

APPETIZERS

Charcuterie - 35

Chorizo - Barolo - Finocchiona - White Cheddar
Smoked Bleu Cheese - Seasonal Fruits - Honey - Candied Pecans -
Pickled Veggie - Dijon - Red Pepper Jam

Truffle Fries - 14

House Cut Fries - Fresh Herbs - Parmesan
Truffle Oil - Garlic Herb Mayo

Spare Ribs - 20

Dry Rubbed - Pickled Apples & Onions - Carolina BBQ

Wings - 16

Jumbo Wing - Carrots & Celery - Honey Buffalo
Bourbon Glazed - Bleu Cheese or Ranch

Blackened Tuna - 14

Seared Tuna -Sriracha Mayo - Cilantro Oil
Soy Pickled Ginger - Wasabi - Sesame Seeds

Calamari - 18

Lightly Battered - Smoked Cocktail Sauce
Grilled Lemons - Parmesan - Fresh Herbs

Chili Shrimp - 17

6 Fried Shrimp - Thai Chili Sauce - Sesame Seeds
Green Onions

Shrimp Cocktail - 17

Spicy Poached Shrimp - Smoked Cocktail Sauce - Grilled Lemons

SOUPS & SALADS

Jalapeño Corn Chowder or Three Onion Soup- Cup 6, Bowl 8
Caesar or Garden Side Salad- 7

BLT Wedge - 10

Iceberg - Applewood Bacon - Marinated Tomatoes
Cheese - Choice of Dressing

Caesar - 10

Romaine - Butter Croutons - Parmesan - Caesar Dressing

Ahi Salad - 16

Blackened Tuna - Mixed Greens - Cilantro Oil
Carrots - Pickled Ginger - Wasabi - Lime Vinaigrette

Royal House - 10

Romaine - Crispy Parmesan - Buttered Croutons
Pickled Onions - House Dressing

The Garden - 12

Mixed Greens - Marinated Tomatoes - Cucumbers
Red Onions - Carrots - Cheese - Choice of Dressing

Cali Cobb - 16

Mixed Greens - Hard Cooked Egg - Applewood Bacon
Smoked Bleu Cheese - Marinated Tomatoes

Grilled Chicken Breast

Add ons - (Chicken - 6) - (Shrimp - 8) - (Salmon - 12)

BURGERS

Served with a side of French Fries

Royal - 14

Kaiser Bun - L T O P - Choice of Cheese

Wake Up - 16

Hawaiian Bun - Over Hard Egg - Applewood Bacon-
American - L T

Steak House - 17

Kaiser Bun - Fried Onion Straws - Cheddar - L T O P
Steak Butter - A1 Sauce

Mushroom Swiss - 16

Kaiser Bun - Sautéed Mushrooms - Swiss - L T O

HOUSE FAVORITES

The Buffalo - 15

Hawaiian Bun - L T O - Fried Chicken

Ranch - Honey Buffalo

Charred Chicken - 15

Hawaiian Bun - Sautéed Mushrooms - Swiss

L T O - Herb Mayo

Italian Beef - 16

Beef Tips - House Gardenia - Herb Mayo - Sub Roll

Royal Club - 15

Turkey - Applewood Bacon - Swiss - L T O - Herb Mayo

PASTAS

Gnocchi - 18

English Peas - Roasted Peppers - Lemon Butter Sauce-
Fresh Herbs - Toast Points

Applewood Mac - 17

Cavatappi - Applewood Bacon - White Cheddar Seasoned
Bread Crumbs - Toast Points

Creole - 18

Cavatappi - Peppers & Onions - Andouille Sausage-
Creole Sauce - Toast Points

Alfredo - 15

Penne - Roasted Garlic Cream - Parmesan
Toast Points

Add ons - (Chicken - 6) - (Shrimp - 8) - (Salmon - 12)

ENTREES

Filet - 38

6oz Center Cut - Garlic Mash - Honey Glazed Carrots Steakhouse
Butter

Royal Chicken - 26

Lemon Rosemary Brined - Garlic Mash - Asparagus Spinach -
Mushrooms - Red Pepper Jam - Balsamic Glaze

Surf & Turf - 42

6oz Center Cut - Garlic Mash - (2) 16/20 Shrimp Asparagus -
Hollandaise

Glazed Chop - 28

Apple Bourbon Brined - Garlic Mash - Honey Glazed Carrots -
Carolina BBQ - Bacon & Onion Compote

KC - 38

12oz Strip - Garlic Mash - Honey Glazed Carrots Steakhouse Butter

Shrimp & Grits - 26

Andouille Sausage - Blackened Shrimp
Jalapeño Grits - Shallots - Tomatoes - Creole Sauce - Toast Points

Twin Filet - 40

(2) 4oz Medallions Blackened - Smoked Bleu Cheese
Jalapeño Grits - Mushrooms & Peppers - Red Pepper Jam

Blackened Salmon - 32

North Atlantic Salmon - Jalapeño Grits - Asparagus
Roasted Tomatoes - Honey Butter

Flank & Frites - 32

12oz Beef Flank - Bourbon Glazed
Pickled Red Onions - Truffle Fries

Seabass - 40

Chilean Wild Caught - Garlic Mash - Asparagus
Lime & Cilantro Bure Blanc

SIDES

Mashed Potatoes
Sweet Potato Fries
Fruit
Cottage Cheese
Honey Carrots

Soup of the Day
Asparagus
Grits
Truffle Fries Side
Caesar Side Salad- 2 Upcharge

DESSERTS

Hazelnut Crème Brulée- Caramelized Sugar - Chocolate - Honeycomb Toffee - 8

Royal Sundae - Fudge Brownie - Vanilla Ice Cream - Caramel Sauce - Candied Pecans -Whipped Cream - 10

Goey Chocolate Butter Cake - Dark Chocolate - Seasonal Berries - Powdered Sugar - Whipped Cream - 8

Lava Cake - Molten Center - Seasonal Berries - Vanilla Ice Cream - Whipped Cream - 10