

# APPETIZERS

- aspens soup of the day 6
- maine lobster bisque, crabmeat fritter 8
- 'ajax' onion rings, creamy blue cheese sauce 6
- spicy salt and pepper fried calamari, spicy horseradish dressing 9
- P.E.I. mussels, white wine, lemon, tomatoes, garlic, shallots, grilled bread 9
- beef carpaccio\*, preserved lemon, fennel, arugula, pickled horseradish, lemon vinaigrette, grilled bread 10
- sweet cumin seared tuna, charred pepper, vidalia puree, supreme citrus salad 11
- beef tenderloin bruschetta, goat cheese, roasted red pepper, green onions, focaccia 12
- warm blue crab dip, toasted french bread 12
- blue lump crab cake, cracked mustard sauce, apple-fennel slaw 14
- jumbo shrimp cocktail lemon, avocado 10
- oysters on the half shell\*, hogwash, \$MP

# SALADS

- classic caesar salad\* 8
  - with grilled chicken 11
  - with 'in house' smoked salmon 13
- 'buttermilk' iceberg wedge, gorgonzola, tomato, crispy bacon 7
- aspens house salad, baby greens, tomatoes, red onion, cucumber, croutons, parmesan, choice of dressing 7
- chopped salad, romaine, chick peas, heart of palm, peppers, eggs, tomato, avocado, gorgonzola, red onions & lemon basil vinaigrette 11
- spinach & hot 'in-house' smoked salmon salad, warm bacon vinaigrette 12
- pear salad, cana de cabra goat cheese, mixed greens, spice walnuts, cherry vinaigrette 12

# SIGNATURE ENTREES

- ◆ roasted sirloin au poivre, choice of side 16
- ◆ grilled flat iron steak, melted blue cheese, balsamic reduction, choice of side 19
- ◆ bone in pork chop, celeriac gratin, wilted chard, pear compote, mushroom jus 18
- braised short rib, cheddar cheese grits, pancetta, honey seared brussels sprouts, veal jus 17
- shrimp & logan turnpike grits, tasso ham, crimini mushrooms, scallions, sweet peppers, lemon butter sauce 19
- tenderloin meatloaf, buttermilk mashed potatoes, grilled asparagus, spicy tomato glaze, bacon shallot vinaigrette 16
- steakhouse bolognese, ground beef, pork, roasted fennel, crushed tomatoes, red wine, spaghetti 15
- grilled chicken breast, corn pudding, arugula, pecorino, honey fig vinaigrette 16
- crispy fried gulf shrimp & sweet fried onion straws, two sauces, choice of side 18
- pan seared north georgia mountain trout, cheddar cheese grits, sauteed spinach, capers, tomatoes, lemon beurre blanc 19
- ◆ grilled atlantic salmon, green onion potato cake, sauteed spinach, balsamic corn relish & chive beurre blanc 20
- pan seared diver scallops, southern fried hush puppies, brussel sprouts, sauteed apples, pancetta, pecans & sweet onion puree 24
- ◆ certified angus burger, sauteed mushrooms, swiss cheese, bacon, choice of side 11

# STEAKS & CHOPS

- ◆ bone-in cowboy steak 20 oz 36
- ◆ new york strip 14 oz 26
- ◆ salt crusted prime rib 12 oz 25
- ◆ ribeye 14 oz 28
- ◆ filet mignon 8 oz 28

# ADD-ONS

- crab cake 14
- three pan seared scallops 11
- six grilled shrimp 10
- broiled or fried lobster tail 5 to 6oz \$MP
- crabmeat oscar 10

*All steaks include our big baked potato and Aspens compound butter*

# SIDE DISHES

- |                                       |                                   |
|---------------------------------------|-----------------------------------|
| macaroni, bacon & three cheeses 6     | spinach 6                         |
| buttermilk mashed potatoes 5          | steamed broccoli 6                |
| logan turnpike cheddar cheese grits 5 | sautéed mushrooms 5               |
| sweet potato fries 5                  | giant asparagus 7                 |
| béarnaise sauce* 2                    | creamed corn, bacon & jalapeños 6 |

TEMPERATURES
rare - cool red center
medium rare - warm red center
medium - pink center
medium well - slight pink center
well - cooked throughout

◆ ITEMS COOKED TO CUSTOMER'S REQUESTED TEMPERATURE

\* THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS WHICH CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS OR DEATH. PRICES SUBJECT TO CHANGE BASED UPON CURRENT MARKET COST OF BEEF AND PRODUCE.

18% Gratuity, subject to tax by State Law, may be added to parties of eight or larger. All items will be charged \$1 for splitting.



*West Cobb*

Executive Chef,  
Nicholas St. Clair

Sous Chef,  
Patrick Patterson

Early Bird available daily from 5pm-6pm