



## SUMMER DINNER MENU

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

### COLD

<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 House Spiced Nuts/Local Honey/Fresh Grapes/Queen Olives	<b>18</b>
<b>Smoked Salmon &amp; Cucumber Bites</b> – Cream Cheese/Fresh Dill/Red Onion with Ritz Crackers	<b>16</b>
<b>Lemon-Basil Summer Hummus</b> – Chickpeas/Tahini/Garlic/Basil/Lemon/EVOO Served with Pita Chips/Rainbow Bell Peppers	<b>14</b>
<b>Lobster Salad Coupe</b> - Fresh Maine Lobster/Celery/Lemon/Fresh Herbs/Mayo Served with French Bread	<b>16</b>
<b>Summer Salad</b> – Spinach/Fresh Georgia Peaches/Avocado/Feta/Pecans/Basil Honey-Red Wine Vinegar Dressing	<b>12</b>
<b>Grilled Watermelon Salad</b> – Arugula/Feta Cheese/Pistachios/Blue Cheese/Balsamic Glaze	<b>12</b>
<b>Bruschetta Crostinis</b> – Roma Tomatoes/Basil/Parmesan/Shallots on Toasted Baguette	<b>14</b>

### HOT

<b>Roasted Oysters</b> – Lemon Shallot-Parsley Butter or Creamed Spinach/Chopped Bacon/Parmesan	<b>16/28</b>
<b>Gumbo Soup</b> – Shrimp/Okra/Andouille/White Rice	Cup <b>7</b> Bowl <b>12</b>
<b>Nobu-Style Rock Shrimp Tempura</b> – tossed in Creamy Tangy Yuzu Chili Sauce	<b>14</b>
<b>Loaded Black Bean Dip</b> – Queso, Pepperjack, Cheddar & Cream Cheese/Garlic/ Jalapeños/ Sour Cream served with Corn Tortillas	<b>16</b>
<b>Fish Tacos</b> – House Slaw/Avocado/Lime Aioli/Cilantro	<b>18</b>
<b>Fairview Chicken Wings</b> – Classic Bone-in, tossed in Buffalo Sauce, served with Ranch Dressing	<b>16</b>
<b>Flatbread Pizza</b> – Ask Your Server about Tonight’s Flatbread	<b>14</b>
<b>Pimento Cheese &amp; Bacon Beignets</b> – Ranch Dip	<b>14</b>
<b>Crispy Duck Lettuce Wraps</b> – Butter Lettuce/Chinese Spices/Vegetables/Ginger-Soy 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 10:00 P.M.)

<b>Grilled Pork Loin</b> – Homemade Chilled Potato Salad/Grilled Zucchini/Grilled Fresh Peaches Honey-Peach Glaze	<b>32</b>
<b>Steak of the Day</b> – Choice of Two Sides/Cowboy Butter	<b>MKT</b>
<b>Seared Duck Breast</b> – Lobster Mac N’ Cheese/Corn on the Cob/Grilled Asparagus/Plum Sauce	<b>36</b>
<b>Coca-Cola BBQ Chicken</b> – Chicken Leg Quarter/Scratch Made Sauce/Classic Baked Beans/ Corn on the Cob/House Slaw	<b>29</b>
<b>Spanish-Style Grilled Cod</b> – over Wilted Spinach and Classic Romesco Tomato Sauce	<b>29</b>
<b>Curried Lamb Shanks</b> – Jasmine Rice/Grilled Asparagus/Mango Chutney	<b>36</b>
<b>Crawfish Pasta Monica</b> – Pappardelle Pasta/Crawfish Tails/Creole Seasoning/ Parmesan Cream Sauce	<b>32</b>
<b>Shrimp &amp; Tomato Succotash</b> – Corn/Okra/Lima Beans/Tomato/Bell Peppers/ Cajun Seasoning/Bacon	<b>36</b>
<b>Sautéed Cajun Gulf Redfish</b> – Cheese Polenta/Swiss Chard/Creamy Creole Shrimp Sauce	<b>36</b>
<b>Bucatini Pasta</b> – Tuscan Vegetables & Cajun Parmesan Cream Add Shrimp (\$10)-Crabmeat (\$12)-Roasted Chicken (\$8)	<b>24</b>
<b>SIDES</b>	
Lobster Mac n’ Cheese	<b>10</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>
Succotash	<b>8</b>
<b>DESSERTS</b>	
<b>Classic Apple Pie with Vanilla Ice-Cream</b>	<b>10</b>
<b>Crème Caramel</b> - Creamy Caramel Pudding	<b>8</b>
<b>Banana Pudding</b> – Homemade Custard/Fresh Bananas/Nilla Wafers/Whipped Cream	<b>8</b>
<b>Georgia Peach Cobbler</b> – Vanilla Ice-Cream	<b>10</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>