

DINNER MENU

Salad Selections

ROASTED FENNEL AND BEET SALAD

Goat cheese, arugula, lemon poppy seed vinaigrette 8

PEAR AND WALNUT SALAD

Topped with crumbled blue cheese and candied walnuts 11

CAESAR SALAD

Classic Caesar with shaved Asiago 8

CHEF'S CHOP SALAD

Ham, turkey, swiss cheese, fresh tomato, cucumber, greens, balsamic vinaigrette 9.5

Soup Selections

TOMATO AND MUSHROOM BISQUE

cup 3.5, bowl 5

SOUP DU JOUR

A freshly prepared soup with seasonal ingredients cup 3.5, bowl 5

Small Plates

ROASTED TOMATO AND GOAT CHEESE TART

Dressed baby greens 8

SHRIMP & CRAB COCKTAIL

Large shrimp, jumbo lump crabmeat, cocktail sauce 13.5

CRAB, SMOKED CHEDDAR AND ARTICHOKE DIP

Served with crusty French bread 9.5

FLASH FRIED CALAMARI

Roasted tomato sauce 8.5

ROASTED SCALLOPS AND APPLEWOOD SMOKED BACON

Dijon mustard, black pepper, balsamic glaze 10

BRUSCHETTA SAMPLER

Fresh mozzarella and roasted tomato; white bean hummus and olive tapenade;
Roasted beet, fennel and goat cheese 8

Lighter Fare

CRAB CAKE SANDWICH

Broiled and served with Remoulade and coleslaw 13

STEAMED ROPE GROWN MUSSELS

With blue cheese, bacon and arugula 11

ALL NATURAL GAME BURGER

Ask server for today selection Market Price

Lighter Fare cont...

U.S.D.A. PRIME BURGER*

8 oz. lean beef grilled to your specification, served on an artisan roll with lettuce and tomato 9
Add cheese, bacon, onions or mushrooms 0.5 ea

SAGA BLEU BURGER*

U.S.D.A burger, apple wood smoked bacon, Saga cheese, caramelized Vidalia onion,
Served on an artisan roll with lettuce and tomato 10.5

GRILLED PORTOBELLO SANDWICH

Roasted peppers, fresh spinach and roasted garlic and basil goat cheese 9

CHICKEN BBQ SANDWICH

Smoked cheddar, Applewood bacon, BBQ sauce, lettuce, tomato 9.5

BAKED TURKEY PANINI

Chipotle lime ranch, avocado, roasted peppers, provolone 9.5

HUMMUS SANDWICH ON GRILLED OLIVE BREAD

Roasted peppers, crispy kale chips 8.5

TRADITIONAL FISH AND CHIPS

Batter dipped, served with fresh lemon and malt vinegar 12

Large Plates

PETIT WAGYU BEEF STRIP

Jasmine rice, honey dew, pickled cucumber, sweet spicy soy 18

LUMP CRAB CAKES

Cilantro caper Remoulade single 21, twin 28

VEGETABLE AND TOFU CURRY

Rich coconut broth, steamed jasmine rice 14

CHEESE TORTELLINI AND GRILLED SHRIMP

Artichokes, spinach, garlic, roasted red pepper cream 16

CRISP ROAST DUCK

Caramelized pears, port wine infused honey 25

CRISPY SALMON

Blue crab scallion mashed potatoes, tomato and herb vinaigrette 21

LOBSTER AND TRUFFLE "MAC AND CHEESE"

Balsamic stewed tomatoes 19.5

HOUSE SMOKED HONEY CHIPOTLE CHICKEN

Sautéed garlic spinach, whole grain mustard mashed potatoes 16

GRILLED MAHI MAHI

Ginger hoisin glaze, sweet corn edamame succotash 21

TWIN BEEF FILET MEDALLIONS *

Roasted shiitake mushrooms, red wine sauce 27

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions