



SPRING DINNER MENU

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

COLD

Chilled Regional Oysters – Cocktail Sauce/House Mignonette/Saltine Crackers	16/28
Belhaven Charcuterie – Cured Meats/Cheese Selections/Pickled Cucumber/Crostinis House Spiced Nuts/Local Honey/Fresh Grapes/Queen Olives	18
Chilled Pimento Cheese and Bacon Crostinis	14
Classic Shrimp Cocktail – with Horseradish Sauce	16
Salmon Gravlox – Cured Fresh Scottish Salmon served with Crostinis	14
Sweet Pea Hummus – Bell Peppers/Gourmet Crackers	12
Spring Greens – Asparagus/Radishes/Avocado/Chickpeas/Toasted Pistachio Lemon-Basil Vinaigrette	12
Ramen Salad – Slaw/Sesame Seeds/Cashews/Mandarin Oranges/Asian Dressing.	10
Goat Cheese Spread with Fig Jam – Pecans/Gourmet Crackers	10

HOT

Roasted Oysters – Lemon Shallot-Parsley Butter or Creamed Spinach/Chopped Bacon/Parmesan	16/28
Gumbo Soup – Shrimp/Okra/Andouille/White Rice	Cup 7 Bowl 12
Fish Tacos – House Slaw/Avocado/Lime Aioli/Cilantro	16
Simmon's Catfish Bites – Comeback Sauce	16
Shredded BBQ Chicken Sliders – Mozzarella/Gouda/Pickled Red Onion	14
Flatbread Pizza – Ask Your Server about Tonight's Flatbread	14
Crab & Artichoke Beignets – Jalapeno Remoulade	16
Vegetable, Chicken, or Shrimp Quesadillas – Salsa Dipping Sauce	12/14/16
Simon's Burger – 8oz Patty/Caramelized Onions/Smoked Gouda/Lettuce/Tomato/ Garlic Aioli/Toasted Kaiser Roll/House Cut Fries	18
Sophie's Burger – Plant Based Vegan Burger/Toasted Kaiser Roll/ Lettuce & Tomato Spring Mix Salad/Portabello Fries	16



DINNER MAINS

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

Spanish Chicken – Boneless Chicken Thighs in Bravas Sauce over White Rice Cannellini Beans/Spanish Olives	26
Korean Beef Ramen – Fresh Beef/Garlic/Asian Spices/Bean Sprouts/Ramen Noodles	28
Grilled 14 oz Certified Angus Beef Ribeye – Smashed Russet Potato/ Roasted Brussel Sprouts/Sauteed Mushrooms & Onions/Herb Butter	46
Roasted Duck Breast – Wild Rice Pilaf/Roasted Root Vegetable/ Port Wine Reduction	34
Steak Frites – 10 oz Hanger Steak/House Cut Fries/Herb Butter	32
Roasted Fresh Scottish Salmon – Jasmine Rice/Baby Bok Choy/Asian Miso Cream Sauce	32
Grilled Mahi Mahi – Jerk Spice/Black Beans & White Rice/Plantains/ Papaya-Tequila Lime Sauce	30
Bucatini Pasta – Tuscan Vegetables & Cajun Parmesan Cream Add Shrimp (\$10)-Crabmeat (\$12)-Roasted Chicken (\$8)	24

SIDES

Roasted Root Vegetables	6
Portabello Fries	8
House Cut Fries – Sea Salt or Truffle Oil	8/10
Chilled House Slaw	6
Smashed Russet Potatoes	6
Roasted Brussel Sprouts	6

DESSERTS

Bourbon-Pecan Bread Pudding with Crème Anglaise	8
Homemade Apple Pie with Vanilla Ice Cream	10
Kahula Crème Brulee – Fresh Berries	8
Strawberry Cheesecake – Chantilly Cream	10
Ice-Cream Or Sorbets – Per Scoop	6
Chocolate Brownie – with Vanilla Ice-Cream	10
Taste Tray – A sampling to share of four of our desserts	14