

ENTREES

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| Café Filet | 31 |
| 8 oz, Chargrilled, Bleu Cheese, Potatoes Du Jour, Grilled Asparagus, Au Jus | |
| Brown Sugar Rubbed Ribeye | 28 |
| 16 oz, Chargrilled, Potatoes Du Jour, Chef's Seasonal Vegetable | |
| Beef Tenderloin Napoleon | 29 |
| 4 oz, Chargrilled, Fried Green Tomatoes, Bearnaise, Jumbo Lump Crab, Potatoes Du Jour, Grilled Asparagus | |
| Barbeque Bourbon Salmon | 24 |
| Creamy Stone-Ground Grits, Sauteed Spinach, Crème Fraiche | |
| Sesame Crusted Tuna | 27 |
| Served Rare, Warm Salad of Mixed Greens, Fire Roasted Corn, Asian Vinaigrette, Wasabi | |
| Fresh Catch | Market Price |
| Chef's Choice of Seasonal Catch | |
| Pecan-Crusted Chicken | 21 |
| Chevre, Wild Rice Pilaf, Julienne Vegetable Medley | |
| Cafe Pasta | |
| Choice of Roasted Garlic, Spinach Alfredo or Tomato-Basil Vodka Sauce | |
| With Grilled Chicken | 19 |
| With Shrimp | 21 |

Split plate charge \$5

Black napkins available upon request

20% gratuity on parties of 6 or more

Cooking oils used have zero trans fats. Soybean oil is used

Consuming raw or undercooked foods may increase your risk of a food borne illness

APPETIZERS**Shrimp & Grits**

12

Creamy Stone Ground Grits,
Crème Fraiche, Scallions

Beer-Battered Asparagus

9

Lemon Aioli

Fried Green Tomatoes

9

Horseradish Parmesan Cream Sauce

Mussels Mariniere

12

Steamed Fresh Water Blue Mussels,
White Wine, Pan Reduction Butter
Sauce, Toast Points

Crab Stuffed Avocado

15

Jumbo lump Crab, Tomatoes,
Capers, Scallions, Balsamic
Vinaigrette

Sesame Seared Tuna

14

Bluefin Tuna, Fresh Asian Slaw, Wasabi,
Wonton Crisps, Served Rare

SALADS**House Salad**

7

Organic Greens, Carrots, Radishes,
Grape Tomatoes, Cucumbers

Wedge Salad

7

Iceburg Lettuce, Carrots, Grape Tomatoes
Cucumbers, Green Onions

Tableside Classic Caesar

14

For Two, Add Chicken or Shrimp

Pecan-Crusted Chicken Salad

16

Organic Baby Spinach, Chevre, Mandarin
Oranges, Red Onion, Honey Dijon
Vinaigrette