

# Dresslers

Restaurant

## appetizers

**French Onion Soup** \$7  
roasted shallot, Vidalia & Spanish onions topped with melted gruyere

**Thai Crispy Calamari** \$11  
calamari fillet strips thai peanut glaze, wasabi aioli

**Low Country Crab Dip** \$12  
jumbo lump crab warmed with a rich blend of parmesan and jack cheeses

**Smoked Salmon Carpaccio** \$11  
shaved fennel, arugula, basil oil

**Seared Tuna** \$12  
cucumber ponzu, wasabi aioli, seaweed salad

**Maryland Lump Crab Cake** \$9  
jumbo lump crab pan sautéed, roasted pecan remoulade

**Classic Shrimp Cocktail** \$11  
poached and chilled horseradish cocktail sauce

**Goat Cheese and Garlic** \$7  
tomato chutney, pita bread

**Grilled Sausages** \$7  
andouille, chorizo, Italian

**Spice Rubbed Beef Tenderloin** \$11  
house made steak sauce

**New Orleans BBQ Shrimp** \$11  
Cajun buerre blanc

**Pan Seared Diver Scallops** \$12  
shallot-balsamic jam smoked tomato vinaigrette

## salads

**The Classic** \$5  
crisp romaine, sourdough croutons, shaved parmesan, Caesar dressing

**Spinach** \$5  
Crumbled bacon, chopped egg, red onion, Champagne vinaigrette

**The Wedgie** \$5  
apple wood smoked bacon, red onion Maytag blue cheese

**G's House** \$5  
Mixed greens, goat cheese, apple candied walnuts, balsamic vinaigrette

**Baby Arugula** \$5  
roasted peppers, almonds, goat cheese, walnut vinaigrette

## entrées

**Maryland Crab Cakes** \$18  
two jumbo lump cakes pan sautéed, roasted pecan remoulade

**Horseradish Encrusted Salmon** \$19  
sauteed spinach, roasted mushrooms, shaved fennel

**Tuna Seared to Perfection** \$24  
Sashimi grade, brushed with a ginger glaze warm Thai peanut slaw, sesame rice cake

**Roasted Mahi Mahi** \$25  
butternut squash risotto, walnut-arugula

**Just for the Halibut** \$28  
creamy crab and roasted red peppers, spinach, chive potato cake, sun dried tomato buerre blanc

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**Cold Water Lobster Tails** \$35  
whipped potatoes, asparagus, herb butter

**Rack of Lamb** \$27  
crusted with whole grain mustard roasted creme fraiche potatoes

**Blackened Heart of Ribeye** \$28  
blue cheese butter, asparagus, roasted fingerling potatoes

**Filet Mignon 8 oz.** \$27  
bearnaise sauce, roasted potatoes, asparagus

**New York Strip Steak** \$29  
house fries, shallot herb butter

**Braised Beef Short Rib** \$18  
creme fraiche potatoes, port wine reduction sauce

**Roasted Duck** \$14  
baby bok choy, shiitake mushrooms, miso-mirin broth

**Flat Iron Steak** \$17  
potatoes au gratin, Dressler's steak sauce

**Almond Encrusted NC Trout** \$16  
roasted potatoes, asparagus, clementine beurre blanc

**Linguini with Shrimp** \$13  
roasted tomato-parmesan cream, baby spinach

**Grilled Pork Chop** \$22  
roasted root vegetable, apple cider reduction

**Seafood and Grits** \$18  
scallop, shrimp, crab, andouille sausage, cajun beurre blanc

**Seared Organic Chicken** \$12  
gruyere shallot bread pudding, herb pan gravy

## sweet treats

**Mom's New York Cheesecake** \$6  
**Molten Chocolate Cake** \$6  
**Crème Brûlée** \$6  
**Apple Crisp** \$6  
**Mom's Carrot Cake** \$6  
**Mom's Apple Cake** \$6

## Sides

Sauteed Spinach  
Asparagus  
Fingerling Potatoes  
Whipped Creme Fraiche Potatoes  
Potatoes au Gratin  
Sauteed Mushrooms