

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 fight against ALS

LOW COUNTRY CRAB DIP // \$15
jumbo lump crab, parmesan, monterey jack cheese

NEW ORLEANS STYLE SHRIMP // \$13
cajun beurre blanc, baguette

CHARCUTERIE AND CHEESE // \$15
selection of meats and cheeses
with seasonal accoutrements

LUMP CRAB CAKE // \$13
roasted red pepper aioli

SEARED TUNA // \$12 *
sesame seed, jicama, mango, ponzu, seaweed

WILD BOAR TENDERLOIN // \$13 *
parsnip, green chili relish

CIDER GLAZED PORK BELLY // \$12
caramelized sweet potatoes, peach bourbon glaze

GOAT CHEESE & GARLIC // \$10
tomato chutney, pita

SHRIMP COCKTAIL // \$13
cocktail sauce, lemon

SMOKED SALMON // \$14*
pickled red onion, capers, creme fraiche, country bread

*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.

SOUP & SALAD

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, blue cheese, bacon, red onion

LOBSTER BISQUE // \$12
cream and sherry

FRENCH ONION SOUP // \$8
caramelized onions, beef broth,
topped with melted gruyère

A LA CARTE

8OZ FILET MIGNON // \$37*

16OZ RIBEYE // \$39*

16 OZ PRIME KC STRIP // \$39*

ADD LOBSTER TAIL // \$20

ADD SIX GRILLED NC SHRIMP // \$13

EACH STEAK COMES WITH A CHOICE OF SAUCE -
Dressler's steak sauce, horseradish cream, or au poivre



WHERE EVERYBODY KNOWS YOUR NICKNAME

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ENTRÉES

BLACKENED HEART OF RIBEYE // \$34*
fingerling potatoes, herb blue cheese butter

JUST FOR THE HALIBUT // \$39
lump crab, roasted red peppers, spinach,
potato cake, sun dried tomato beurre blanc

RACK OF LAMB // \$41*
crusted with whole grain mustard,
mashed potatoes, demi glace

CRABCAKES // \$26
fingerling potatoes, roasted red pepper aioli

VERLASSO SALMON // \$29 *
leek fondue, roasted potatoes, green chili relish

PAN SEARED MAHI // \$29
charred cauliflower risotto, herb pesto

ROASTED NATURAL CHICKEN // \$22
french breast, broccolini, mashed potatoes, pan jus

HERITAGE FARM PORK CHOP // \$29 *
dirty rice, honey bourbon glaze

PAN SEARED SCALLOPS // \$34
butternut squash, roasted poblano,
herb brown butter, fried garlic

SAUTÉED NC TROUT // \$24
gnocchi, brussel sprouts, walnut-parsley pistou

BRAISED SHORT RIB // \$27
mashed potatoes, port wine reduction

SEARED TUNA // \$34*
sesame rice cake, slaw, peanut sauce, pickled ginger

SIDES

MASHED POTATOES // \$6
cream, butter, white pepper, salt, garlic

POTATO GRATIN // \$8
bechamel, gruyère, cheddar

SAUTÉED GNOCCHI // \$8
herbs, preserved lemons, brown butter

FINGERLINGS POTATOES // \$7
pickled peppers, parsley

LOBSTER MAC & CHEESE // \$12
bechamel, cold water lobster, aged cheddar

SHAVED BRUSSELS SPROUTS // \$6
pickled red onions

BROCCOLINI // \$6
garlic, butter

JUMBO ASPARAGUS // \$6
tarragon butter

FRENCH FRIES // \$6

SAUTÉED MUSHROOMS // \$6
garlic, shallots, Maderia

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 PORTERSHOUSE
WELCOME BACK

BE LIKE FAMILY

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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

SWEET POTATO POUND CAKE // \$8

vanilla ice cream drizzled with caramel

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

BE LIKE FAMILY