



first impressions

Sweet Potato Fries

tossed in a spicy brown sugar & cinnamon dust
\$6

Grilled Teriyaki Glazed Wings

\$7

Crispy Fried Calamari

with chile garlic sauce
\$8

Crispy Shrimp Wraps

with honey citrus pepper sauce
\$12

Pan Seared Crab Cake

with roasted pepper aioli
\$12

Spinach & Artichoke Dip

with crispy tortilla chips
\$8

Grilled Quesadillas

with sautéed spinach, onions & peppers
Grilled Chicken \$8 Grilled Tilapia & Shrimp \$10

soups & salads

Soup of the Day

\$5/7

Organic Baby Greens

tomatoes, English cucumbers, cranberries, & balsamic vinaigrette
\$7

Baby Spinach & Arugula

with golden raisins, walnuts, grape tomatoes & citrus vinaigrette
\$7

Caesar Salad

croutons, shaved parmesan, crispy onions & roasted garlic dressing
\$7/9

Grilled Chicken \$12 Grilled Shrimp \$14 Grilled Atlantic Salmon \$15

beverages

Sparkling Water
\$4

Premium Artisan Bottled
Water
\$3

Freshly Made Lemonade
\$2.50

Freshly Brewed Iced Tea
\$1.95

Sodas
\$1.95

Coffee or Hot Tea
\$1.95

18% gratuity will be added to parties of 6
or more and for separate or split checks.

main course

Tuscan Penne Pasta

*with tomatoes, portabella, mushrooms, artichokes and pesto served with
parmesan focaccia toast points*

\$13

Grilled Chicken \$15 Grilled Shrimp \$17 Grilled Atlantic Salmon \$18

Shrimp Scampi

*sautéed shrimp with garlic, lemon zest, parsley, white wine & butter over angel
hair pasta*

\$16

Smoked Chicken Fettucini

w/asparagus and mushroom in a Chardonnay cream

\$15

Curry Chicken

with seasoned saffron basmati rice & collard greens with smoked turkey

\$15

Herb Roasted Breast of Chicken

with mushroom basmati rice & seasonal vegetables drizzled with a port wine sauce

\$15

Pan Seared Salmon

with au gratin potatoes & sautéed spinach finished with a red onion marmalade

\$17

Herb Crusted or Blackened Snapper

garlic mashed potatoes & seasonal vegetables finished with a citrus aioli

\$19

Herb Crusted or Blackened Tilapia

with creamy risotto & seasonal vegetables finished with lemon garlic aioli

\$16

Grilled Pork Porterhouse

*Cajun dusted with sweet potato pecan soufflé and seasonal vegetables finished
with a whiskey braised apple sauce*

\$18

Braised Beef Short Ribs & Mushrooms

*with creamy tomato polenta & seasonal julienne vegetables finished with
cabernet wine sauce*

\$26

Classic Grilled NY Strip with Herb Butter

with garlic mash potatoes & seasonal vegetables

\$26

desserts

Georgia Peach

Cobbler

\$6

A la Mode \$7

Double Chocolate

Cake

\$6

Chef's Selection

Cheese Cake

\$6

Chef's Dessert Special

Market