

# dinner

## first bites

### Tuna Tartare

(sushi-grade) sliced avocado, crispy wontons, soy-wasabi vinaigrette\*

### Tamales

sweet corn sauce, fresh pico de gallo, chipotle-lime sour cream

### “Breadless” Jumbo Lump Crab Cake

grain mustard lemon butter

### Crispy Fried Quail

dirty rice, tomato jam, red wine demi

### Seared Pork Belly

brussels, Mexican cornbread, jalapeño-maple glaze

### Fried Green Tomato Napoleon

crawfish tails, creole mustard lemon butter

### Crispy “Kung Pao” Rock Shrimp

housemade Asian BBQ sauce

### Portobello Fries

spicy horseradish comeback

## flat bread

*Chargrilled over an open wood grill and finished in the oven.*

### Florida Rock Shrimp & Fried Green Tomato

fontina cheese, fresh mozzarella, bacon lardons, Romesco sauce

### Spicy Thai

fresh mozzarella, roasted pork, cilantro-sriracha slaw, crunchy peanut sauce

### The Greek

artichoke hearts, Greek olives, caramelized red onions, feta, mozzarella, chili flakes, arugula pesto

### Mushroom & Truffle

four-cheese blend, summer truffles, wild mushrooms, caramelized onion, arugula, red crushed pepper

## salads

*Salad additions: grilled chicken, flank steak, 3 jumbo shrimp rock shrimp, 6-oz. grilled salmon or sautéed redfish*

### The House

chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion, tomato, Alabama goat cheese crumbles, lemon-Dijon vinaigrette

### 463 Caesar

romaine lettuce, garlic croutons, basil-Caesar dressing

### The Wedge

iceberg lettuce, oven-dried tomatoes, Duroc bacon lardons, feta, crispy croutons, housemade buttermilk ranch dressing

### Tart Apple & Arugula Salad

endive, blue cheese, candied pecans, dried cherries, shaved red onions, sweet onion dressing

### Roasted Beet Salad

arugula, crispy prosciutto, shaved red onions, Manchego, pine nuts, sherry vinaigrette

*Local 463's Policies:*

*One check for parties of 8 or more.*

*20% gratuity added to all private and/or parties of 8 or more*

*Specialty cakes made by our pastry chef can be pre-ordered. Cakes or outside desserts may be brought in for a \$25 fee.*

*Children's menu available (10 and under)*

*Local 463 is owned and operated by:*

*Derek & Jennifer Emerson*

*General Manager: Markeisha Upkins*

*Executive Chef: Derek Emerson*

*Chef de Cuisine: Dale Myers*

*\* Eating under-cooked or raw foods may cause food-borne illness. Foods may contain allergens — please make your server aware of any food allergies.*

## big plates

*because all steaks are wood-grilled, we do not guarantee or recook medium-well or well-done steaks.*

### **Pan Seared Grouper**

celery root mash, grilled asparagus, bacon, red onion salad, chive lemon butter

### **Wood Grilled Gulf Shrimp**

Forbidden black rice, pickled daikon-carrot slaw, sriracha lemon butter

### **Apricot-Teriyaki-Glazed Grilled Salmon**

sesame spinach, shiitake mushrooms, soy lemon butter\*

### **Everything-crusteD #1 Tuna**

sushi-grade tuna, spicy cheese grits, tomato relish, chipotle glaze\*

### **Pan Seared Jumbo Sea Scallops**

arugula pesto and roasted tomato risotto, green apple fennel slaw, yellow tomato parmesan broth

### **Wood Grilled Bone In Special** *USDA PRIME*

horseradish mash, asparagus, jumbo onion ring, red wine sauce\*

### **The “Original” Honey-Rosemary Fried Chicken**

all-natural chicken breast, garlic mash, thin beans, Mississippi honey-rosemary glaze

### **Blackened Chicken Penne**

sweet peas, grape tomatoes, fresh herbs, light parmesan cream sauce  
*Substitute rock shrimp*

### **Wood Grilled Duroc Pork Chop**

chipotle glazed, sweet mash, roasted brussels and turnips, apple chutney, Maderia wine sauce

### **Dr. Pepper-Braised Beef Short Ribs**

redskin mash, fresh asparagus, crispy onions, braising liquid, horseradish crème fraiche

### **Spice Crusted Flank Steak** *USDA PRIME*

toasted garlic spinach, Manchego shoestring fries, chimichurri sauce\*

### **Wood Grilled 8-oz. Filet** *HEREFORD*

bacon-cheddar mash, fresh asparagus, crispy onions, red wine demi-glace\*

### **Redfish 463**

sautéed crabmeat, garlic mash, thin beans, charred tomato lemon butter

### **Super Kobe Burger**

wood-grilled Wagyu beef, applewood-smoked bacon, provolone, lettuce, tomato, Dijon mustard, mayo, grilled onions, brioche bun with French fries  
*Add Farm Egg “Burger in a Bowl” any breadless burger over a Caesar salad*

### **Burger 463**

wood-grilled Angus beef, smoked Gouda, BBQ aioli, lettuce, tomato, crispy shoestring onions, brioche bun with French fries  
*Add Farm Egg “Burger in a Bowl” any breadless burger over a Caesar salad*

## sides

spicy cheese grits  
redskin mash  
thin beans  
Manchego shoestring fries  
toasted garlic spinach  
Forbidden Black fried rice  
arugula pesto roasted tomato risotto  
roasted brussels and turnips

garlic mash  
sweet potato fries  
fresh asparagus  
bacon-cheddar mash  
sesame spinach  
jumbo onion rings  
horseradish mash

*Local 463's Policies:*

*One check for parties of 8 or more.*

*20% gratuity added to all private and/or parties of 8 or more*

*Specialty cakes made by our pastry chef can be pre-ordered. Cakes or outside desserts may be brought in for a \$25 fee.*

*Children's menu available (10 and under)*

*Local 463 is owned and operated by: Derek & Jennifer Emerson*

*General Manager: Markeisha Upkins*

*Executive Chef: Derek Emerson*

*Chef de Cuisine: Dale Myers*

*\* Eating under-cooked or raw foods may cause food-borne illness. Foods may contain allergens — please make your server aware of any food allergies.*