

WINTER DINNER MENU

COLD APPETIZERS

(Served 4:00pm – 10:00pm)

COLD

Chilled Regional Oysters - Cocktail Sauce/House Mignonette/Saltine Crackers	14/26
Belhaven Charcuterie – Cured Meats/Cheese Selections/Pickled Cucumber/ House Spiced Nuts/Local Honey/Fresh Grapes/Queen Olives/Crostinis	16
Trio Plate Bites – Pimento Cheese Balls/Cowboy Caviar/Deville Eggs/Fire Crackers	14
Garlic Shrimp Crostinis – Served with Mashed Avocado	16
Winter Beet Hummus – Warm Pita/Carrot/Celery Sticks	11
Beer Cheese Dip – Pepperjack/Cheddar/Cream Cheese/Draught Beer/Pretzels	10
Winter Salad – Kale/Pomegranate/Pecans/Crumbled Feta/Red Onion/Dijon Vinaigrette	10
Caesar Salad – Romaine Hearts/Heirloom Tomatoes/Bacon/Garlic Croutons/Asiago/ Parmesan Cheese/House Anchovy Dressing	10

HOT

Roasted Oysters – Lemon Shallot/Parsley Butter or Bacon/Green Onion/Herbed Panko/Parmesan	14/26
Gumbo Soup – Shrimp/Okra/Andouille/White Rice	Cup: 7 Bowl: 12
Fish or Chicken Tacos – Choice of Fresh Fish or Chicken Flour Tortillas/House Slaw/Avocado/Lime Aioli or Comeback	16
Cheese Fondue – Gruyere/Emmenthales/Appenzeller/White Wine/French Bread	16
Flatbread Pizza - Ask Your Server about Tonight's Flatbread	12
Deep Fried Simmon's Catfish Bites – Served with House Tartar Sauce	14
Nashville Hot Chicken Sliders – House Slaw/Pickles	16
Simon's Burger – 8oz Patty/Caramelized Onions/Smoked Gouda/Lettuce/Tomato/ Garlic Aioli/Toasted Kaiser Roll/House Cut Fries	16
Sophie's Burger – Plant Based Vegan Burger/Toasted Kaiser Roll/Spring Mix Salad/ Portobello Fries	16

DINNER MAINS

(Served 5:00 – 10:00pm)

Roasted Game Hen – Wild Rice Pilaf/Roasted Vegetables (Carrot, Celery Root, Turnip, Onion)/ Whiskey Dijon Cream Sauce	26
Beef Ragù – Pappardelle Pasta/Slow Roasted Brisket/Tomato Sauce	28
Dijon Roasted Double New Zealand Lamb Chops – Parsnip Puree/Grilled Asparagus/ Red Wine Demi	36
Pan Seared Halibut – Jasmine Rice/ Stir-Fry Asian Vegetable's/Thai Curry Sauce	29
8 oz Angus Iowa Beef Tenderloin – Roasted Idaho Potatoes/Grilled Asparagus/ Cremini Mushroom Sauce	38
Cajun Paella – Chicken/Shrimp/Andouille Sausage/Calasparra Rice/Saffron	32
Fish & Chips – Beer Battered Fried Cod/House Fries/Mushy Peas	24
Breaded Beeler Pork Chops – Yukon Gold Mashed Potatoes/Sweet Peas/Buttermilk Sauce	30
Bucatini Pasta - Tuscan Vegetables & Parmesan Cream	24
Add: Grilled Chicken (\$6)/Sautéed Shrimp (\$8)/Fresh Crab Meat (\$10)	MKT

SIDES

Portobello Fries	8
House Cut Fries – Sea Salt & Truffle Oil	6/8
Asian Stir-Fry Vegetables	6
Chilled House Slaw	6
Grilled Asparagus	6
Yukon Gold Mashed Potatoes	6

DESSERTS

Bourbon Whiskey & Pecan Bread Pudding with Crème Anglaise	8
Cranberry Meringue Pie with Lemon Curd	8
Mixed Berry Crumble with Ice-Cream	9
Grand Marnier Crème Brulee	8
Affogato – Espresso & Vanilla Ice-Cream	8
Double Fudge Brownie – with Vanilla Ice-Cream	9
Ice-Cream or Sorbets – Per Scoop	4
Taste Tray – A Sampling to Share of Four of Our Desserts	14