

est. 2003

# DRESSLER'S

WELCOME BACK

## APPETIZERS

### THAI PEANUT CALAMARI // \$13

calamari fillet strips, wasabi aioli, peanut sauce  
*\$1 will be donated to ALS ONE in the Light against ALS*

### LOW COUNTRY CRAB DIP // \$15

jumbo lump crab, parmesan, monterey jack cheese

### NEW ORLEANS STYLE SHRIMP // \$13

cajun beurre blanc, baguette

### LUMP CRAB CAKE // \$13

roasted red pepper aioli

### SEARED TUNA // \$13\*

sesame seed, jicama, mango, ponzu, seaweed

### SHRIMP COCKTAIL // \$13

cocktail sauce, lemon

### SMOKED SALMON // \$14

pickled red onion, capers, creme fraiche, country bread

### GOAT CHEESE & GARLIC // \$11

tomato chutney, pita

### BLACKENED BEEF TENDERLOIN // \$12

house made steak sauce

## SOUP & SALAD

### FRENCH ONION SOUP // \$8

caramelized onions, beef broth,  
topped with melted gruyère

### CLASSIC CAESAR // \$7

romaine, caesar dressing

### G'S HOUSE // \$7

mixed greens, caramelized onions, apple,  
goat cheese, candied walnuts, balsamic vinaigrette

### THE WEDGIE // \$7

iceberg lettuce, applewood smoked bacon,  
Maytag blue cheese crumbles, red onion

## ENTRÉES

### BLACKENED HEART OF RIBEYE // \$34\*

fingerling potatoes, herb blue cheese butter

### JUST FOR THE HALIBUT // \$41

lump crab, roasted red peppers, spinach,  
potato cake, sun dried tomato beurre blanc

### CRABCAKES // \$28

fingerling potatoes, roasted red pepper aioli

### VERLASSO SALMON // \$29\*

fingerling potatoes, asparagus, citrus beurre blanc

### PAN SEARED SCALLOPS // \$34

butternut squash, roasted poblano,  
herb brown butter, fried garlic

### SEARED TUNA // \$34\*

sesame rice cake, slaw, peanut sauce, pickled ginger

### SHRIMP AND LOBSTER LINGUINI // \$39

roasted grape tomatoes, parmesan cream

### ROASTED NATURAL CHICKEN // \$22

french breast, broccolini, mushroom risotto, pan jus

### BRAISED SHORT RIB // \$28

mashed potatoes, port wine reduction

### RACK OF LAMB // \$42

crusted with whole grain mustard,  
mashed potatoes, demi glace

### 8oz FILET MIGNON // \$38

mashed potatoes, demi glace

### 16oz RIBEYE // \$41

broccolini, au poivre

### 16oz PRIME KC STRIP // \$44

fingerling potatoes, au poivre

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WHERE EVERYBODY KNOWS YOUR NICKNAME

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## MARTINIS

### BIRKDALE BREEZE // \$12

stoli raz, stoli orange, and pineapple juice with a hint of grand marnier. guaranteed to be a perfect way to start the evening and an even better way to polish it off

### DRESSLER'S COSMO // \$12

stoli raz, cointreau, lime juice, with a splash of cranberry

### CHOCOLATE MARTINI // \$12

stoli vanilla, godiva, light crème de cacao and cream

### RED APPLE MARTINI // \$12

absolut kurant, sour apple pucker, splash of cranberry

### CREEKVIEW MARTINI // \$12

stoli raz, stoli orange, malibu, splash of pineapple and cranberry

### ESPRESSO MARTINI // \$12

stoli, kahlua, espresso

### ANGEL'S KISS // \$12

stoli vanilla, frangelico

### MCNEFF'S MARTINI // \$12

bombay gin, macallan 12yr. scotch

### DRESSLER'S COFFEE // \$12

bailey's, frangelico, tia maria, whipped cream

## PORTS/ DESSERT WINE

### DOW'S LBV // \$8-

### TAYLOR-FLADGATE 10 YR. TAWNY // \$12

### DOW'S 20 YR. TAWNY // \$15

## DESSERTS

### MOM'S CHEESECAKE // \$8

the one you've heard about, smooth and silky with a crunchy graham cracker crust, crafted with love by joan dressler

### CRÈME BRÛLÉE // \$8

rich vanilla custard with a golden sugar shell prepared in classic english tradition

### KEY LIME PIE // \$8

smooth and tangy lime custard in a homemade butter crust topped with fresh whipped cream

### MOM'S CARROT CAKE // \$8

mom is at it again!! freshly grated carrots, awesome cream cheese frosting

### MOM'S APPLE CAKE // \$8

caramel sauce, vanilla ice cream, served warm

### ESPRESSO CHOCOLATE CAKE // \$8

chocolate cake with layers of creamy chocolate mousse

Our roots are firmly established in the Carolinas. We are family-owned and family-run, and we strive to work with those who can say the same. Our restaurants are inspired by the seasons and by the ever-evolving traditions that make up Southern cuisine. Most of all, they are inspired by our guests.

-Jon Dressler



FIN&FINO DOGWOOD DRESSLER'S THE PORTERSHOUSE  
A LOCAL SOUTHERN BEVERAGE A SOUTHERN TABLE WELCOME BACK

BE LIKE FAMILY