciabatta 14

The Veggie Burger - Avocado, Ranch, Salsa, SSU 8-Grain Bun, Chipotle Ranch Salad 12

Grilled Angus Burger\* - Pat LaFrieda Beef, NYC Fully Garnished with Smoked Cheddar 16  
- SUB BLUE CHEESE 1.00

House Made Pastrami Reuben - Loaded High on Marbled Rye, Swiss Cheese, Sauerkraut, Russian Dressing 15