

# SPRING DINNER MENU

## COLD APPETIZERS

(Served 4:00pm – 10:00pm)

### COLD

<b>Chilled Regional Oysters</b> - Cocktail Sauce, House Mignonette, Saltine Crackers	<b>14/26</b>
<b>Belhaven Charcuterie</b> – Cured Meats, Cheese Selections, Pickled Cucumber, House Spiced Nuts, Local Honey, Fresh Grapes, Queen Olives, Crostini's	<b>16</b>
<b>Roasted Red Pepper Hummus</b> – Served w/ Warm Pita, Celery, & Carrot Sticks	<b>10</b>
<b>Chilled Smoked Fish Dip</b> – Served w/ Assorted Crackers	<b>12</b>
<b>Butter Lettuce</b> – Shaved Fennel, Pickled Red Onion, Grapefruit, Asiago Cheese, Champagne Vinaigrette	<b>9</b>
<b>Spring Salad</b> – Arugula, Peas, Prosciutto, Lemon Dijon Dressing	<b>10</b>

### HOT

<b>Roasted Oysters</b> – Creamed Spinach & Panko or Lemon Shallot Butter & Parmesan.	<b>14/26</b>
<b>Shrimp &amp; Okra Gumbo Soup</b>	<b>7/14</b>
<b>Sautéed Crab Cake with Lemon Aioli</b>	<b>18</b>
<b>Seared Fish Tacos</b> – Carolina Slaw, Flour Tortillas, Avocado, Sriracha Aioli	<b>14</b>
<b>Chicken Poppers w/ Honey Mustard</b>	<b>16</b>
<b>Pappardelle Pasta</b> – Lamb Ragu w/ Asiago Cheese	<b>17</b>
<b>Flatbread Pizza</b> - Ask Your Server about Tonight's Flatbread Pizza	<b>12</b>
<b>BBQ Pulled Pork Sliders</b>	<b>14</b>
<b>Cajun Salmon Croquettes w/ Spicy Remoulade</b>	<b>14</b>
<b>Pimento Cheese Beignets</b> - Regular or spiced w/ Jalapeno	<b>10</b>
<b>Simon's Burger</b> - 8oz Patty, Caramelized Onions, Smoked Gouda, Lettuce, Tomato, Garlic Aioli, House cut Fries	<b>16</b>
<b>Sophie's Burger</b> - Plant Based Vegan Burger, Toasted Kaiser Roll, Spring Mix Salad, Portobello Fries	<b>16</b>

## DINNER MAINS

(Served 5:00 – 10:00pm)

<b>Airline Chicken Breast w/ Prosciutto, Spinach &amp; Emmentaler Cheese</b> - Served w/ Saffron Rice, Spring Carrots and topped with Mushroom Cream Sauce	<b>28</b>
<b>Mixed Grill:</b> 10 oz Sirloin Steak and Broken Arrow Ranch Smoked Venison Sausage served w/ Gold Yukon Potatoes, Sweet Peas & Creole Mustard Cream Sauce	<b>38</b>
<b>Certified Angus Beef 8 oz Filet Mignon</b> - Roasted Russet Potatoes , Grilled Asparagus, Served w/ Herbed Compound Butter	<b>42</b>
<b>Steak Frites</b> – Sliced Sirloin Steak with House Cut Fries and Chimichurri	<b>30</b>
<b>Greek Shrimp with Israeli Cous Cous, Steamed Asparagus and Lemon Zest Butter</b>	<b>32</b>
<b>Honey</b> – Garlic Glazed Wester Ross Salmon, Jasmine Rice and Stir Fried Vegetables	<b>29</b>
<b>Fresh Market Catch</b> – Nightly Fresh Catch served w/ appropriate Starch and Vegetable	<b>MKT</b>
<b>Chef Daily Creation</b> – Ask your server about our chef’s nightly creation	<b>MKT</b>
<b>Vegetarian Plate</b> - Please ask your server for tonight’s Vegetarian options	<b>24</b>
<b>Bucatini Pasta w/ Tuscan Vegetables &amp; Parmesan Cream</b> Add: Grilled Chicken (\$6), Sautéed Shrimp (\$8) ; or Fresh Lump Crabmeat (\$10)	<b>26</b>

### SIDES

<b>Portabello Fries</b>	<b>8</b>
<b>Cauliflower with Cumin &amp; Tumeric</b>	<b>6</b>
<b>Vegetable Stir Fry</b>	<b>10</b>
<b>Wilted Spinach</b>	<b>6</b>
<b>Chilled House</b> – made Carolina Slaw	<b>6</b>
<b>House Cut Fries</b> – Sea Salt or Truffle Oil	<b>8</b>
<b>Grilled Asparagus</b>	<b>6</b>

### DESSERTS

<b>Fresh Mixed Berry Crumble with Vanilla</b> – Ice Cream	<b>9</b>
<b>Lemon Supreme Pie with Chantilly Cream</b>	<b>8</b>
<b>Affogato</b> - Espresso w/ Vanilla Ice-Cream	<b>6</b>
<b>Dulce De Leche Bread Pudding/Cream Anglaise</b>	<b>6</b>
<b>Creme Brulee</b> - Check with your server for today’s flavoring	<b>8</b>
<b>Double Fudge Brownie w/ Ice-Cream</b>	<b>9</b>
<b>Ice-Cream or Sorbets</b> - Per Scoop	<b>4</b>
<b>Taste Tray</b> - A sampling to share of four of our desserts	<b>14</b>