



## SUMMER DINNER MENU

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

### COLD

|                                                                                                                                                   |              |
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| <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<br>House Spiced Nuts/Local Honey/Fresh Grapes/Queen Olives | <b>18</b>    |
| <b>Ahi Tuna Tower</b> – Ahi Tuna Poke/Avocado Mash/Fried Won Tons/Sriracha Mayo                                                                   | <b>18</b>    |
| <b>Classic Devilled Eggs</b> – Topped with Smoked Paprika/Naan Bread                                                                              | <b>16</b>    |
| <b>Baba Ganoush</b> – Grilled Eggplant/Tahini/Yogurt/Garlic/Lemon. Served with Warm Pita                                                          | <b>16</b>    |
| <b>Summer Corn Dip</b> – Grilled Corn/Greek Yogurt/Cilantro/Jalapenos/Cotija Cheese/Corn Tortillas                                                | <b>14</b>    |
| <b>Grilled Watermelon Salad</b> – Arugula/Pistachios/Figs/Bleu Cheese                                                                             | <b>12</b>    |
| <b>Caprese Salad</b> – Vine Ripe Tomatoes/Fresh Mozzarella Burrata/Fresh Basil/<br>Balsamic Vinegar Reduction                                     | <b>12</b>    |
| <b>Goat Cheese Crostinis</b> - Fresh Peaches/Cilantro/Candied Walnuts on Toasted French Baguette                                                  | <b>10</b>    |

### HOT

|                                                                                                                                       |                                |
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| <b>Roasted Oysters</b> – Lemon Shallot-Parsley Butter or<br>Creamed Spinach/Chopped Bacon/Parmesan                                    | <b>16/28</b>                   |
| <b>Gumbo Soup</b> – Shrimp/Okra/Andouille/White Rice                                                                                  | Cup <b>7</b><br>Bowl <b>12</b> |
| <b>Fish Tacos</b> – House Slaw/Avocado/Lime Aioli/Cilantro                                                                            | <b>18</b>                      |
| <b>Shredded BBQ Pork Sliders</b> – Bao Bun/House Slaw/Pickled Cucumber                                                                | <b>16</b>                      |
| <b>Flatbread Pizza</b> – Ask Your Server about Tonight's Flatbread                                                                    | <b>14</b>                      |
| <b>Pimento Cheese Beignets</b> – Bacon Aioli                                                                                          | <b>14</b>                      |
| <b>Duck Lettuce Wraps</b> – Salad Days Butter Lettuce/Crunchy Duck Breast/Carrot/Cucumber/<br>Green Onion/Asian Spices                | <b>18</b>                      |
| <b>Simon's Burger</b> – 8oz Patty/Caramelized Onions/Smoked Gouda/Lettuce/Tomato/<br>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<br>Spring Mix Salad/Portobello Fries          | <b>16</b>                      |



## DINNER MAINS

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

|                                                                                                                                              |           |
|----------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Tuscan Rabbit Ragu</b> – Pappardelle Pasta/Fresh Rabbit/Porcini Mushrooms/Tomatoes                                                        | <b>28</b> |
| <b>Grilled Beef Kabobs</b> – Marinated Top Sirloin/Bell Peppers/Zucchini/Red Onion/Whisky Glaze<br>Israeli Cous Cous/Grilled Corn on The Cob | <b>32</b> |
| <b>Fried Catfish Filet</b> – Corn Dusted Simmon’s Catfish/Queso Mac N’ Cheese/<br>Chilled House Slaw/Tartar Sauce                            | <b>29</b> |
| <b>Grilled Ahi Tuna Steak</b> – Jasmine Rice/Cucumber Salad/Asian Dipping Sauce                                                              | <b>34</b> |
| <b>Grilled 14 oz Certified Angus Beef Ribeye</b> – Roasted Russet Potato/ Grilled Asparagus<br>Sautéed Mushrooms & Onions/Herb Butter        | <b>46</b> |
| <b>Sauteed Blackened Mahi Mahi</b> – Israeli Cous Cous/Steamed Asparagus/Mango Salsa                                                         | <b>34</b> |
| <b>Baked Crunchy Hot Honey Chicken</b> – Sweet Potato Fries/Arugula Salad                                                                    | <b>32</b> |
| <b>Nightly Chef’s Vegetarian Dinner</b> – Please ask your server for tonight’s options.                                                      |           |
| <b>Chipotle Shrimp Taco Bowl</b> – Spicy Shrimp/Black Beans/Corn Salad/Avocado/Basmati Rice                                                  | <b>29</b> |
| <b>Bucatini Pasta</b> – Tuscan Vegetables & Cajun Parmesan Cream<br>Add Shrimp (\$10)-Crabmeat (\$12)-Roasted Chicken (\$8)                  | <b>24</b> |

## SIDES

|                                           |             |
|-------------------------------------------|-------------|
| Queso Mac N’ Cheese                       | <b>8</b>    |
| Portobello Fries                          | <b>8</b>    |
| House Cut Fries – Sea Salt or Truffle Oil | <b>8/10</b> |
| Chilled House Slaw                        | <b>6</b>    |
| Roasted Russet Potatoes                   | <b>6</b>    |
| Grilled Asparagus                         |             |

## DESSERTS

|                                                                 |           |
|-----------------------------------------------------------------|-----------|
| <b>Lemon Biscuit Strawberry Shortcake</b>                       | <b>8</b>  |
| <b>Homemade Lemon Ice-Box Pie</b> with Vanilla Ice Cream        | <b>10</b> |
| <b>Raspberry Crème Brulee</b> - Pirouline                       | <b>8</b>  |
| <b>Georgia Peach Cobbler</b> with Vanilla Ice-Cream             | <b>9</b>  |
| <b>Ice-Cream Or Sorbets</b> – Per Scoop                         | <b>6</b>  |
| <b>Chocolate Brownie</b> – with Vanilla Ice-Cream               | <b>10</b> |
| <b>Taste Tray</b> – A sampling to share of four of our desserts | <b>14</b> |

