



# MEDALLION

## RESTAURANT + BAR

### SOUPS & STARTERS

**CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 13**

**SPINACH CON QUESO 16**  
tortilla chips

**FIRE-GRILLED ARTICHOKE 17**  
rémoulade

**HONG KONG SHRIMP 18**  
crispy gulf shrimp, creamy spicy sauce, scallions, red peppers

**AVOCADO BOMB 21**  
hand-cut hawaiian ahi tuna, crab salad, crispy wontons

### SALADS | ask about our in-house made salad dressings

**ADD CHICKEN 6 SALMON OR SHRIMP 10**

**ALEX'S SALAD 14**  
bacon, cheese, tomatoes, cucumbers, rustic croutons

**ORIGINAL CAESAR SALAD 14**  
reggiano, rustic croutons

**GRILLED CHICKEN SALAD 19**  
feta cheese, tortilla strips, olives, tomatoes, vinaigrette

**THAI KAI CHICKEN SALAD 19**  
roasted chicken, mixed greens, peanuts, cilantro  
vinaigrette, thai peanut sauce

**ASIAN AHI TUNA SALAD 24**  
hawaiian ahi, seared rare, mixed greens, avocado,  
wasabi, red onions, cilantro vinaigrette

### BURGERS & SANDWICHES

*served with french fries*

**VEGGIE BURGER 16**  
in-house recipe, brioche bun, monterey jack

**STEAK BURGER 18**  
ground beef tenderloin and ribeye, brioche bun,  
tillamook cheddar, grilled onions, kiawah island dressing

**FRENCH DIP 24**  
thinly sliced, baguette, horseradish

**HYDE PARK 18**  
grilled chicken breast, brioche bun, monterey jack

**NASHVILLE HOT CHICKEN SANDWICH 18**  
southern coleslaw, kosher dill pickles, ranch dressing,  
brioche bun

### SEAFOOD

**GRILLED TROUT 31**  
blackened, herb butter, louisiana rice, southern coleslaw

**GRILLED SALMON 34**  
fresh cold water salmon, chilled orzo & wild rice

**SEARED AHI TUNA 34**  
hawaiian ahi tuna, sliced soy ginger sherry sauce chilled  
orzo & wild rice, ripened tomatoes

**CILANTRO SHRIMP 28**  
tiger shrimp, cilantro oil, cajun spices, louisiana rice,  
southern coleslaw

### STEAKS & PRIME RIB

*finished with maître d' butter, except for marinated steaks*

**STEAK FRITES 34**  
aged certified angus beef, french brasserie style, maître d' butter

**FILET KABOBS 41**  
aged marinated medallions, hardwood-grilled vegetables, louisiana rice

**STEAK MAUI 48**  
marinated ribeye, smashed potatoes

**NEW YORK STRIP 47**  
aged certified angus beef, mac & cheese

**FILET MIGNON WITH BÉARNAISE 47**  
center cut, loaded baked potato

**SLOW ROASTED PRIME RIB 41**  
aged mid-western beef, au jus, smashed potatoes

### SPECIALTIES

**ROTISSERIE CHICKEN 26**

24-hour brine, special herb blend, smashed potatoes,  
lemon rosemary au jus

**CRISPY CHICKEN PLATTER 25**

south carolina low country recipe, french fries,  
southern coleslaw

**GRILLED PORK TENDERLOIN 29**

cured in-house, thai "bang bang" sauce, smashed potatoes

**RATTLESNAKE PASTA 24**

southwestern spices, peppers, chicken

**BARBEQUE BABY BACK RIBS 33**

plum creek bbq sauce, french fries, tequila tenderloin beans

### SIDE ITEMS | choose from sides to go with your dish

FRENCH FRIES

SOUTHERN COLESLAW

LEMON & REGGIANO BROCCOLI

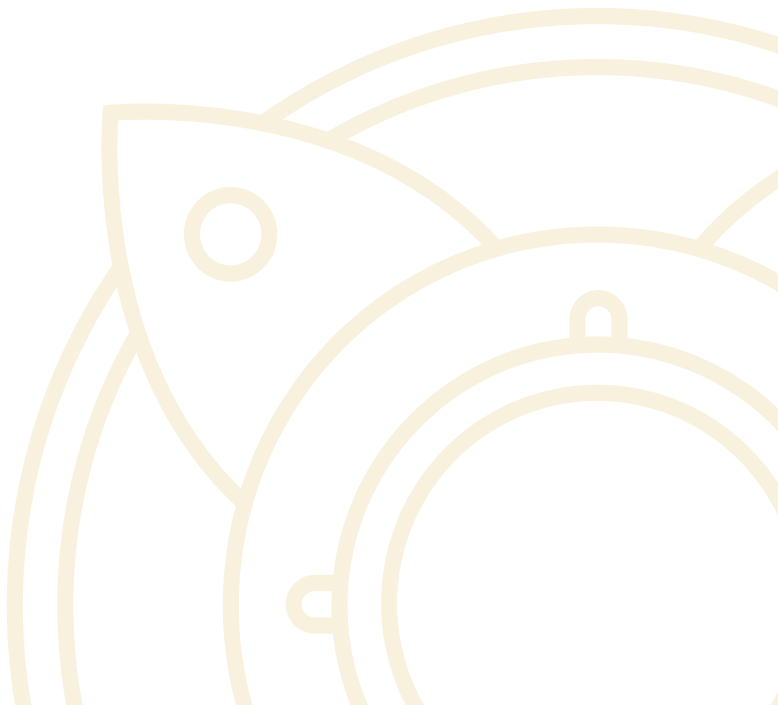
CHILLED ORZO & WILD RICE

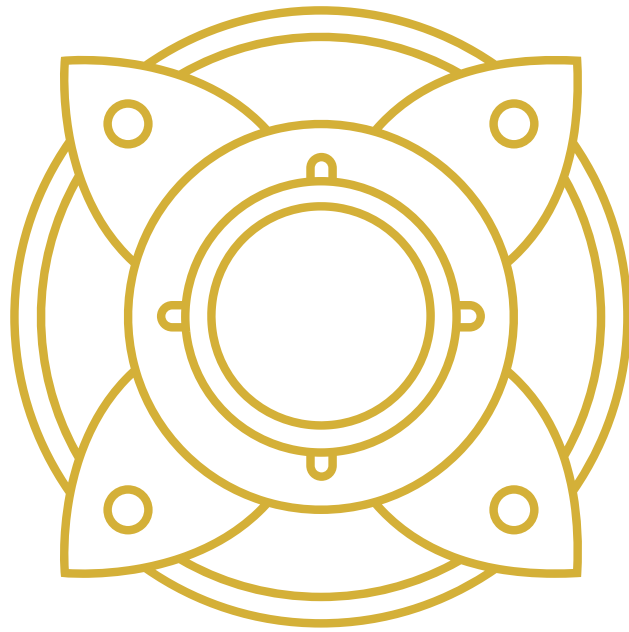
COUSCOUS MAC & CHEESE

LOADED BAKED POTATO

SEASONAL VEGETABLE

SMASHED POTATOES





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