

STARTERS

Chilled Fresh Oysters on the Half Shell	2 each
Seafood Gumbo	Cup 5 Bowl 8
Blue Crab Cocktail/1908 Recipe/“To Die For”	11
Roasted Oysters – Panko/Parmesan/Prosciutto	2 each
Charcuterie Board – Artisan Cheeses/Cured Meat/Local Honey/ House-Made Pickles/Spiced Nuts/Fresh Grapes	14
Bibb Lettuce Salad/Soft Boiled Egg/Vine Ripe Tomatoes/Cucumber/ Radish/Fresh Corn/House Dijon Vinaigrette	8
Chef’s Soup Inspiration Today	Cup 5 Bowl 8
Baby Kale/Fresh Peaches/Heirloom Tomatoes/Pickled Red Onion/ Warm Bacon Dressing	8

DESSERTS

Fresh Peach Cobbler/Vanilla Bean Ice Cream	8
Decadent Chocolate Brownie/Crumbled Oreo Cookies/ Warm Fudge & Caramel Topping	8
With Vanilla Bean Ice-Cream	10
Citrus Crème Brûlée/Fresh Berries	8
Key Lime Pie/Chantilly Cream	8
Fairview Whisky & Raisin Bread Pudding/Crème Anglaise	8
Sharing Plate – A Tasting Plate of Four of our Desserts	10

MAINS

SIGNATURE ENTREE	Gulf Redfish/Delta Grind Grits/Broccolini/ Lemon Butter Crabmeat Sauce	32
Diver Scallops – Three Fresh Pan-Fried Maine Sea Scallops/ Sweet Potato-Onion-Pepper Hash/ Wilted Spinach		28
Sautéed Gulf Grouper/Steamed Red Potato/ Roasted Cauliflower in Cumin/ Mango Chutney		26
Marinated Flat Iron Steak/Roasted Potatoes/Grilled Romas & Fennel/ House Steak Sauce		22
Grilled Mahi Mahi/Jasmine Rice/Summer Succotash/Fresh Pineapple Salsa		24
Filet Mignon– Grilled Hereford Beef/Lyonnaise Potato or House Cut Fries/ French Cut Green Beans/Shiitake Demi		
	8 oz.	36
	6 oz.	32
	Add Fresh Crabmeat or Shrimp	6 Extra

Chef Daily Creation	Market Price
Ask Your Server for our Chef's Specialty Today	

Cavatappi Pasta or Zoodles (Zucchini Noodles)		
Tossed in Parmesan Reggiano Cheese Sauce or House Marinara Sauce		
Fresh Tomato/Spinach/Roasted Eggplant	Vegetarian	18
	With Shrimp or Fresh Crabmeat	24
	With Grilled Chicken	22
Simon's Burger		15
Brioche Bun/Caramelized Onion/Smoked Gouda/Horseradish Aioli/ Lettuce/Tomato/House Cut Fries		

WINES BY THE GLASS

Bubbles

Prosecco/LaMarca/Italy/NV	10
Brut Rose/Domaine Chandon/Napa/NV	12
Bouvet/Brut/France/NV	9
Cava/Brut/Montsarra/Spain/NV	8
Veuve Cliquot "Ponsardin"/Brut/France/NV	24

White Wine

Moscato/Redtree/California	7
Riesling/Heinz Eiffel/Spatlese/Germany	7
Riesling/Guntrum "Royal Blue/Germany	8
Sauvignon Blanc/Starborough/New Zealand	8
Sauvignon Blanc/Spy Valley/New Zealand	12
Chardonnay/Harken/Salinas Valley/California	8
Chardonnay/Sonoma-Cutrer/Sonoma/California	11
Chardonnay/Wishing Tree/Unoaked/Australia	7
Viognier/Cline/Sonoma	7
Chenin Blanc/Man/South Africa	7
White Zinfandel/Beringer/California	7
Rose/Notorious Pink/France	8

Red Wine

Merlot/14 Hands/California	7
Pinot Noir/Hahn/Monterey	9
Pinot Noir/Meiomi/Sonoma	12
Pinot Noir/Elk Cove/Oregon	14
Cabernet Sauvignon/J Lohr/Paso Robles/California	10
Cabernet Sauvignon/Alexander Valley/California	12
Zinfandel/Murphy-Goode/Alexander Valley	10
Malbec/Felino/Malbec/Argentina	12
Rioja/Marquesas de Caceras/Spain	10
Shiraz/Wishing Tree/Australia	8
Red Blend/CMS/Washington	9