

# MENU

*Daily Lunch & Dinner specials available*

## APPETIZERS

- Fresh Cut Beach Fries** with cheese, bacon and ranch \$7.5  
**Homemade Loaded Spinach & Artichoke Dip** with corn chips \$9  
**Large Grilled Shrimp with Panko Coated Grits & Chorizo** with a chipotle cream sauce \$9.50  
Crispy coated **Fried Green Tomatoes** with large grilled shrimp \$12.5  
**Crab Dip served with Fresh Torilla Chips or Fresh Baguette** \$12  
**French Baked Baguette** (Serves 2-3) \$3

## SALADS

Dressings: Italian (fat free), Oil & Vinegar, Ranch, Balsamic Vinaigrette, Honey Mustard, Blue Cheese

**House** \$5      **Caesar** \$7

*Salad add on's:*

- Grilled or Jerk Chicken** \$7  
**Chunky Chicken Salad** \$7  
**Mahi Mahi** \$9  
**6 oz Flat Iron Filet Mignon** \$11  
**Shrimp** \$9  
**Crabcake** \$11

## SANDWICHES & WRAPS

All Sandwiches/Wraps served with your choice of Fresh Cut Fries, Homemade Potato Salad or Homemade Sweet Potato Salad (seasonal)

- Fried Green Tomato BLT** with Applewood Smoked Bacon, Lettuce & Spicy Mayo served on Wheat bread \$11  
**Grilled Caprese** Tomato, Mozzarella & Basil Tapenade served on wheat bread \$10  
**Chunky Chicken Salad** with Apples, Craisins & Sage on a brioche roll (Lettuce & Tomato on the side) \$10.5

- Grilled Mahi Mahi Wrap** with Cabbage, Pickled Onions & Spicy Mayo on a Spinach Wrap \$12
- Jumbo Lump Crab Cake Sandwich** on a Brioche roll (Lettuce & Tomato on the side) \$15
- Mirage Burger** with Cheese, Bacon, and Fried Egg & Mirage Sauce on a brioche roll (Lettuce & Tomato on the side) \$13.5
- Grilled Chicken on Brioche roll** either Jerk Seasoned, Plain or with Korean Pepper Sauce (Lettuce & Tomato on the side) \$11
- 8oz Certified Angus Beef Burger** on a Brioche roll (Lettuce & Tomato on the side) \$11  
*add bacon for an additional \$1*  
*add cheese for an additional \$1*  
*White American, Smoked Gouda, Fresh Mozzarella, Monterey Jack, Provolone or White Cheddar*

## ENTREES

All entrees available after 4:00 p.m & served with seasonal vegetables and starch of the day

- Large Grilled Shrimp with Panko Coated Grits & chorizo** with a chipotle cream sauce \$19.5
- Grilled Pork Chops** topped with apricot horseradish sauce \$19
- Two Jumbo Lump Crab Cakes** \$30
- 6oz Flat Iron Steak** topped with Roasted Garlic Butter & Jumbo Lump Crab Cake Combo \$27

*Check daily specials for our fish of the day & Chef's choice steak*

## CHILDREN'S MENU

- Hand Breaded Chicken fingers with Fries** \$8
- Grilled Cheese Sandwich with Fries** \$6
- Hamburger with Fries** \$7  
 (add cheese for \$1)
- 6oz Flat Iron Steak** served with seasonal starch & vegetable of the day \$17
- Grilled Mahi** served with seasonal starch & vegetable of the day \$17

## RED WINES

- Entrada Cabernet Sauvignon (Chile)
- J. Lohr Seven Oaks Caberet Sauvignon (California)

Cousion-Macul Merlot (Chile)  
St. Kilda Shiraz (Australia)  
Prophecy Pinot Noir (California)  
Santa Julia Malbec (Argentina)  
Paul Hobbs Cross Barn Pinot Nior (California)  
Dreaming Tree Crush Red Blend (California)  
Joshua Cellars Cabernet Sauvignon (California)  
Wild Horse Pinot Noir (California)

## **WHITE WINES**

Bogle Chardonnay (California)  
J. Lohr Chardonnay (California)  
Matua Sauvignon Blanc (New Zealand)  
Beringer White Zinfandel (California)  
Annalissa Pinot Grigio (Italy)  
Stella Moscato (Italy)  
Kim Crawford Sauvignon Blanc (New Zealand)  
La Crema Chardonnay (California)  
Sonoma Cutrrer Chardonnay (California)  
Fleurs de Prairie Rose (France)  
Gloris Ferrer Sonoma Brut Champagne (California)

Ask about our Beer Menu and Seasonal Cocktails