AQUA STAR DINNER MENU

5 PM - 10 PM

BITES

CAJUN DOUBLE FRIED WINGS | 15

Celery, Carrots, and Pickled Okra, Choice of Ranch or Blue Cheese Dressings

TRADITIONAL HUMMUS | 12

Pita Chips, Celery, Carrots

SHRIMP COCKTAIL | 15

Old Bay Boiled Jumbo Shrimp, Tabasco Cocktail Sauce, Lemon Wedges

HANDHELDS —

All Served with Kettle Chips or French Fries

BACON CHEESE BURGER | 16

8oz Angus Beef Patty, Cheddar Cheese, Applewood Smoked Bacon Butter Lettuce, Slice Tomato, House Made Pickles

BEYOND BURGER | 16

Vegetable Patty, Mushroom Fricassee, Black Bean Salsa, Butter Lettuce, Heirloom Tomato

SMOKED TURKEY WRAP | 15

Turkey, Applewood Smoked Bacon, Salad Greens, Avocado Spread

BBQ CHICKEN | 16

Grilled Chicken Breast, Swiss Cheese, Butter Lettuce, Beefsteak Tomato & Chef Franklin's BBQ Sauce

SOUPS -

SEAFOOD GUMBO | 12

Local Shrimp, Blue Crab, Andouille Sausage, Okra, Dark Roux, Cajun Seasoning, Carolina Gold Rice

GREENS

Add Grilled Chicken 7 Seared Salmon 10 Poached Shrimp 12

CLASSIC CAESAR | 12

Crisp Romaine, Grape Tomatoes, Parmesan, Garlic Croutons, Creamy Caesar Dressing

CHOP SALAD | 15

Petite Lettuces, Grape Tomato, Cucumber, Crumble Goat Cheese, Champagne Vinaigrette

PLATES

PEPPERED SALMON BOWL | 24

Quinoa Pilaf, Roasted Sweet Potatoes, Cucumber, Radishes, Fresh Arugula, Tomato Vinaigrette

STEAK FRITES | 28

10oz Strip Steak, Crispy Golden Potatoes, Rosemary Chimichurri

MUSHROOM RAVIOLI | 24

Butternut Squash, Candied Walnuts, Roasted Peppers, Gorgonzola Cheese, Za'atar Cream Sauce Add Grilled Chicken 7 Seared Salmon 10 Poached Shrimp 12

YOUNG 'UNS —

All Served with Kettle Chips or French Fries

JR. BURGER | 8

5oz Angus Beef Patty, Butter Lettuce, Sliced Tomato

CHICKEN FINGER | 8

 ${\sf Breaded\ Chicken\ Tenders\ Choice\ of\ Ranch,\ BBQ,\ or\ Honey\ Mustard\ Dipping\ Sauces}$

CHEESE QUESADILLA | 8

Blend of Colby Jack and Cheddar Cheese on Flour Tortillas

KIDS PASTA | 8

Pasta with Marinara and Grilled Chicken

DESSERT

BLACK CHERRY CHEESE CAKE | 9

Black Cherry Compote Swirled into Creamy Cheese Cake with Graham Cracker Crust

LEOPOLD'S ICE CREAM SANDWICH | 9

Vanilla ice cream with choice of oatmeal, peanut butter or chocolate chip cookie

AQUA STAR DRINKS

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WHITES & ROSE	40 / 46
Le Grand Courtage, Brut Rosé, France	15 / 60
Le Grand Courtage, Brut, France	13 / 55
Mionetto, Prosecco, Veneto, Italy	11 / 49

WHITES & ROSE	
Chardonnay, Snoqualmie, WA	12 / 46
Pinot Grigio, Pighin, Italy	12 / 46
Rosé, Fleurs de Prairie, France	13 / 48
Chardonnay, Sonoma-Cutrer, CA	16 / 60
Sauvignon Blanc, Wairua River, New Zealand	12 / 46
Moscato, Lange Twins, CA	11 / 42

REDS

Malbec, Terrazas, Argentina	12 / 46
Red Blend, Troublemaker, CA	12 / 46
Pinot Noir, Meiomi, CA	15 / 55
Cabernet Sauvignon, Substance, WA	16 / 60
Pinot Noir, Cherry Pie Wines, CA	17 / 62

BY THE BOTTLE

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Stags' Leap Chardonnay, Napa Valley, CA	110
Cakebread Cellars Chardonnay, Napa Valley, CA	140
Far Niente Chardonnay, Napa Valley, CA	150
Matanzas Creek Winery, Sauvignon Blanc, Sonoma County, CA	60
Velante, Pinot Grigio, Italy	70
Banshee, Pinot Noir Sonoma County, CA	70
Four Graces, Pinot Noir Willamette Valley, OR	75
Patz & Hall, Pinot Noir Sonoma Coast, CA	80
Stag's Leap Winery, Cabernet Sauvignon, Napa Valley CA	145
Far Niente, Cabernet Sauvignon, Oakville, CA	245
Cakebread Cellars Cabernet Sauvignon, Napa Valley, CA	140
Thorn, The Prisoner Wine Company, Merlot, Napa Valley, CA	80

COCKTAILS

SAVANNAH BLOODY MARY \$13 Savannah Vodka, Savannah Bloody Mary

GA PEACH MULE \$13

Peach Vodka, Fresh Lime juice, Ginger Beer

PEANUT BUTTER & JELLY \$14

Skrewball Whiskey, Chambord

BEER DOMESTIC 6

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

IMPORTED 7

Amstel Light, Corona Extra, Corona Light, Guinness, Heineken, Stella Artois, Blue Moon, Dogfish Head 60 Min. IPA, Samuel Adams, Sweetwater 420

LOCAL CRAFT 8

Southbound Hoplin IPA, Southbound Scattered Sun, Wicked Weed Pernicious IPA, Service Rally Point Pilsner, Service Ground Pounder Pale Ale