

# Dinner Menu

## Appetizers

### **Avocado Fries** 12

*Haas Avocado wedges coated with crispy Japanese breadcrumbs.*

### **Fried Calamari** 15

*Flash fried calamari dusted in our house Cajun seasoning and served with creamy goat cheese aioli.*

### **Whipped Feta and Tomato Jam** 14

*House-made roasted tomato jam over fresh made whipped feta, garnished with crispy chickpeas. Served with sliced English cucumbers and grilled naan.*

### **Crab Cakes** 25

*Fresh crab meat lightly dusted in almond flour and seared, served over a rich lobster cream sauce.*

### **Lobster & Crab Bisque** 14

*Rich lobster broth slowly simmered with cream, crabmeat, celery, onions, roasted garlic, nutmeg, cloves & dry sherry.*

*Add a Single Crab Cake 13*

### **French Onion Soup** 13

*Sweet Georgia Vidalia onions rendered to a dark caramel color, glazed with dry sherry and steeped in a rich savory broth. Served with grilled fontina paninis.*

## Salads

### **Grilled Caesar** 14

*Romaine hearts lightly charred over our seasoned grill, revealing a nutty and smoky flavor, dressed in homemade Caesar dressing and ribbons of 18 month aged American Grana Parma.*

### **Wedge** 15

*Fresh crisp iceberg lettuce topped with thick Nueske bacon lardons, grape tomatoes, Danish blue cheese crumbles, blue cheese dressing, and a drizzled balsamic reduction.*

### **Baby Spinach & Hot Bacon** 14

*Hearty spinach tossed with our signature warm hot bacon & honey mustard dressing, pioppini mushrooms, fontina cheese, thick slab Nueske bacon lardons, and toasted walnuts.*

*Add to any Salad: Chicken 9 Ahí Tuna 15 Seared Salmon\* 14 Shrimp 12 Steak\* 15 Crab Cake 13*

### **Apple Pecan Salad** 14

*Arcadian lettuce blend tossed in a bright apple cider vinaigrette, topped with matchstick Honeycrisp apples, toasted Jolly Farms pecans, raisins, red onion, and feta cheese.*

## Burgers & Sandwiches

### **Black Angus Burger\*** 14

*Black Angus ground chuck grilled on a brioche bun, with crisp lettuce and sliced beefsteak tomato. Served with roasted fingerling potatoes.*

*Add: Fontina Cheese 1 Nueske Bacon 2 Mushrooms & Onions 1*

### **Wagyu Burger\*** 19

*Handcrafted wagyu beef patty grilled on a brioche bun, with crisp lettuce and sliced steak tomato. Served with roasted fingerling potatoes.*

*Add: Fontina Cheese 1 Nueske Bacon 2 Mushrooms & Onions 1*

### **Chipotle Garlic Chicken Sandwich** 16

*Blackened chicken breast on butter toasted ciabatta with Nueske bacon, avocado, caramelized onions, fontina cheese and chipotle garlic aioli, served with crispy French fries.*

### **Fried Fish Sandwich** 18

*Fried Alaskan flounder served on a fresh brioche bun, topped with crisp lettuce and tomato, with a side of roasted fingerling potatoes and caper aioli.*

*\*Consumption of raw or undercooked meats, poultry, seafood, or eggs may increase the likelihood of contracting foodborne illness.*