

DINNER MENU

SALADS AND STARTERS

PULLMAN SALAD

Mixed greens, walnuts, feta cheese, fresh berries, served with a poppyseed vinaigrette.

9.50

FRIED GREEN TOMATOES

Traditional fried green tomatoes dredged in corn meal, with burnt pork ends with onion jam.

16.00

BRIE EN CROUTE

Brie cheese wrapped in puff pastry served with seasonal jam and crostini.

18.00

CRAB CAKES

New Orleans style crab cake lump crab meat, onions, peppers, and house seasoning

MARKET

PRICE

MIXED GREENS

Mixed greens, three cheeses, cherry tomatoes, choice of dressing

9.00

CLASSIC WEDGE

Wedge butter lettuce, Roquefort blue cheese, bacon, maple roasted nuts, served with a homemade blue cheese vinaigrette

9.50

MIXED HOUSE

Mixed greens, walnuts, goat cheese, fresh berries, served with a poppy seed vinaigrette

9.50

FEATURED SALADS

HONEY SRIRACHA GLAZED SALMON

Sweet and spicy salmon tops our house greens, lime squeeze and olive oil.

16.00

PORTOBELLO CAPRESE

Portobella mushroom, Roma tomatoes, Mozzarella, Basil with a balsamic drizzle.

16.00

FRIED OYSTER CAESAR

Classic Caesar salad with Romaine lettuce, parmesan cheese and Caesar dressing

16.00

DINNER

ROASTED AIRLINE CHICKEN

25.00

French boneless chicken breast with drumette, served with mashed potatoes and asparagus.

DILL CRUSTED SALMON

26.00

Fresh Atlantic salmon with a dill crust served with asparagus, lemon and dill crème fraîche.

PAN SEARED SCALLOPS

34.00

Served with our seasonal succotash.

PARMESAN CRUSTED POMPANO

30.00

Parmesan and panko crusted pompano with sautéed spinach, leeks and mushrooms.

TRIPLE TAIL

30.00

Oven roasted triple tail, lemon butter sauce, with grilled asparagus.

FANNED FILLET

54.00

8oz Fillet over mashed potatoes sautéed spinach, and demi glace.

14OZ RIBEYE

36.00

Served with sautéed spinach, mashed potatoes, and red pepper compound butter.

POMPANO WITH BUTTER SAUCE & ROOT VEGGIES

28.00

LAMB CHOPS WITH THREE-MUSHROOM, SPINACH FETTUCCINE PASTA

36.00

Seared lamb lollipops with 3 mushroom fettuccine.

OSOBUCCO

29.00

Cross cut beef shank, vegetables slow braised in beef broth with risotto.