

# Chef's Menu

## • APPETIZERS •

### PORK SPRING ROLL 12

Braised pork, super slaw, Korean BBQ sauce

### CORN BEEF AND POTATO SOUP CUP 5 / BOWL 8 G

## • ENTREE SALAD •

### SPRING SALAD 12 / 7 G

Mixed greens, roman artichoke, watermelon radish, cucumber, feta cheese, red wine vinaigrette

*grilled chicken – 7 · baked tofu – 5 · grilled salmon\* – 8 ·  
sirloin steak\* – 12 · grilled shrimp – 9*

## • SEA AND LAND •

### PIMENTO GRILLED CHEESE 14

House made pimento cheese spread, fried green tomatoes, toasted white bread, side salad

### VEGETARIAN SIDE SAMPLER 14 G

Build your own entrée - Select any 4 sides from our core menu

### FISH AND CHIPS 2pc. 15 3pc. 18 G

Fried haddock, hand cut french fries, creamy cole slaw, tartar sauce

### PORK LO MEIN 20

Sliced pork, lo mein noodles, honey garlic sauce, broccoli, sesame seeds, side salad

### SHRIMP SCAMPI 24

Jumbo shrimp, spicy garlic butter sauce, spaghetti, parmigiano reggiano, side salad

## • DESSERT •

### BANANA BOURBON TIRAMISU 9

Ladyfingers, mascarpone filling, bourbon coffee, caramelized banana jam

### NY CHEESECAKE 8

House made NY cheesecake, mixed berry compote

*Suggested Wine ~ Charles & Charles Rose, Washington, 2022*

Glass – 6 Quartino – 9 Bottle – 18

**G DENOTES GLUTEN FREE ITEM**