



## SPRING DINNER MENU

(Served from 4:00 to 10:00 p.m.)

### COLD

<b>Chilled Regional Oysters</b> – Cocktail Sauce/House Mignonette/Saltine Crackers	<b>16/28</b>
<b>Belhaven Charcuterie</b> – Cured Meats/Cheese Selections/Pickled Cucumber/Crostinis House Spiced Nuts/Local Honey/Fresh Grapes/Queen Olives	<b>18</b>
<b>Salmon/Avocado Poke Tower</b> -Sushi Grade Wild Caught Salmon/Spicy Sriracha Mayo Sesame Seeds/Fried Won Tons	<b>16</b>
<b>Tomato-Basil Bruschetta</b> – Ripe Roma Tomatoes/Fresh Basil/Garlic/Parmesan/ Crostini Balsamic Vinegar	<b>12</b>
<b>Spring Pea-Mint Hummus</b> – Warm Naan Bread/Carrot & Celery Sticks	<b>12</b>
<b>Smoked Trout Dip</b> – Fresh Trout/Cream Cheese/Sour Cream/Spices/Scoops	<b>12</b>
<b>Spring Salad</b> – Kale/Quinoa/Chick Peas/Broccolini/Avocado/Pomegranate Arils Feta/Toasted Sliced Almonds. Lemon-Dijon Vinaigrette	<b>14</b>
<b>Fairview Salad</b> – Spring Greens/Heirloom Tomatoes/Cucumber/Pickled Red Onion Balsamic Vinegar	<b>10</b>

### HOT

<b>Roasted Oysters</b> – Lemon Shallot-Parsley Butter or Creamed Spinach/Chopped Bacon/Parmesan	<b>16/28</b>
<b>Gumbo Soup</b> – Shrimp/Okra/Andouille/White Rice	Cup <b>7</b> Bowl <b>12</b>
<b>Fish or Chicken Tacos</b> – Choice of Fresh Fish or Chicken/Flour Tortillas/House Slaw/ Avocado/Lime Aioli or Comeback	<b>16</b>
<b>House Queso Dip</b> – Three Cheese Recipe/Corn Tortillas	<b>16</b>
<b>Artisan Grilled Cheese with Tomato-Basil Soup</b> – Swiss-Gouda-Pepperjack Cheese/ Caramelized Onions	<b>18</b>
<b>Black Bean &amp; Corn Quesadillas</b> – Monterey Jack Cheese/Pico de Gallo	<b>14</b>
<b>Flatbread Pizza</b> – Ask Your Server about Tonight’s Flatbread	<b>12</b>
<b>Deep Fried Chicken Poppers</b> with Honey-Mustard Sauce	<b>14</b>
<b>Cowboy Butter Steak Sliders</b> – Caramelized Onions/Havarti Cheese	<b>16</b>
<b>Simon’s Burger</b> – 8oz Patty/Caramelized Onions/Smoked Gouda/Lettuce/Tomato/ Garlic Aioli/Toasted Kaiser Roll/House Cut Fries	<b>18</b>
<b>Sophie’s Burger</b> – Plant Based Vegan Burger/Toasted Kaiser Roll/ Lettuce & Tomato Spring Mix Salad/Portabello Fries	<b>16</b>



## DINNER MAINS

(SERVED FROM 5:00 TO 10:00P.M.)

<b>Seared Duck Breast</b> – Sweet Potato Fries/Steamed Broccolini/Blackberry Gastric	<b>34</b>
<b>Steak Frites</b> – 12 oz Hanger Steak/House Cut Truffle Fries/Compound Butter	<b>32</b>
<b>Stuffed Chicken Breast</b> – Prosciutto Ham & Gruyère Cheese Stuffing/Smashed Yukon Gold Potatoes/Braised Cabbage & Bacon/Dijon-Cremeni Mushroom Sauce	<b>32</b>
<b>Cedar Plank Roasted Wild Caught Salmon</b> – Yukon Gold Smashed Potatoes/Cucumber Salad/Lemon-Garlic Butter Sauce	<b>34</b>
<b>Seared Pecan Crusted Mahi Mahi</b> – Lemon Rice/Heirloom Buttered Carrots/Mango Salsa	<b>28</b>
<b>Mixed Grill</b> – Grilled Filet Mignon/New Zealand Lamb Chop/Venison Smoked Sausage/Smashed Yukon Gold Potatoes/Braised Red Cabbage/Red Wine Demi & Mango-Coriander Chutney	<b>42</b>
<b>Panfried Simmon’s Catfish Fillets</b> – House Cut Fries/Sauteed Tuscan Veggies/Cajun Crawfish Butter	<b>32</b>
<b>Bucatini Pasta</b> – Tuscan Vegetables & Parmesan Cream Add Shrimp(\$10)-Crabmeat(\$12)-Roasted Chicken (\$8)	<b>24</b>

## SIDES

Portabello Fries	<b>8</b>
House Cut Fries – Sea Salt or Truffle Oil	<b>8/10</b>
Chilled House Slaw	<b>6</b>
Steamed Broccolini	<b>6</b>
Braised Cabbage & Bacon	<b>6</b>
Yukon Gold Smashed Potatoes	<b>6</b>

## DESSERTS

<b>Bourbon-Pecan Bread Pudding</b> with Crème Anglaise	<b>8</b>
<b>Lemon-Blueberry Blondies</b> with Vanilla Ice Cream	<b>9</b>
<b>Praline Beignets</b> – Pecan-Praline Sauce	<b>9</b>
<b>Orange-Vanilla Crème Brulee</b> – Fresh Berries	<b>8</b>
<b>Affogato</b> – Espresso & Vanilla Ice-Cream	<b>8</b>
<b>Double Fudge Brownie</b> – with Vanilla Ice-Cream/Chocolate & Caramel Sauce	<b>9</b>
<b>Ice-Cream Or Sorbets</b> – Per Scoop	<b>6</b>
<b>Taste Tray</b> – A sampling to share of four of our desserts	<b>14</b>