# Dínner Menu

## <u>Appetízers</u>

### Avocado Fríes 12

Haas Avocado wedges coated with crispy Japanese breadcrumbs.

### Fried Calamari 14

Fresh Calamari, tossed in masa, sprinkled with Cajun seasonings, served with curried goat cheese aioli.

#### Whipped Feta & Tomato Jam 13

House-made roasted tomato jam over whipped feta and crispy chickpeas. Served with 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 Bísque 13

Rich lobster broth slowly simmered with cream, crabmeat, celery, onions, roasted garlic, nutmeg, cloves & dry sherry. Add a Single Crab Čake 13

#### French Oníon Soup 12

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

### Grílled Caesar 13

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 14

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 13

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

### Corn Cake Salad 13

Arcadia harvest greens, tossed in lemon vinaigrette, with organic tomatoes, diced cucumbers, fresh corn and feta cheese, served with four corn cakes and a goat cheese aioli underneath.

Add to any Salad: Chicken 8 Ahi Tuna 14 Seared Salmon\* 13 Shrimp 12 Steak\* 13 Crab Cake 13

## **Burgers & Sandwiches**

#### Black Angus Burger\* 13

Half pound Black Angus ground chuck grilled on a brioche bun, with crisp lettuce and sliced steak tomato. Served with roasted fingerling potatoes. Fontína Cheese 1

Add:

#### Nueske Bacon 2 Mushrooms & Oníons 1

### Wagyu Burger\*

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

Add:

Fontína Cheese 1

#### roasted fingerling potatoes. Nueske Bacon 2 Mushrooms & Oníons 1

#### Flatbread Chicken Sandwich 16

CAJUN chicken breast, sliced, topped with heirloom tomato, cucumber, feta & oregano crema, served with roasted fingerling potatoes.

#### Fried Fish Sandwich 16

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.