



## FALL DINNER MENU

### STARTERS

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

#### COLD

<b>Chilled Regional Oysters</b> – Cocktail Sauce/House Mignonette/Saltine Crackers	<b>16/32</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>Spicy Tuna Avocado</b> Nori Hand Wraps/Sriracha Mayo	<b>16</b>
<b>Harvest Apple/Crisp Bacon/Caramalized Red Onion/Havarti Cheese Crostinis</b>	<b>12</b>
<b>Fall Pumpkin Hummus</b> – Red/Orange/Yellow Bell Peppers-Warm Pita	<b>12</b>
<b>Autumn Arugula/Caramelized Acorn Squash/Pomegranate/Avocado Pecans/Ginger Vinaigrette</b>	<b>10</b>
<b>Butter Lettuce/Radishes/Avocado/Cherry Tomato/Goat Cheese Cider-Dijon Vinaigrette</b>	<b>10</b>

#### HOT

<b>Roasted Oysters</b> – Lemon Shallot-Parsley Butter or Creamed Spinach/Chopped Bacon/Parmesan	<b>16/32</b>
<b>Fairview Gumbo</b> – Shrimp/Andouille/Peppers/Okra/White Rice	Cup <b>7</b> Bowl <b>12</b>
<b>Fish Tacos</b> – House Slaw/Avocado/Lime Aioli/Cilantro	<b>16</b>
<b>Bao Buns/Hoisin Spiced Beef/ Asian Slaw</b>	<b>16</b>
<b>Chicken Queso Dip</b> – Nacho Chips	<b>14</b>
<b>Fried Bone-In Chicken Wings</b> – Buffalo/Ranch/BBQ Dipping Sauces	<b>12</b>
<b>Flatbread Pizza</b> – Ask Your Server about Tonight's Flatbread	<b>14</b>
<b>Fried Bacon-Pimento Cheese Balls</b> -- Ranch Sauce	<b>12</b>
<b>Fried Oyster or Shrimp Po'Boy Sliders</b> – Shredded Lettuce/Sliced Tomato/Cajun Aioli	<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 Puree/Brussel Sprouts/Cranberry Gastric	<b>34</b>
<b>Grilled Angus Beef</b> – 8oz Filet Mignon/Yukon Mashed Potato/ Pan Roasted Vegetables/Rosemary Garlic Butter	<b>42</b>
<b>16 oz Roasted Pork Chop</b> – Roasted Potatoes/Acorn Squash/Caramelized Apple Sauce	<b>29</b>
<b>Beef Short Ribs</b> – Yukon Mashed Potato/Heirloom Buttered Carrots	<b>32</b>
<b>Creamy Chicken Casserole</b> – Macaroni Pasta/Broccolini	<b>28</b>
<b>Pan-Fried Halibut</b> –Roasted Fennel/Baby New Potatoes/ Puttanesca Sauce	<b>34</b>
<b>Buttermilk Deep Fried Walleye Pike</b> – Roasted Potatoes/House Slaw/Jalapeno Sauce	<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>
Yukon Mashed Potato	<b>6</b>
Sweet Potato Puree	<b>6</b>
Brussel Sprouts	<b>6</b>
Pan Roasted Vegetables	<b>6</b>
Buttered Carrots	<b>6</b>

## DESSERTS

<b>Bourbon-Pecan Bread Pudding</b> with Vanilla Ice-Cream	<b>9</b>
<b>Warm Apple &amp; Walnut Tarte</b> – with Pistachio Ice-Cream	<b>9</b>
<b>Pumpkin Cheesecake</b> – Pecan Praline Topping	<b>8</b>
<b>Butterscotch Pudding Parfait</b> – with Gingersnap Crumble	<b>9</b>
<b>Ice-Cream Or Sorbets</b> – Per Scoop	<b>6</b>
<b>Chocolate Brownie</b> – with Vanilla Ice-Cream	<b>9</b>
<b>Taste Tray</b> – Four of our Chef’s Choice Assorted Desserts	<b>14</b>