

est. 2003

DRESSLER'S

WELCOME BACK

APPETIZERS

THAI PEANUT CALAMARI // \$14

calamari fillet strips, wasabi aioli, peanut sauce

LOW COUNTRY CRAB DIP // \$24

jumbo lump crab, parmesan, monterey jack cheese

NEW ORLEANS STYLE SHRIMP // \$18

cajun beurre blanc, baguette

MARYLAND LUMP CRAB CAKE // \$18

roasted red pepper aioli

SEARED TUNA // \$14*

sesame seed, jicama, mango, ponzu, seaweed

SHRIMP COCKTAIL // \$15

cocktail sauce, lemon

SMOKED SALMON // \$14

pickled red onion, capers, crème fraîche, country bread

ROASTED GOAT CHEESE & GARLIC // \$13

tomato chutney, pita

SPICED BEEF MEDALLIONS // \$16

house made steak sauce

PIMENTO CHEESE // \$10

tomato jam

CHARCUTERIE AND CHEESES // \$16

selection of meats and cheeses with seasonal accoutrements

SOUP & SALAD

FRENCH ONION SOUP // \$9

caramelized onions, beef broth, topped with melted gruyère

CLASSIC CAESAR // \$8

romaine, sourdough croutons, shredded parmesan, caesar dressing

G'S HOUSE // \$9

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

THE WEDGIE // \$9

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

ENTRÉES

BLACKENED HEART OF RIBEYE // \$36*

fingerling potatoes, herb blue cheese butter

JUST FOR THE HALIBUT // \$41

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

MARYLAND LUMP CRAB CAKES // \$36

fingerling potatoes, roasted red pepper aioli

VERLASSO SALMON // \$30*

fingerling potatoes, asparagus, citrus beurre blanc

SEARED TUNA // \$35*

sesame rice cake, slaw, peanut sauce, pickled ginger

HERB CRUSTED MAHI MAHI // \$40*

cauliflower risotto, peach chutney, balsamic glaze

SHRIMP AND LOBSTER LINGUINI // \$39

roasted grape tomatoes, parmesan cream

ROASTED NATURAL CHICKEN // \$26

french breast, broccolini, mushroom risotto, pan jus

BRAISED BEEF SHORT RIB // \$32

mashed potatoes, port wine reduction

RACK OF LAMB // \$46

crusted with whole grain mustard, mashed potatoes, demi glaze

8oz FILET MIGNON // \$52*

mashed potatoes, demi glaze

16oz DELMONICO RIBEYE // \$55*

broccolini, au poivre

16oz NY STRIP // \$45*

fingerling potatoes, au poivre

SIDES

PARMESAN
RISOTTO // \$10

MUSHROOM
RISOTTO // \$10

MAC & CHEESE // \$9

SAUTÉED
MUSHROOMS // \$8

SAUTÉED
ONIONS // \$7

BROCCOLINI // \$8

FINGERLING
POTATOES // \$8

SAUTÉED
SPINACH // \$6

FRIES // \$6

WHERE EVERYBODY KNOWS YOUR NICKNAME

*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.

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MARTINIS

BIRKDALE BREEZE // \$13

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 // \$13

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

CHOCOLATE MARTINI // \$13

stoli vanilla, godiva, light crème de cacao and cream

RED APPLE MARTINI // \$13

absolut kurant, sour apple pucker, splash of cranberry

CREEKVIEW MARTINI // \$13

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

ESPRESSO MARTINI // \$13

stoli, kahlua, espresso

ANGEL'S KISS // \$13

stoli vanilla, frangelico

MCNEFF'S MARTINI // \$13

bombay gin, macallan 12yr. scotch

DRESSLER'S COFFEE // \$13

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 // \$9

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

CRÈME BRÛLÉE // \$9

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

KEY LIME PIE // \$9

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

MOM'S CARROT CAKE // \$9

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

DOUBLE CHOCOLATE CAKE // \$9

chocolate cake with layers of chocolate frosting

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



RARE ROOTS
— HOSPITALITY —

FIN&FINO DOGWOOD DRESSLER'S
A SOUTHERN TABLE WELCOME BACK

THE PORTERSHOUSE CHAPTERÔ
A SOUTHERN TABLE WELCOME BACK

BE LIKE FAMILY