

404 • 209 • 9999

DINNER

SOUPS

CANNELLINI BEAN 7
 Italian Sausage, Fennel and Saffron Broth

CHICKEN NOODLE 7
 Roasted Chicken Stock and Georgia Sweet Potatoes

OCEAN GAZPACHO 7
 with Lump Crab Salad

APPETIZERS

LUMP CRAB CAKE 12
 Sweet Corn, Smoked Tomato and Lemon Cream

BARBECUED SHRIMP 10
 Mango Coleslaw and Fried Green Tomato

SMOKED CHICKEN OR SHRIMP QUESADILLA 8
 Cilantro Sour Cream, Pico De Gallo and Guacamole

CHICKEN PIZZA 7
 Caramelized Onions, Kalamata Olives,
 Roasted Tomato and Reggiano Parmesan

SANDWICHES

Served with Choice of House Made Potato Chips, Fruit or Fries

SIRLOIN STEAK SANDWICH 14
 On Toasted Ciabatta Bread
 with Dijon Spread, Grilled Onions and Mushrooms

SMOKED TURKEY CLUB 11
 House Smoked Turkey, Applewood Bacon, Lettuce and Tomato
 on Thick Sliced Whole Wheat Toast

ANGUS BEEF BURGER 11
 Aged White Cheddar and Applewood Bacon

ROASTED CHICKEN 10
 On Sun-Dried Tomato Tortilla
 with Sun-Dried Cherries, Almonds and White Cheddar

BEVERAGES

San Pellegrino (mineral)	1 Ltr.	4
Panna Water (spring)	1 Ltr.	4
Cappuccino, Espresso		4
Assorted Soft Drinks		3

SALADS

~ CHEF'S SIGNATURE DISH ~

FLAT IRON STEAK SALAD 14
 Applewood Bacon, Gorgonzola, Avocado and Roasted Tomatoes

GRILLED SHRIMP NICOISE SALAD 15
 Mustard Vinaigrette

BABY ARUGULA AND SPINACH 9
 Roasted Portobello, Shaved Fennel, Sonoma Jack Cheese
 and Vidalia Vinaigrette

CAESAR SALAD 7
 Caesar Dressing, Roasted Tomato, Kalamata Olive and Garlic Crostini
 Chicken.... 13 Shrimp....15 Salmon....15

CONCOURSE HOUSE SALAD 7
 Sun-Dried Cranberries, Vermont Goat Cheese and Candied Pecans

ENTRÉES

Served with Sautéed Seasonal Vegetables

~ CHEF'S SIGNATURE DISH ~
HICKORY SMOKED PORK TENDERLOIN 23
 Yukon Gold Potatoes, Onion Rings and
 Honey Mustard Barbecue

PAN SEARED CENTER CUT FILET OF BEEF 30
 Roasted Fingerling Potatoes and Balsamic Tomatoes...8 oz.

GRILLED ANGUS RIB-EYE 29
 Shallot Thyme Butter...12 oz.

PAN SEARED CHILEAN SEA BASS 28
 Sweet Sushi Rice and Pickled Ginger Vinaigrette

NORTH ATLANTIC SALMON 22
 Portobello Mushroom Ravioli, Tomato Caper Sauce

BRAISED MARKET STYLE SHORT RIBS 21
 Red Wine Demi and Yukon Mashed Potatoes

BLACKENED SHRIMP AND GRITS 20
 Andouille Sausage, Aged White Cheddar

WOOD SMOKED HALF CHICKEN 19
 Thyme Jus and Yukon Mashed Potatoes

VEGETABLE RAVIOLIS 18
 Artichoke, Spinach, Pecorino Cheese and
 Roasted Pepper Pesto

~ CHEF'S DAILY SPECIAL — MARKET PRICE ~