



WINTER 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
Ahi Tuna Tower – Ahi Tuna Poke/Avocado Mash/Fried Won Tons/Sriracha Mayo	18
Roasted Red Pepper Hummus – Chickpeas/Tahini/Pureed Red Peppers/Garlic/Lemon/EVOO Served with Pita Chips/Rainbow Bell Peppers	14
Tiger Shrimp – Spicy Cajun Tiger Prawn’s Served Chilled with House Cocktail Sauce	14
Winter Arugula Salad – Arugula/Roasted Beets/Candied Walnuts/Goat Cheese/ Balsamic-Maple Vinaigrette	12
Salad Maison 1908 – Fresh Greens/Roasted Romas/Orange Peel/Toasted Hazelnuts/ Maytag Bleu Cheese/Cider-Dijon Vinaigrette	12
Goat Cheese Crostinis – Heirloom Tomatoes/Roasted Shallots/Balsamic Glaze/ Basil Chiffonade 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
Chicken Queso Dip – Served with Corn Tortilla Chips	16
Fish Tacos – House Slaw/Avocado/Lime Aioli/Cilantro	18
Nashville Hot Chicken Sliders – Bao Bun/House Slaw/Kewpai Mayo/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.)

Steak Frites – Marinated Grilled Tri Tip Steak/House Cut Fries/Cowboy Butter	32
Sauteed Flounder – Smashed Yukon Gold Herbed Potato/Steamed Peas & Pearl Onions/ Lemon-Caper-Butter Sauce	29
Day Boat Scallops – Pappardelle Pasta in Cajun Cream/Sauteed Spinach/ Red Pepper Coulis	36
Grilled 14oz Ribeye Steak – Pan Roasted Vegetables/ Smashed Yukon Gold Potato / Herb Butter Add Grilled Shrimp	48 58
Sesame Seared Ahi Tuna – Jasmine Rice/Baby Bok Coy/Soy-Ginger Dipping Mayo	36
Roasted Half Chicken – Poultry Stuffing/Roasted Russet Potatoes/Steamed Cabbage/ Chicken Jus	32
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
Steamed Cabbage	8
Pan-Roasted Vegetables	8

DESSERTS

Pecan Pie with Vanilla Ice-Cream	8
Strawberry Swirl Cheesecake with Chantilly Cream	10
Lemon 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