

FIRST PLATES

CHEESY BREAD

our four cheese croustades baked gently with minced garlic, onion, parsley and herbs 6.95

ANGRY LOBSTER

spicy flash-fried lobster tails with jalapeño-honey mustard dip 14.95

GRILLED ARTICHOKE

lemon sorrel vinaigrette, fresh grated asiago, roasted garlic aioli 11.95

DUCK CIGARS

slow-simmered confit of duck leg in an ultra thin spring roll wrap, flash-fried with dipping sauce trio 8.95

SPICE SEARED SHRIMP SATAY

spice seared shrimp spirals, lemon-grained mustard remoulade dip 12.95

CHARBROILED SOUTH STREET WINGS

our signature marinated wings, charbroiled and served with bleu cheese dip and wing sauce 8.95

MOZZARELLA GRILLE

fresh mozzarella wrapped in prosciutto and romaine, grilled with tomato-basil concasse and finished with a balsamic glaze 8.95

ARTISAN BREADS

house baked, served with whipped butter 3.95

FRIED GREEN TOMATOES

sweet corn, crab, tomato, jalapeño, dilled tartar sauce 10.95

HUMMUS TASTER

traditional hummus with chickpeas, tahini, garlic & lemon, grilled flatbread, infused oils, and balsamic glaze 7.25

FOIE GRAS DUET

Hudson Valley foie gras and chicken liver mousse with pear-pepper jam, grilled butter crostini and port glaze 8.95

SOUPS & SALADS

add grilled chicken 7 seared tuna 9.95
grilled shrimp 9.95 grilled salmon 8
grilled tenderloin medallions 13

housemade dressings: bleu cheese, buttermilk herbed ranch, balsamic vinaigrette, orange saffron, maple-muscadine vinaigrette, golden Italian, honey mustard, citrus vinaigrette, wild berry, peppercorn-parmesan

CHEF'S DAILY INSPIRATION SOUP

the chef's daily featured soup! inspired by the freshest product available market

3 X 3 ONION SOUP

steakhouse style, cubed: 3 onion, 3 cheese 5.95

CAESAR SALAD THEATER

crisp romaine, parmesan tuiles, garlic-mustard emulsion, herbed foccacia croutons, shaved parma 6.95

THE FAMED WEDGE

classic iceberg, danish bleu crumbles, bleu cheese dressing, bacon, tomatoes, cucumbers, croutons 5.95

KALE SALAD 182 SOUTH

superfood kale, golden vinaigrette, grape tomatoes, focaccia croutons, shaved parmesan 5.50

BOX OFFICE HOUSE SALAD

mixed field greens, vine ripened tomatoes, hothouse cucumbers and zested carrots, onions, croutons, selection of dressings 5.75

SPINACH, ARUGULA & GOAT CHEESE SALAD

with fresh strawberries, mandarin orange segments, crumbled goat cheese, candied pecans and lite orange saffron vinaigrette 7.25



MAIN PLATES

served with your choice of: baked potato, country potato cakes, roasted medley of vegetables, stone ground cheddar grits, fries or buttery smashed Yukon Gold potatoes

PORT CITY CRABCAKES

sweet blue crab cakes, lemon-coriander butter sauce 25.95

TENDERLOIN MEDALLIONS DANISH STYLE

filet mignon medallions, boursin-danish bleu gratin, brioche croustade, madeira glace di viande 24.95

SLOW ROASTED PRIME RIB OF BEEF

Certified Angus Beef® brand prime rib au jus
queen's cut 25.50 ♦ king's cut 28.75
blackened: with bleu cheese 30.95



STANDARD HARDWARE BURGER

with applewood bacon, grilled shallots, grilled portobellas, house garlic-jalapeno pickles, emmenthaler swiss, dijonnaise, crisp lettuce & tomato on herbed brioche 13.95

CRAB STUFFED CAROLINA TROUT

over fried green tomatoes with dijon-tarragon cream 24.95

PARMESAN CRUSTED BREAST OF CHICKEN SCALLOPPINES

herb and parmesan crusted scaloppines of chicken, pan-fried, smothered with fresh mozzarella, tomatoes, artichokes, roasted peppers, basil, white wine, olive oil & garlic 17.95

WCK SIDE ORDERS

CREAMED COUNTRY SPINACH

parmesan, gouda, garlic and shallots
5.95 (sub 3.25)

GRILLED & BUTTERED ASPARAGUS

classic hollandaise 6.95 (sub 4.95)

LOBSTER-CORN RISOTTO

leeks, bacon crisps, cheese 10.95 (sub 6.95)

GINGER GLAZED CARROTS

soda, ginger, ginger beer, brown sugar, butter 3.95 (sub 1.95)

TRUFFLE FRIES

black truffle oil, parmesan, parsley, sea salt & garlic 6.25 (sub 3.50)

MAC & CHEESE

four cheese gratiné 6.95 (sub 3.95)

GLAZED MUSHROOMS

burgundy demiglace, garlic & butter sauté 5.95 (sub 3.50)

DUCK CONFIT PAELLA

duck confit, garden vegetables, andouille and saffron rice paella
6.95 (sub 4.95)

CHIPOTLE STEWED APPLES

altapass apples, stewed with brown sugar and chipotle peppers 3.95

BUTTERMILK SMASHED SWEET POTATOES

3.95 (sub 2.75)

ROASTED VEGETABLES

zucchini, yellow squash, red pepper and red onion 3.75

PAN ROASTED BRUSSEL SPROUTS

garlic, pancetta, braised pork, shallots, beurre meuniere 4.95 (sub 3.50)

CELERIAC PURÉE

slow-simmered, savory and buttery
4.50 (sub 2.75)

Webb Custom Kitchen proudly serves only Certified Angus Beef®. Our steaks must meet 10 strict quality standards of which only 8% of all cattle and only 30% of Angus Breed Cattle qualify. They are then subject to our own rigorous hand selection and aging standards. All of our steaks are corn-fed and aged a minimum of 35 days for flavor, texture and tenderness. We only serve center cut steaks and all are prepared to order in Southbend 1800° charbroilers for a Pittsburgh-style charred crusty exterior.



Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness. Not all ingredients are listed on the menu so please inform your server of any food allergies.

🔥 = item may be cooked to order, rare to well done 🌱 = gluten-free

FROM THE CHARBROILER

served with your choice of: baked potato, country potato cakes, roast medley of vegetables, stone ground cheddar grits, fries or buttery smashed Yukon Gold potatoes

BBQ GLAZED BABY BACK RIBS

tender Danish baby back ribs, slow-smoked, glazed with our signature barbecue sauce or dry rubbed 1 rack 18.95 ♦ 2 racks 25.95

CENTER CUT FILET MIGNON

Certified Angus Beef® tenderloin, 8oz. center cut; charbroiled to perfection 29.95

BONE-IN CAB® AGED COWBOY RIBEYE

Certified Angus Beef® brand 22oz. bone-in ribeye aged at least 35 days; exquisite marbling 40.95

CHARBROILED AIRLINE BREAST OF CHICKEN

bourbon-honey-habanero glazed, creamy herbed buttermilk & bacon dip 17.95

USDA PRIME KANSAS CITY STRIP

bone-in 20oz. aged prime strip steak 49.95



CHARBROILED PORK CHOP

Maker's Mark® barbecue glaze, chipotle-stewed apples, buttermilk mashed sweet potatoes 18.95

MARQUEE STEAK ADDITIONS

| | | |
|------------------------------|--------------------------|---------------------------------|
| grilled shrimp 10.95 | baby lobster tails 12.95 | classic bearnaise .95 |
| madeira glace di viande 1.25 | hollandaise .85 | port wine reduction 1.25 |
| oscar style 12.95 | danish bleu cheese 1.50 | roasted garlic-brie butter 1.95 |
| peppercorn demiglace .95 | red onion marmalade .75 | one crab cake 12.95 |

WEBB CUSTOM CREATIONS

PARKERHOUSE STYLE SEARED NORWEGIAN SALMON

lobster-corn risotto, bacon & leek crisps, pinot glaze 23.95

SHRIMP CAVATAPPI CHRISTINE

sweet NC shrimp sauté, fresh spinach, prosciutto, mushrooms, sherry cream, parmesan 20.95

SLOW BRAISED SHORT RIB OF BEEF

mashed Yukon Gold potatoes, ginger glazed carrots, port wine demiglace 19.75

SPICED RARE TUNA

udon noodles, chile-soya glaze, Asian stir-fry, wasabi drizzle 21.75

WIDE NOODLES & BEEF

24-hour slow-cooked short rib meat, button mushrooms, roasted garlic, shallots, brandied jus lie 16.95

SOBA CHICKEN BOWL

hand pulled all natural chicken, gingered bone stock, fresh charred vegetables with soba noodles 15.95

TENDERLOIN MEDALLIONS "WELLINGTON" UNWRAPPED

charbroiled filet mignon medallions, puff pastry fleuron, duxelle, madeira glace di viande, grilled asparagus and Yukon Gold mashers 22.95

BAYOU SHRIMP & GRITS

bayou-style seared shrimp, etouffée sauce, andouille sausage & peppers over low country cheddar Anson Mills stone ground grits 23.95

SLOW SIMMERED DUCK CONFIT

brandied herb glace di viande reduction over celeriac purée ring 23.95

CHARGRILLED PORTOBELLAS

marinated and chargrilled portobella mushrooms topped with asparagus tips, grilled artichokes, grape tomatoes, shallots, garlic & fire roasted red peppers, with goat cheese and asiago 15.95