

LUNCH

EXECUTIVE LUNCH SET Three-Course Lunch	46				
Sands Rewards Lifestyle Members	36				
Inclusive of Sweetened Iced Tea or Classic Lemonade					
APPETIZER (CHOICE OF ONE)					
Classic Buttermilk Biscuits v	12				
Honey Butter, House-made Jam					
Deviled Eggs GF	14				
Dill, Chives, Smoked Trout Roe					
Sweet Corn Hush Puppies v	14				
Buttermilk Ranch, Honey Butter					
Honey Pecan Apple Salad v	18				
Smoked Pecan, Feta Cheese, Granny Smith Apple, Arugula Salad					
MAIN COURSE (CHOICE OF ONE)					
The Great American Burger	32				
Short Rib, Brisket & Chuck Blend Double Patty House,					
Smoked Pork Belly, American Cheese, House Pickles					
Special Sauce, House Fries					
Pan Seared Barramundi Add \$6	42				
Capers Beurre Blanc, Cauliflower Rice, Pico De Gallo					
The Impossible Burger v	30				
Lettuce, Tomato, Tarragon Aioli, Shallot Confit, Brie, House Fries					
Nashville Hot Chicken Sandwich	25				
Signature Carolina Reaper Rub, Spicy Slaw, House Fries					
Smoked Beef Brisket Sandwich	28				
Swiss Cheese, Smoky Tomato Jam, Mayo, Arugula					
House Pickles, Ciabatta Roll					
Steak, Egg & Fries GF Add \$10	48				
Wagyu Flank, Cage Free Egg, Fries, Buttermilk Ranch					
Butter Lettuce & Grilled Mango Salad GF/VEGAN 1					
Char-Grilled Mango, Smoked Pecans, Tomato, Onion, Benne Seed Vinaigrette					
Choose 1 Protein: Grilled Chicken Impossible Shrimp Flank Steak Add \$10					
Protein Power Bowl GF	25				
Grilled Chicken, Chickpeas, Roasted Corn, Apple, Avocado, Arugula					
Crispy Quinoa, Tomato, Farmer's Egg, Lemon Vinaigrette					
DESSERT (CHOICE OF ONE)					
Lemon Posset	14				
Mixed Berry Compote, Crumble					
Flourless Chocolate Cake GF/KETO	16				
Dark Chocolate Ganache, Lakanto					

THE CHICKEN COOP	
Chicken & Waffles Honey Hot Sauce, Chilled Spiced Watermelon Cheddar Waffle, Bourbon Maple Syrup	48
Lewellyn's Fine Fried Chicken 1/2 of our Famous Bird, Honey Hot Sauce - available gluten-free -	38
The Whole Bird Honey Hot Sauce, Chilled Spiced Watermelon Cheddar Waffle, Bourbon Maple Syrup	78

DRY AGING PROGRAM

500g per serving
US Prime Ribeye 168
Full Blood Wagyu Striploin 188

In-House 14-Day Bourbon Aged Steak

Lobster & Shrimp Roll Avocado, Brioche, Celery, House Fries or Southern Slaw	38
Smoked Pork Ribs GF Hickory Smoked, Homemade Cider Mop	46
Shrimp & Grits GF Seared Shrimp, Roasted Tomato, Aged Country Ham Red Onion, Stone Ground Polenta, PBR Jus	39
Lobster Mac & Cheese Whole Lobster, Five Artisanal Cheeses	79
Pan Seared Cod Fish Potato Gnocchi, Basil Pesto, Olive Salad	42

Potato Gnocchi, Basil Pesto, Olive Salad	
Avocado Toast v Multigrain Toast, Radish, Ricotta, Pickled Shallot, Fennel	16
Fried Green Tomato & Crispy Pork Belly Pimento Cheese, Smoky Tomato Jam, Frisée Pickled Lemon Vinaigrette	18
Yardbird Chicken Wings Choice of Nashville Hot Chicken Dip or Smoked Spice Chili Rub with Chipotle Aioli, BBQ Mustard, Buttermilk Ranch	24
Aged Ham & Arugula Flatbread Oregano, Whipped Ricotta, Parmesan, Spiced Honey	24
Crab Cake	28

Lump Crab, Creole Beurre Blanc, Cold-Pressed Pickles

CIDEC

APPETIZERS

	SIDE	.5 ————————————————————————————————————	
Skillet Cornbread	10	Mac & Cheese v	14
Sharp Cheddar Cheese, Bacon, Jalapeño, Honey Butter		Five Artisanal Cheeses, Crispy Herb Crust	
House Fries Truffle Fries Add \$5 House-made Buttermilk Ranch, Bacon Salt	10	Grilled Broccolini v Miso Tahini, Grilled Pimento, Almond, Crispy Haloumi	18
Crispy Brussels GF/V	12	Miso famili, dimed Finiento, Amiond, crispy Haloumi	
Spiced Honey			

GF - GLUTEN-FREE / V - VEGETARIAN

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

Set menu is available on Eve of Public Holiday and Public Holiday. Set menu may not be combined with any other offer or promotion.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please note that we are serving Purezza Water at \$3++ per person.

