



AUTUMN 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
Smoked Salmon & Cucumber Bites – Cream Cheese/Fresh Dill/Red Onion with Ritz Crackers	16
Pumpkin Hummus – Chickpeas/Tahini/Pureed Pumpkin/Garlic/Lemon/EVOO/Maple Syrup Served with Pomegranate Arils/Pita Chips/Rainbow Bell Peppers	14
Ultimate PBJ Bites – Sourdough Bread/Cream Cheese/Chunky Peanut Butter/Grape Jelly/Sriracha	14
Autumn Arugula Salad – Arugula/Apples/Pears/Candied Walnuts/Goat Cheese/Balsamic Vinegar	12
Classic Caesar Salad – Romaine Lettuce/Anchovy/Garlic Croutons/Creamy Lemon-Garlic Dressing/ Parmesan Cheese	12
Goat Cheese Crostinis – Butternut Squash/Spiced Pecans/Brown Sugar/ on Toasted Baguette.	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
Creamy Spinach & Artichoke Dip – Artichoke Hearts/Garlic/Basil/Mayonnaise/Spinach/ Parmesan-Cream-Romano-Mozzarella Cheeses	16
Fish Tacos – House Slaw/Avocado/Lime Aioli/Cilantro	18
Shredded BBQ Beef Sliders – Bao Bun/House Slaw/Pickled Cucumber	16
Flatbread Pizza – Ask Your Server about Tonight's Flatbread	14
Pimento Cheese & Bacon Beignets – Ranch Dip	14
Beef, Goat Cheese & Pimento Empanadas – Yogurt-Mint Dip	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/Portobello Fries	16



DINNER MAINS

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

Beef Short Ribs Ragu – Pappardelle Pasta/San Marzano Tomatoes/Garlic/Herbs/Red Wine	32
Steak Frites – Marinated Grilled Hanger Steak/House Cut Fries/Cowboy Butter	32
Pan Fried Freshwater Walleye Pike – Smashed Yukon Gold Potato/Steamed Leeks/ Lemon-Caper-Butter Sauce	29
Grilled Double Pork Chop – Smashed Yukon Gold Potato/Roasted Brussels Sprouts/ Apple Chutney	34
Grilled 8oz Filet Mignon – Pan Roasted Vegetables/Butternut Squash/Carrots-Sweet Potato/ Russet Potato-Red Onion-Leeks/Herb Butter	48
Sautéed Cajun Gulf Redfish – Cheesy Polenta (Grits)/Swiss Chard/Creamy Creole Shrimp Sauce	36
Chicken Tikka Masala – Indian Chicken Curry/Basmati Rice/Roasted Cauliflower	32
Seared Duck Breast – Spaetzle/ Sweed – (Rutabaga & Carrot Purée)/ Apple-Brandy Mushroom Ragout	34
Bucatini Pasta – Tuscan Vegetables & Cajun Parmesan Cream Add Shrimp (\$10)-Crabmeat (\$12)-Roasted Chicken (\$8)	24

SIDES

Smashed Yukon Gold Potatoes	8
Portobello Fries	8
House Cut Fries – Sea Salt or Truffle Oil	8/10
Chilled House Slaw	6
Braised Brussels Sprouts	8
Pan-Roasted Vegetables	8

DESSERTS

Apple Crisp with Vanilla Ice-Cream	10
Pumpkin Cheesecake with Strawberry Sauce	10
Maple-Bourbon Crème Brulee - Pirouline	8
Bourbon-Pecan Bread Pudding – Crème Anglaise	8
Ice-Cream (Vanilla) Or Sorbets (Raspberry/Lemon/Mango) – Per Scoop	6
Chocolate Brownie – with Vanilla Ice-Cream	10
Taste Tray – A sampling to share of four of our desserts	14