

# Chef's Menu

## • APPETIZERS •

### **PORK SPRING ROLL 12**

Braised pork, super slaw, Korean BBQ sauce

### **VEGETABLE BEAN 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**