

## **APPETIZERS**

### **Shrimp & Grits**

Sautéed White Shrimp over Oakview Farms Creamy Stone-Ground Grits  
With Crème Fraiche and Scallions **14**

### **Fried Green Tomatoes**

Thick Sliced Green Tomatoes Fried to Golden, Accompanied With a  
Horseradish and Parmesan Sauce **9**

### **Black-Eyed Pea Hummus**

Our ‘Southern’ Take on Traditional Hummus, Served with a  
Crudit  of Fresh Veggies and Lavash Cracker Bread **9**

### **Beer-Battered Asparagus**

Fresh Asparagus Spears Fried to Crispy and Served with a Lemon Aioli **9**

### **Crab Stuffed Avocado**

Jumbo Lump Crab, Grape Tomatoes, Capers and Scallions Tossed in  
Our Balsamic Vinaigrette over Fresh Avocado **15**

### **Mussels Mariniere**

Prime Freshwater Blue Mussels Steamed in White Wine and Herbs,  
Finished with a Buttery Reduction Sauce and Toast Points **14**

## **SALADS**

### **Tableside Caesar Salad for Two**

A ‘‘True’’ Caesar Salad Made at Your Table with Our Classic Recipe **16**

*Add Grilled 8oz Chicken Breast* **7**

*Add Saut ed or Grilled Shrimp* **10**

### **House Salad**

Organic Field greens with Grape Tomatoes, Fresh Chevre, Cucumbers,  
Radishes and Shaved Carrots Served with Our House Balsamic Vinaigrette **8**

### **Wedge Salad**

Wedge of Fresh Iceberg Lettuce with Apple Wood Smoked Bacon,  
Bleu Cheese Crumbles, Grape Tomatoes, Cucumbers, Shaved Carrots and  
Green Onion Served with Our Bleu Cheese Dressing **8**

### **Pecan Chicken Spinach Salad**

Our Pecan Crusted Chicken Breast over Organic Baby Spinach with  
Grape Tomatoes, Mandarin Oranges, Red Onion and Fresh Chevre served  
With a Honey Dijon Vinaigrette **18**

## ENTREES

### **Café Filet**

8oz. Chargrilled Choice Angus Beef Filet, Topped with Melted Bleu Cheese served With Potatoes Du Jour, Grilled Asparagus Spears and Finished with Horseradish Infused Au Jus **Market Price**

### **Brown Sugar Rubbed Rib Eye**

16oz. Choice Angus Beef Rib Eye, Chargrilled with Chef's Signature Brown Sugar Dry Rub and Topped with Grilled Red Onions, served with Potatoes Du Jour and Chef's Choice of Seasonal Vegetables **32**

### **Beef Tenderloin Napoleon**

4 oz. Petite Filet Stacked with Fried Green Tomatoes, Finished with Béarnaise Sauce and Jumbo Lump Crab, All served Atop Potatoes Du Jour, With Grilled Asparagus Spears **32**

*Substitute an 8oz. Filet 42\**

### **Fresh Catch Du Jour**

Chef's Choice of Fresh Fish or Seafood for the Day **Market Price**

### **Prime Pork Chop**

12 oz. Grilled Prime Center Cut Bone-In Pork Chop with a Sweet Berry Port Glaze, Served with a Creamy Stone-Ground Grit Cake and Chef's Choice of Seasonal Vegetables **26**

### **Barbeque Bourbon Salmon**

Farm- Raised Chilean Salmon, Seared with a Barbeque Bourbon Glaze, served Over Oakview Farms Creamy Stone-Ground Grits and Sautéed Spinach, Finished With Crème Fraiche and Scallions **26**

### **Pecan Crusted Chicken and Honey**

Chicken Breast Fried in a Pecan Crust and Drizzled with Local Honey Scented with Lemon and Thyme, served with Sautéed Haricot Verts and an Aromatic Basmati Rice Pilaf, finished with Fresh Chevre **23**

### **Café Pasta Primavera**

Medley of Fresh Seasonal Vegetables Lightly Sautéed with Penne Pasta Tossed in Olive Oil and Fresh Garlic, Finished with Parmesan Cheese **18**

*\*Split Plate Charge \$5 \*Cannot Split 8oz Napoleon \*20% Gratuity on Tables of 6 or More  
Consuming Raw or Undercooked Foods May Increase the Risk Foodborne Illness  
Please Alert Your Server of Any Allergies You May Have Before You Order  
Black Napkins Available Upon Request*