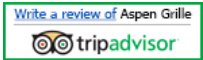


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*If it's in season
it's on the menu.*

Dinner Menu

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Based on our philosophy of using fresh, local ingredients, our menu changes frequently. Last updated 12/15/13. Kids' menu available.

Appetizers

COLD WATER OYSTERS Six on the 1/2 Shell, house-made cocktail sauce <i>Add Rockefeller style - 2</i>	15	ESCARGOT Garlic butter, mushroom caps, toast points	10
FRIED GREEN TOMATOES Pancetta bacon, parmesan, Béarnaise sauce. <i>Add lump crab meat - 4</i>	8	JUMBO LUMP CRAB REMOULADE Herb crackers, tomatoes, and citrus vinaigrette	11
LOCAL SHRIMP RISOTTO Plantation cow peas, corn, and tomatoes	10	SAUTEED ANGUS BEEF STEAK TIPS Mushrooms, onions, red wine jus <i>Add Danish bleu cheese - 2</i>	14
SEARED YELLOW FIN TUNA Asian slaw, wasabi cream, soy sauce	12	WARM GOAT CHEESE CROSTINIS Caramelized onions, tomatoes, and basil.	9

Soups

FRENCH ONION Gruyere croute	6	SOUP DU JOUR	MARKET
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Salads

CLASSIC CAESAR Organic romaine hearts, shaved parmesan, herbed croutons	6	ORGANIC HEART OF ROMAINE SALAD Green Goddess dressing, bleu cheese crumbles, pecan smoked bacon, cherry tomatoes	10
ORGANIC HOUSE FIELD GREEN Cucumbers, tomatoes, croutons, red onion, house soy ginger or choice of dressing	5	ROASTED ROMA TOMATO SALAD Arugula, fresh Mozzarella, Balsamic vinegar, Prosecco vinaigrette	12
WARM GOAT CHEESE SALAD Pecan crusted goat cheese, roasted beets and vegetable, field greens, creamy herb vinaigrette	10	<i>Add Sautéed or Fried Shrimp, Free-Range Chicken Breast - \$9 Angus Steak Tips, Scallops or Jumbo Lump Crab Cake - \$12</i>	

Chef Selections

BEELER'S DUROC PORK PORTERHOUSE CHOP Roasted fingerling potatoes, bacon braised green beans, country ham butter	26
BRAISED BLACK ANGUS SHORT RIBS Sweet potato puree, slow cooked greens, braising jus	27/32
CEDAR SPRINGS DOMESTIC LAMB RACK, <i>medium plate (7oz) or main (15 oz)</i> Potato gratin, bacon braised brussel sprouts, green peppercorn jus	30/45
JUMBO LUMP CRAB CAKES Carolina White rice, asparagus, roasted red pepper remoulade	29
LOCAL PAN SEARED FLOUNDER & SHRIMP Roasted potatoes, okra, corn & tomato ragout	27
MARKET FRESH FISH. <i>(please ask server for today's selection)</i>	MARKET

Events

New Years Eve Celebration

Usher in the New Year in style; Dance the night away to live Jazz, Pop & R&B by Becca Bongiorno. Enjoy a special New Year's menu or order from the regular menu. Stay with us until midnight and raise your glass for a champagne toast to a New Year.

[...More](#)

Featured Dish



Black Angus Beef Sliders

blue cheese, caramelized onions on house-made brioche.

Featured Wine

Domaine Chandon Cab 2009

Fresh yet complex aromas are introduced on the nose of this Napa Valley Cabernet Sauvignon. Notes of mocha and cherry are followed by perfumed herbal aromas of pipe tobacco, bay leaf and bergamot. Balanced on the palate throughout with an even and satisfying weight, fruit flavors mingle with caramel and dark chocolate notes while hints of tobacco reveal the oak component.

Our Blog

Aspen Grille Restaurant in Myrtle Beach, South Carolina, Named a Top 100 American Fare Restaurant in the U.S.

Aspen Grille Restaurant in Myrtle Beach, South Carolina, is pleased to announce that we've won a 2013 OpenTable Diners' Choice Award for [...More](#)



Cheddar grit cake, Carolina cow pea & corn succotash, lime tarragon crème fraiche

PAN ROASTED SPRINGER MOUNTAIN FARMS CHICKEN BREAST	20
Mashed Yukon potatoes, roasted asparagus and mushrooms, natural jus	
SEARED NEW BEDFORD SEA SCALLOPS, <i>medium plate or main</i>	22/28
Roasted mushroom risotto, fried spinach, white wine butter sauce	
SHRIMP & GRITS, <i>medium plate or main</i>	17/23
Local shrimp, Andouille sausage, cheddar stone ground grits, pan gravy	

Charbroiled Steak

Choice of One Side and Sauce - Bernaise, Bordelaise or Bleu Cheese Butter.

ANGUS BEEF NEW YORK STRIP, <i>10 ounce</i>	32
ANGUS BEEF RIBEYE, <i>14 ounce</i>	40
CERTIFIED ANGUS BEEF FILET MIGNON, <i>4 or 8 ounce</i>	27/39

Sides

Add Aspen or Oscar Topping to any entree - 12; Lobster Tail - 20

Bacon braised Brussel sprouts	Carolina White rice	Cheddar stone ground grits
Corn & cow pea risotto	Fresh asparagus	House cut fries
Mushroom risotto	Roasted potatoes	Sauteed mushrooms & onions
Sautéed or fried spinach	Sauteed seasonal vegetables	Yukon mashed potatoes

Desserts

Dessert menu is subject to change based on availability.

APPLE CRUMBLE	8	FLOURLESS CHOCOLATE CAKE	8
Vanilla ice cream, whipped cream, caramel sauce		Raspberry sorbet, local honey & lavender goat cheese creme fraiche, chocolate sauce	
GERMAN CHOCOLATE BROWNIE	8	PECAN PIE	8
SUNDAE		Vanilla ice cream, caramel sauce	
Coconut and pecan caramel filling, vanilla ice cream, chocolate sauce, candied pecans		SWEET POTATO CHEESECAKE	8
		Whipped cream, strawberry	
VANILLA BEAN CRÈME BRÛLÉE	7	WHITE CHOCOLATE BREAD PUDDING	8
Whipped cream		Grand Marnier caramel sauce, toasted pecans, vanilla ice cream	

Cakes are available for large parties. Please call 843.449.9191 for details.

Gratuity of 20% will be added to parties of 7 or more

5101 NORTH KINGS HIGHWAY, MYRTLE BEACH, SC 29577 843.449.9191

Service begins at 4:30 pm. Open Tuesday through Sunday.