

DINNER MENU

SALADS AND STARTERS

PULLMAN SALAD

9.50

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

FRIED GREEN TOMATOES

16.00

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

BRIE EN CROUTE

18.00

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

CRAB CAKES

MARKET

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

PRICE

MIXED GREENS

9.00

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

CLASSIC WEDGE

9.50

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

MIXED HOUSE

9.50

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

FEATURED SALADS

HONEY SRIRACHA GLAZED SALMON

16.00

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

PORTOBELLO CAPRESE

16.00

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

FRIED OYSTER CAESAR

16.00

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

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 fraiche.

PAN SEARED SCALLOPS

34.00

Served with our seasonal succotash.

PARMESAN CRUSTED POMPANO

30.00

Parmesan and panko crusted pompano with sauteed 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 sauteed spinach, and demi glaze.

14OZ RIBEYE

36.00

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

POMPANO WITH BUTTER SAUCE & ROOT VEGGIES

28.00

LAMB CHOPS WITH THREE-MUSHROOM, SPINACH FETTUCINE PASTA

36.00

Seared lamb lollipops with 3 mushroom fettucine.

OSSO BUCCO

29.00

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