



## SPRING DINNER MENU

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

### COLD

<b>Chilled Regional Oysters</b> – Cocktail Sauce/House Mignonette/Saltine Crackers	<b>18/30</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>Salmon Crudo</b> – Fresh Raw Salmon/Olive Oil/Orange Citrus/Sea Salt/Capers	<b>18</b>
<b>Mint &amp; Pea Hummus</b> – Chickpeas/Tahini/Spring Peas/Fresh Mint/Garlic/Lemon/EVOO/ Served with Pita Chips/Rainbow Bell Peppers	<b>14</b>
<b>Deviled Eggs</b> – Dill Pickles	<b>14</b>
<b>Spring Bibb Lettuce Salad</b> –Bibb Lettuce/Radish/Tomato/Cucumbers/Toasted Walnuts/ Basil-Green Goddess Dressing	<b>12</b>
<b>Strawberry Spinach Salad</b> – Baby Spinach/Red Onion/Toasted Almonds/ Feta Cheese/Poppyseed Vinaigrette	<b>12</b>
<b>Bruschetta Crostinis</b> – Roma Tomatoes/Shallots/Parmesan Cheese/ Basil Chiffonade on Toasted Baguette/Balsamic Glaze	<b>11</b>

### HOT

<b>Roasted Oysters</b> – Lemon Shallot-Parsley Butter or Creamed Spinach/Chopped Bacon/Parmesan	<b>18/30</b>
<b>Gumbo Soup</b> – Shrimp/Okra/Andouille/White Rice	Cup <b>7</b> Bowl <b>12</b>
<b>Spinach &amp; Artichoke Dip</b> – Served with Corn Tortilla Chips	<b>16</b>
<b>Fish Tacos</b> – House Slaw/Avocado/Lime Aioli/Cilantro	<b>18</b>
<b>BBQ Chicken 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>Shrimp Ramen Bowl</b> – Fresh Shrimp/Mushrooms/Bok Choy/Jalapeno/Fried Garlic Chili Oil	<b>22</b>
<b>Pimento Cheese &amp; Bacon Beignets</b> – Ranch Dip	<b>14</b>
<b>Chicken, Pimento &amp; Mozzarella Empanadas</b> – Sweet Chili Sauce	<b>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/Portobello Fries	<b>16</b>



## DINNER MAINS

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

<b>Steak Frites</b> – Marinated 10 oz Grilled Hanger Steak/House Cut Fries/Cowboy Butter	<b>36</b>
<b>Pecan Roasted Mahi Mahi</b> – Spanish Rice/Honey Glazed Mahi Loin/Sauteed Broccolini/ Mango & Bell Pepper Salsa	<b>29</b>
<b>Fried Simmon’s Catfish</b> – House Cut Fries/Cole Slaw/House Comeback Sauce	<b>32</b>
<b>Grilled 14oz New York Strip Steak</b> – Pan Roasted Vegetables/Smashed Yukon Gold Potatoes/Herb Butter	<b>49</b>
<b>Sautéed Scottish Salmon</b> – Yukon Gold Smashed Potatoes/Sauteed Asparagus/ Lemon Butter Sauce	<b>32</b>
<b>Stuffed Chicken Breast</b> – Spinach/Mozzarella, Parmesan, & Cream Cheese/Yukon Gold Smashed Potatoes/Broccolini/Parmesan Cream Sauce	<b>32</b>
<b>Pappardelle Pasta</b> – Tuscan Vegetables & Cajun Parmesan Cream Add Shrimp (\$10)-Crabmeat (\$12)-Roasted Chicken (\$8)	<b>24</b>

## SIDES

Smashed Yukon Gold Potatoes	<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>
Grilled Asparagus	<b>8</b>
Broccolini	<b>8</b>
Pan-Roasted Vegetables	<b>8</b>

## DESSERTS

<b>Lemon Pound Cake</b> - Strawberry Syrup & Chantilly Cream	<b>10</b>
<b>Peach Cobbler</b> – Vanilla Ice-Cream	<b>10</b>
<b>Chocolate Crème Brulee</b> - Pirouline	<b>8</b>
<b>Bourbon-Pecan Bread Pudding</b> – Crème Anglaise	<b>8</b>
<b>Ice-Cream</b> (Vanilla) <b>Or Sorbets</b> (Raspberry/Lemon/Mango) – 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>