

LARGOS

DINNER

Starters

BEEF TARTAR*	22
Filet Mignon, Foie Gras Torchon, Chives, Served with Toasted Baguette	
ROASTED BONE MARROW	17
Canoe Cut Beef Bones, Caramelized Onion Jam, Toasted Baguette, Parsley	
PIMENTO CHEESE	13
Tillamook Cheddar, Bacon Jam, Crisp Toast Points	
SEARED CRAB CAKES	22
Remoulade, Spring Greens	
FRIED GREEN TOMATOES	14
Cornmeal Breaded Green Tomatoes, Bacon XO Sauce, Lemon Aioli	
CRISPY CALAMARI	18
Rhode Island Style, Sweet Italian and Banana Peppers, Herbs, Lemon	

Shell Bar

SHRIMP COCKTAIL	
1/2 LB Jumbo Shrimp, House Made Cocktail Sauce	24
1/4 LB Jumbo Shrimp, House Made Cocktail Sauce	12

Ask your server about our fresh daily selections of Oysters and additional Shell Bar Specials*

Greens and Soup

FENNEL AND APPLE SALAD	15
Shaved Fennel, Local Apple, Frisée, Radicchio, Maple Vinaigrette, Candied Pecans	
CAESAR SALAD	16
Romaine Lettuce, Croutons, Parmigiano Reggiano, Caesar Dressing	
HOUSE SALAD	12
Carrots, Cherry Tomatoes, Turnips, Goat Cheese, Local Greens, Buttermilk Ranch	
SMALL HOUSE SALAD	7
SEASONAL SOUP	10
ADD GRILLED OR FRIED CHICKEN	8
ADD GRILLED SHRIMP	9
ADD GRILLED SALMON	12

Mains

BUTTERMILK FRIED CHICKEN	32
Potato Purée, Brussels Sprouts, Black Pepper Gravy	
GEORGIA SHRIMP RISOTTO	34
Local Shrimp, Tomato Risotto, Bacon, Cheddar Crisp	
SEARED HALIBUT	45
Halibut, Charred Corn and Lady Pea Succotash, Smoked Tomato Broth	
SEA SCALLOPS*	42
Butternut Squash Ravioli, Toasted Pecan Pesto, Brown Butter	
CEDAR PLANK SALMON*	38
Crispy Sweet Potatoes, Oyster Mushrooms, Bearnaise Sauce	

Steaks and Chops

GRILLED NEW YORK STRIP*	55
8oz New York Strip, Delicata Squash, Popcorn Soubise, Black Truffle Gastrique	
BRAISED LAMB SHANKS*	52
Creamy Polenta, Preserved Mushrooms, Confit Onions, Pickled Mustard Seeds, Lamb Jus	
GRILLED FILET MIGNON*	58
8oz Filet, French Onion Brown Butter Jus, Potato Puree	
PORK LOIN SCHNITZEL*	42
Spatzle, Braised Red Cabbage Charred Scallion Butter	

Sides

CRISPY BRUSSELS SPROUTS	
Serrano Ham, Paprika Aioli	
CRISPY SWEET POTATOES	
Pepper Relish, Crispy Chorizo	
GRILLED DELICATA SQUASH	
Black Truffle Gastrique, Parmesan	
ROASTED FINGERLING POTATOES	
Salsa Verde, Parmesan	
SEASONAL VEGETABLE	
Locally Sourced Daily Vegetable	

*consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs increases the risk of foodborne illnesses

Ask your server about available gluten-free options

LARGOS

DRINKS

Largos Favorites

MAPLE SMOKED OLD FASHIONED	14
Silas Jones, Bitters, Maple Simple	
CITRUS ON CHEROKEE	15
Artisanal Mezcal, Grapefruit, Lime, Agave	
THE EINSTEIN	14
Tequila Blanco, Mint, Cucumber, Lime, Soda	

Craft Cocktails

SPICED RUSSIAN	15
Absolut Vanilla Vodka, Kahlúa, Pumpkin Spice Syrup, Simple Syrup, Heavy Cream	
BLACK MANHATTAN	15
Rye Whiskey, Amaro, Orange Bitters, Angostura Bitters	
HUGO SPRITZ	16
St-Germain Elderflower Liqueur, Fresh Muddled Mint, Sparkling Water, Prosecco	
CRAN APEROL SPRITZ	14
Prosecco, Aperol, Cranberries, Hint of Citrus	
SALTY SOCIALITE MARTINI	14
Absolut Vanilla Vodka, Mozart Chocolate Liqueur, Caramel Sauce, Heavy Cream, Salted Caramel Rim	
HARVEST MOON	16
Buffalo Trace Rye, Fresh lemon juice, Fresh apple cider, Splash of bitters	
SAZERAC	16
Rye Whiskey, Sugar Cube, Peychaud's Bitters, Absinthe Rinse	

Beer

MICHELOB ULTRA, 12 oz	6
MODELO ESPECIAL, 12 oz	7
JAI ALAI IPA, 12 oz	7

Mocktails

SWEATER WEATHER MULE	10
Caramel Apple Butter Syrup, Fresh Lemon, Topped with Fever-Tree Ginger Beer	
EMERALD SPRITZ	10
Elderflower Syrup, Fresh Muddled Mint, Sparkling Water	
HIBISCUS BLISS	10
Hibiscus Syrup, Fresh Blood Orange Juice, Fresh Lime Juice, Ginger Beer	
PELLEGRINO SPARKLING WATER 33oz	7

Wine List

		Glass/Bottle
BUBBLES		
Cantine Maschio, Vineyards of Treviso, Italy	Glass	10
Jeio, Bisol Prosecco, Italy		60
Veuve Clicquot, "Yellow Label", Champagne, France		145
SAUVIGNON BLANC		
Rapaura, Marlborough, New Zealand		14/52
Quilt, Napa Valley, California		13/47
CHARDONNAY		
Hess Select, Monterey County, California		10/35
Mer Soleil Silver, Wagner Family, Monterey, California		12/52
Maison Louis Latour, France		15/60
PINOT GRIGIO		
Santa Margherita, Italy		15/64
RIESLING		
St. Urbans, Hof Mosel, Germany		52
ROSÈ		
Rodney Strong, Healdsburg, California		11/40
PINOT NOIR		
Benton Lane, Oregon		13/50
Cherry Pie, Napa Valley, California		14/56
Lange, Willamette Valley, Oregon		65
MERLOT		
Orin Swift "You Had Me at Hell No", California		30/120
Goldschmidt Chelsea, Alexander Valley, California		14/54
RED BLENDS		
Tapestry, Paso Robles, California		14/45
MALBEC		
Red Schooner Voyage 12, California		21/84
CABERNET SAUVIGNON		
Bonanza Vine Keeper, Wagner Family, California		16/62
Justin, Paso Robles, California		19/75
Faust, Napa Valley, California		40/145
Banfi Belnero Super Tuscan, Tuscany, Italy		19/76
Far Niente, Napa Valley, California		188
Cade "Howell Mountain", Napa Valley, California		255
CORKAGE FEE		20 Each 2 Bottles Max