

LUNCH

Monday – Friday 11AM–2:30PM

STARTERS

Lobster Bisque - 15
lobster, old bay crouton, chives

Soup of the Day - 9

Fried Calamari - 15
cocktail sauce

Ahi Tuna Tartare* - 19
avocado, sesame seed, togarashi

Burrata Brulée - 16
grilled peach, quinoa salad, strawberry,
focaccia, EVOO, aged balsamic

Crispy Brussels Sprouts - 12
grapes, balsamic glaze

Crab Cake - 25
remoulade, cocktail sauce, pear radish

Hummus - 14
grilled pita, veggie crudités

Pizza Flatbreads - 16
Margarita - fresh mozzarella, fresh
tomatoes, arugula, shaved parmesan

Mushroom & Caramelized Onion - goat
cheese, arugula, black truffle

SALADS

add grilled salmon* 15 / grilled chicken breast 8 / grilled hanger steak* 15 / grilled shrimp 12

Caesar - 14
romaine, parmesan ciabatta crouton,
egg, reggiano, white anchovies
recommended

Chopped Salad - 16
romaine, blue cheese, jicama, avocado,
eggs, bacon, tomatoes, choice of house
ranch dressing or citrus vinaigrette

G21 Salad - 16
romaine, kale, radicchio, cucumber,
goat cheese, caramelized plum, candied
walnuts, shaved radish, balsamic
vinaigrette

Pear Salad - 18
arugula, radicchio, red grapes, royal
verano pears, candied pecans, pear,
stelton blue cheese, creamy vinaigrette

Lobster & Shrimp Salad - 32
lobster, crab, shrimp, chopped
romaine, avocado, heirloom cherry
tomatos, cucumbers, red onion, black
olives, peperoncini, hard boiled egg,
lemon vinaigrette

Wedge - 14
iceberg, maytag blue, maple glazed
bacon, cherry tomatoes

SANDWICHES

Roasted Turkey - 18
applewood smoked bacon, avocado,
lettuce, chipotle aioli, 7-grain,
house made chips

Buttermilk Fried Chicken - 17
b&b pickle, chiptole aioli, roanoke fries

G21 Dry-Aged Smash Burger* - 21
two 4 oz patties, black garlic aioli,
hook's cheddar, b&b pickles, roanoke fries

Lobster Roll - 32
lobster, spicy aioli, shredded lettuce,
chive, new england style bun, house-made chips

Caprese - 16
arugula pesto, roasted tomatoes, fresh
mozzarella, olive oil, creamy balsamic,
roanoke fries

Grilled Mahi* - 21
lightly blackened, tomato, arugula,
sauce gribiche, brioche bun, roanoke fries

Steak Sandwich* - 24
beef tenderloin, caramelized onions,
mushroom, blue cheese, roanoke fries

MAINS

Steak Frites* - 35
10 oz. hanger steak, parmesan truffle
fries, fresh shallots, thyme au jus

Filet Mignon* - 44
6 oz. filet, potato purée, charred
asparagus

Grilled Chicken Paillard - 22
grilled chicken breast, arugula, cherry tomatoes,
pickled onions, olives, shaved parmesan,
fingerling potatoes, citrus vinaigrette

Grilled Shrimp Fettuccini Alfredo - 26
fettuccini pasta, alfredo sauce, grilled shrimp

Faroe Island Salmon - 28
pan seared, summer succotash, roasted
heirloom tomatoes, corn fondue,
arugula infused oil

Westholme Wagyu Coulotte*
8 oz. - 49 4 oz. - 27
roasted mushrooms, micro greens

SIDES

Charred Asparagus - 10
hollandaise

Roanoke Fries - 7
garlic aioli, parmesan

Mac & Cheese - 15
parmesan bread crumbs, mornay sauce

Roasted Mushrooms - 15
thyme, garlic