



DINNER MENU

Appetizers

BEER CHEESE SOUP cup 3.75 bowl 6.50
A 57th classic since 1981

SOUP DU JOUR cup 3.75 bowl 6.50
Fresh seasonal ingredients prepared daily

SMOKED SALMON 10
sliced smoked salmon, fried eggplant rounds, red pepper rouille

SHRIMP & GRITS 9
grilled gulf white shrimp, caramel onions, farmhouse cheddar grits

CHEESE PLATE 11
trio of cheese, roasted walnuts, red grapes

ROASTED GARLIC HUMMUS 9
purée of chickpeas, roasted garlic, sesame oil, tahini, herb flatbread

CEVICHE 9
gulf shrimp, snapper, scallops, tomato, cucumber, onion, chilies, citrus juice, cilantro

SEARED DIVER SCALLOPS 11
maine scallops, corn puree, wild mushrooms

ANTIPASTO 12
prosciutto, capicola, genoa salami, fontina cheese, artichoke olive tempenade, pepperoncini

Salads

BUNKER SALAD 6
baby lettuces, pecans, sun-dried cranberries, farmhouse cheddar, poppy seed vinaigrette

ARUGULA SALAD 9
arugula, roasted apple, gorgonzola, walnuts, bacon vinaigrette

CAESAR SALAD 6
romaine lettuce, croutons, pecorino romano cheese, caesar dressing

Salad Additions:
grilled chicken breast 7
six fried shrimp 5
grilled salmon fillet 8

an 18% gratuity will be added to a table of 6 or more guests

consuming raw or under-cooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

Steaks

The 57th proudly serves aged certified choice beef

8 oz. FILET MIGNON 24

14 oz. NEW YORK STRIP 23

14 oz. RIB-EYE 22

10 oz. SKIRT STEAK 17

Steak Additions:

BÉARNAISE SAUCE 3 AU POIVRE 4 MELTED GORGONZOLA 4

Entrées

PRIME RIB 23

slow roasted 14 oz. prime rib, au jus

BRAISED SHORT RIBS 17

9 hour braised boneless short ribs, generation sauce

STUFFED TROUT 19

seared georgia trout, shrimp, wild mushrooms, spinach, brown butter

SALMON SOUFFLÉ 15

baked salmon, jalapeño and pecorino cheese soufflé

SHRIMP & SCALLOP PASTA 20

gulf shrimp, maine scallops, spinach, tomatoes, onions, garlic sherry cream, fettucini

HONEY LACQUERED DUCK 21

roasted half peking duck, honey-soy glaze

WINSTON'S CHICKEN 13

grilled chicken breast, prosciutto, hickory bacon, cheddar cheese

PATTON'S PORK 15

pan seared boneless pork chop, port wine demi-glace

Sides:

GARLIC MASHED POTATOES 2.5

ROASTED RED POTATOES 2.5

FARMHOUSE CHEDDAR GRITS 3

BURGUNDY MUSHROOMS 3.5

CARAMEL ONIONS 2.5

SAUTÉED BABY SPINACH 3.5

GRILLED ASPARAGUS 4

BRAISED GREENS 2.5

GRILLED CORN COB 2.5

REDNECK CAVIAR 3.5

SPAGHETTI SQUASH 2.5

SAUTÉED FRENCH BEANS 4

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