



## STARTERS

### SIGNATURE SEAFOOD BAR

#### \*"SIGNATURE STARTER" COLLOSAL SEAFOOD BOWL

Alaskan King Crab, Gulf of Mexico Prawns 25  
with Oysters 29

BLUE POINT OYSTERS ON THE HALF SHELL  
6/\$12 12/\$23

COLLOSAL SHRIMP COCKTAIL 6/\$15

#### SEAFOOD MARTINI \$17

Lobster Claw, Gulf Prawns, Alaskan King Crab, Garlic Smoked  
Paprika Remulade, Cucumber Salad

**GF** APPLE & PECAN HOUSE BRINED CHICKEN WINGS 10  
SAUCES - BBQ - Garlic Buffalo - Tropical Mango Habanero  
Bourbon Sriracha BBQ - Parmesan Garlic

**GF** BACON CHEESEBURGER POTATO SKINS 9  
With Sour Cream & Chives

**GF** \* BLACK TIGER SHRIMP & GRITS 15  
4 Piece with Mango Salsa

**V** FRIED MOZZARELLA CAPRESE 8  
Tomato Bruschetta & Balsamic Reduction

CALAMARI 10  
Chipotle Aioli & Housemade Marinara

DIVER DRY PACK SCALLOPS 16  
Sugar & Spice, Carmelized Pancetta & Asparagus,  
Blue Cheese Thyme Cream

ITALIAN SAUSAGE, TOMATO & GOAT CHEESE BRUSCHETTA 11  
with Focaccia Bread

TRADITIONAL SPANISH TACOS 2/11  
Pan Asian Mango Slaw, Roasted Poblano & Lime Aoli  
With Filet Mignon Carne Asada

## SOUPS

**V** CHARRED TOMATO BISQUE with Grilled Cheese Bites Cup - 4 Bowl - 7  
CRAB & CORN CHOWDER Cup - 4 Bowl - 8

SOUP DU JOUR  
Cup - 4 Bowl - 7

## SALADS

THIRD AND MAIN BLT  
\* Tomato, Applewood Bacon & Creamy Ranch 8

**V** **GF** JAPANESE GARDEN SALAD  
Carrot Ginger Dressing, Prepared Shiitake Mushrooms,  
Cucumbers & Tomatoes 8

**V** **GF** FRESH BEEFSTEAK TOMATO CAPRESE SALAD  
Tomatoes, Fresh Mozzarella, Basil, & Balsamic Reduction 9

CAESAR SALAD  
Housemade Dressing, Shaved Pecorino Romano,  
Focaccio Croutons 7

SPRING GODDESS SALAD  
Spinach Salad, Onion, Bacon, Candied Walnuts, Blue Cheese  
with a Blood Orange Vinaigrette, 9

**V** **GF** GARDEN SALAD  
Tomato & Cheddar Cheese 5

### ADD TO ANY SALAD

4 Black Tiger Shrimp 9 Salmon 8  
Chicken 6 Seared Ahi Tuna 14

## STEAKS

### CERTIFIED ANGUS BEEF BRAND

**GF** TOMAHAWK CHOP <sup>Market Size & Price</sup>  
90 Day Dry Aged Prime

\* **GF** COWBOY CUT BONE IN RIBEYE 49  
22 oz. Certified Angus Beef® 60 Day Dry Age

**GF** FILET MIGNON 45  
10 oz. Certified Angus Beef®

**GF** NEW YORK STRIP 40  
12 oz. Prime

### AMERICAN WAGYU BEEF

**GF** SNAKE RIVER FARMS WAGYU FILET 46  
8 oz. Snake River Farms Black Label

**GF** SNAKE RIVER FARMS WAGYU RIBEYE 46  
12 oz. Snake River Farms Black Label

**GF** SAKURA FARMS TOMAHAWK CHOP <sup>Market Size & Price</sup>  
Snake River Farms Reserve Label

### JAPANESE KOBE BEEF

**GF** 8 oz. A-5 FILET MIGNON - BMS 9-11 120

**GF** 8 oz. A-5 NEW YORK STRIP - BMS 10-11 120

### SURF & TURF

**GF** 7 OZ. SOUTH AMERICAN COLD WATER LOBSTER TAIL  
with a 10 oz. Certified Angus Beef® Filet Mignon 63  
with 8 oz Snake River Farms Waygu Filet Mignon 68  
with 8 oz Japanese Kobe A5 Filet Mignon 139

### \*"SIGNATURE DISH" FILET AL POMPEI

Black Tiger Shrimp, Peek A Boo Crab, Garlic Lemon Compound  
Butter, Chefs' Choice Starch, Garlic Orange Asparagus  
with 10 oz. Certified Angus Beef® Filet Mignon 52  
with 8 oz. Snake River Farms Filet Mignon 53

### DILLINGERS DELIGHT Serves 2-4

8 oz. Snake River Farms Wagyu Filet - Cab® 90 Day Dry Aged - 90  
Day Dry Aged Tomahawk (28oz or more) - 7 oz. South African  
Coldwater Lobster Tail - 8 oz. Alaskan King Crab - Pair of U8 Diver  
Dry Pack Scallops - 4 Piece Shrimp & Grits- Garlic Mashed Potatoes  
- Garlic Orange Asparagus - Collard Greens 199

All steaks are hand-cut and are subject to availability. Each are  
served with Chefs' choice starch & Garlic Orange Asparagus

### STEAK STYLES

POMPEI Black Tiger Shrimp, Peek A Boo Crab, Garlic  
Lemon Compound Butter 9

MANHATTAN Cherrywood Bacon, Maytag Bleu Cheese,  
Roasted Garlic 7

TOKYO Japanese Duckfat Mirapoix, Scallions, Ginger,  
Garlic, Japanese Bourbon Flambé 10

PARISIAN Shrimp Scampi, Gulf Prawns, White Wine  
Citrus Compound Butter, Borsin Cheese, 9

THE MAIN EVENT Sauteed Mushrooms, Carmelized  
Shallots, Buffalo Trace Bourbon  
Demi 10

\* Third and Main Signature Dish

**V** Vegetarian

**GF** Gluten Free

## SIGNATURE WAGYU BURGERS

### BUILD YOUR OWN BURGER

Through the Garden 12

Add ons:

1.25 Each

2.50 Each

Aged Wisconsin Cheddar  
Fol Epi Swiss  
Caramelized Red Onion  
Asian Pickled Red Onion  
Goat Cheese Crumbles  
Maytag Blue Cheese  
Tomato Bruschetta  
Caribbean Mango Salsa  
Roasted Poblano Peppers

Cherrywood Bacon  
Wild Mushroom Ragout  
Italian Pancetta  
Herbed Boursin Cheese  
Fresh Buffalo Mozzarella  
Fried Mozzarella  
Shaved Pecorino Romano  
Queso Blanco

ALL BURGERS SERVED WITH YOUR CHOICE OF

Housemade Potato Salad - Sweet Potato Fries  
or Shoestring Fries

### SUBSTITUTE

Ham & Cheddar Grits - Mango Chili Glazed Green Beans  
Josh's famous Collard Greens - Spinach - Onion Rings - Asparagus  
for an additional charge

Our Burgers are ground fresh in house using grass fed,  
hormone & steroid free meat, made with a blend of  
Wagyu Chuck & Certified Angus Beef® Filet, NY Strip &  
Ribeye.

## ENTREES

### GF SEARED AHI TUNA

Barbeque Dust, Chili Glazed Green Beans,  
Mango Salsa & Asian Onion Slurrie 29

★ WILD CAUGHT BAY OF FUNDY BBQ RUBBED SALMON  
Chefs' Choice Starch, Roasted Red Onion  
& Applewood Smoked Bacon Cream 29

### ★ BLACK TIGER SHRIMP & GRITS

Cajun Butter, Ham & Cheddar Grits, Mango Salsa  
& Mango Glazed French Green Beans 31

### GF DIVER DRY PACK SCALLOPS

Sugar & Spice, Carmelized Pancetta & Asparagus,  
Blue Cheese Thyme Cream 32

### AMISH HERB GRILLED CHICKEN

Whole Grain Orzo &  
Portabella Sherry Cream Reduction 19

### GF CHERRYWOOD SMOKED BACON WRAPPED PORK MEDALLIONS

Chefs' Choice Starch & Spiced Apples 18

### MEMPHIS CHIPOTLE BRAISED RIBS

Chefs' Choice Starch  
Half - 19 Full - 30

### ★ PASTA FROM HEAVEN

South African Lobster, Shrimp, Peekaboo  
Crab, Carmelized Garlic, White Wine  
Cream, Basil & Angel Hair Pasta 32

### PASTA TOSCANO

Linguine, Carmelized Garlic, Basil,  
Housemade Pasta Sauce  
Vegetarian 19 Amish Chicken 26  
Seafood- Shrimp, Scallops, Lobster Claw 34

### DOMESTIC RACK OF LAMB

Cilantro Mint Chimi Churri Crust, Carmelized Fennel &  
Goat cheese Mashed Potatoes, Truffled Fig & Tomato  
Puree 38

## SIDES

### GF GARLIC ORANGE ASPARAGUS

Charred with Fresh Orange & Garlic Glaze 5

### GF MANGO CHILI GLAZED GREEN BEANS

Wok Charred 5

### HAM & CHEDDAR GRITS

Stone Ground, Country Ham & Aged Cheddar 5

### V BEER BATTERED ONION RINGS 7

★ GF JOSH'S FAMOUS COLLARD GREENS  
Cottage Ham, Ham Hocks & Bacon Jowl 5

### SAUTÉED SPINACH

With White Wine, Garlic & Butter 5

## RSVP

PLAN YOUR NEXT EVENT AT THIRD AND MAIN

-OR-

UPSTAIRS AT THE SPEAKEASY THEMED PARTY ROOM "3 AM"

Parties from 8 to 85 - Offsite Catering also Available

Great place to hold your next Rehearsal Dinner, Anniversary Party, Class or Family Reunion,  
Bachelor/Bachelorette Party, Holiday Party or Corporate Event.

★ Third and Main Signature Dish

V Vegetarian

GF Gluten Free

Executive Chef: Dane Massie • Sous Chef: Jerry Moorhead • Mixologist: Will Walker  
Partners: Josh Sweeney & Matthew Sweeney

20% Gratuity may be added to parties of six or more • Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illnesses