

DINNER MENU

Appetizers

Fried Green Tomatoes * 9

With corn fritters and a mango-habanero sauce

Coconut Shrimp * 11

Lightly fried , served with an orange-jalapeño dipping sauce

Shrimp Wesley * 13

Shrimp filled with horseradish-Dijon crumb, wrapped with bacon then broiled, served over cornbread, sautéed baby kale, and bourbon BBQ sauce

Crab and Crispy Cheese Tacos * 12

In a soft flour tortilla, with crab, yogurt, mayonnaise, cucumber, and salsa

Grilled Chipotle Chicken Skewers *10

With a sweet corn and black bean salad and tomatillo salsa

Mission Figs * 10

With goat cheese, on a cedar plank, drizzled with clover honey-pepper

Soups

Soup of the Day * \$4.00 cup \$5.00 bowl

French Onion Soup * \$5.00 bowl

Salads

House Salad *5

Crisp romaine, field greens, tomatoes, cucumbers and shredded carrots

Goat Cheese Salad * 9/13

Panko crusted goat cheese lightly fried and served over spinach, field greens, strawberries, red onions and pecans with a champagne vinaigrette

Steakhouse Salad *10/14

Grilled sirloin steak on top of romaine, spinach, garbanzo beans, diced tomato, red onion, blue cheese, green olives, tossed in EVOO, then drizzled with a balsamic glaze

Pecan Chicken Salad * 10/14

Pecan crusted chicken breast lightly fried over field greens, with pears and red grapes

Crab and Watermelon Salad * 12/16

Jumbo lump crabmeat, red and yellow watermelon, basil, almond slices and spring mix with a champagne vinaigrette balsamic glaze

Caesar Salad *7/10

Crisp hearts of romaine, croutons, and parmesan cheese tossed with Caesar dressing

Additional Salad Enhancements for Salads

Grilled Chicken * 4

Steak, Shrimp, or Salmon * 7

Entrées

Harissa Chicken * 19/24

Grilled with green chile and tomato salad

Sea Scallops * 23/28

With asparagus, grape tomato, and a tarragon-white wine butter sauce over angel hair pasta

Rib Eye Chimichurri * 29

Rib eye coated with Argentinian sauce, then seared in a cast iron skillet with roast garlic and cipollini onions

Surf and Turf * 32

Twin medallions of Petite Tender, one topped with jumbo lump crabmeat and béarnaise sauce, the second with shrimp and chive butter

Pork Schnitzel * 18/23

Lightly breaded pork loin, pan seared and served over a warm potato salad

Shrimp & Pearls * 20/25

Shrimp and snow peas sautéed over Israeli couscous with a roast tomato broth

Scallop & Crabcake Napoleon * 22/29

Jumbo sea scallops and lump crabcake napoleon, topped with Mediterranean bruschetta and crisp baby arugula

Filet Mignon * 35

6oz. Choice filet mignon on a pool of demi glace and topped with portabella fries

Fresh Catch of the Day

*Market Price