



## WINTER 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>Pimento Cheese Belgian Endive Cups</b>	<b>14</b>
<b>Tomato Bruschetta Crostinis</b> -- Parmesan/Balsamic Vinegar	<b>12</b>
<b>Butternut Squash Hummus</b> – Feta/Pomegranate/Warm Pita	<b>14</b>
<b>Winter Arugula/Roasted Beets &amp; Sweet Potato/Pomegranate/Pecans</b> <b>Crumbled Goat Cheese/Maple-Dijon Vinaigrette</b>	<b>10</b>
<b>Charred Romaine Caesar Salad/Garlic Croutons/Asiago &amp; Parmesan Cheese/</b> <b>House Anchovy Dressing</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>Beef Ragu in Pappardelle Pasta</b>	<b>16</b>
<b>French Quarter Pecan Cheese Spread</b> – Assorted Crackers	<b>12</b>
<b>Flatbread Pizza</b> – Ask Your Server about Tonight's Flatbread	<b>14</b>
<b>Nashville Hot Chicken Sliders</b> – House Cured Pickles/Carolina Slaw	<b>14</b>
<b>Fried Crawfish Beignets</b> – Remoulade	<b>14</b>
<b>Cajun Grilled Andouille Sausage &amp; Shrimp Kabobs</b> – Creamy Cajun Dipping Sauce	<b>16</b>
<b>Vegetable or Chicken or Shrimp Quesadillas</b> – Salsa Dipping Sauce	<b>12/14/16</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>Roasted Game Hen</b> – Apple-Cranberry Rice Stuffing/Parsnip & Sweet Potato Hash/ Dijon-Maple Glaze	<b>28</b>
<b>Grilled Angus Beef</b> – 8oz Filet Mignon/Roasted Russet Potatoes/ Wild Mushrooms & Onions/Port Wine Demi Glaze - Add Crabmeat	<b>44</b> <b>12</b>
<b>Sauteed Day Boat Scallops</b> – Barley Risotto/Broccolini/Red Pepper Sauce	<b>34</b>
<b>Roasted Dijon-Panko Lamb Rack</b> – Parsnip Puree/Grilled Asparagus/ Mustard-Thyme Sauce	<b>36</b>
<b>Beef Ragu</b> – Slow Roasted Brisket/Yukon Mashed Potato/Heirloom Buttered Carrots Saffron Tomato Sauce	<b>32</b>
<b>Bucatini Pasta</b> – Parmesan Cajun Cream Sauce/Tuscan Vegetables - Chicken/Shrimp/or Crabmeat	<b>24</b> <b>8/10/12</b>
<b>Pan-Seared Texas Gulf Redfish</b> –Roasted Russet/Steamed Asparagus/ Creole Lemon Butter Sauce	<b>32</b>
<b>Mississippi Fish &amp; Chips</b> – Corn Battered Catfish/House Fries/Green Beans/Tartar Sauce	<b>28</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>
Grilled Asparagus	<b>6</b>

## DESSERTS

<b>Bourbon-Pecan Bread Pudding</b> with Crème Anglaise	<b>7</b>
<b>Mixed Berry Crumble</b> – with Vanilla Ice-Cream	<b>9</b>
<b>Vanilla Crème Brulee</b> – Fresh Berries	<b>8</b>
<b>Warm Pecan Pie</b> – with Chantilly Cream	<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>