

Appetizers

Restaurant Sampler

Featuring 4 of Chef Ben's Favorites:

Braised Pork Belly on Parmesan Polenta

Little Gem – Candied Pecans, Gala Apples, Tillamook Cheddar, and Green Chili Ranch Dressing

Jumbo Shrimp topped with Roma Tomato Vinaigrette

Macaroni and Cheese

17

Chef Ben's Classic Mac & Cheese

7

Chicken Livers

Marinated in Buttermilk, lightly breaded and fried golden brown.

Served on White Cheddar Grits with Turnip Greens

8

Calamari

Lightly breaded and tossed in a White Wine Sauce. Garnished with Roma Tomatoes, Capers and Scallions

9

Bacon Delight

Trio of Bacon – Chocolate Bacon Strips, Coconut Bacon Strips, and Country Bacon Jam with fresh Crostinis

8

Southern Fried Green Tomatoes

With Tangy Fresh Herb Remoulade Sauce.

8

House Bruschetta

Ripe Tomatoes, Fresh Basil, Garlic and Parmesan with fresh Crostinis

8

Jumbo Shrimp Cocktail

With a Tangy Cocktail Sauce and Fresh Lemon

12

Steak Bites

Sautéed Tenderloin Pieces with Mushrooms tossed in Zip Sauce. Served with Garlic Rolls

12

Korean BBQ Short Rib Tostadas

Asian Slaw, Pickled Carrots, Corn Tortillas

9

Soups and Salads

Soup du Jour Cup 4 Bowl 7 **French Onion** Crock 6 **Bean** Cup 4 Bowl 7

Crispy Chicken Mango

Romaine, Toasted Coconut, Sliced Avocado, Fresh Mango, Sliced Strawberries,
Toasted Sesame Seeds, Crispy Chicken Tenders and Sesame Honey-Lime Dressing

12

Strawberry Fields

Mixed Baby Greens, Strawberries, Dried Cranberries, Crisp Apples, Candied Pecans, and
Crumbled Goat Cheese. Served with Raspberry Vinaigrette

Original Salad 8 Entrée Salad 11

With Chicken Breast 13 With Salmon 15

Shrimp and Crab Louie Crown

Crispy Iceberg Lettuce Crown, topped with Tomatoes, Avocados, Hard Boiled Eggs,
Beets, Green Onions, Poached Shrimp, Crabmeat and Special Sauce

18

Caesar Salad

Crisp Romaine Lettuce, house-made Croutons, Shredded Parmesan and Creamy Caesar Dressing

Original Salad 8 Entrée Salad 11

With Chicken Breast 13 With Salmon 15

Entrées

All Entrees served with your choice of House Salad or Cup of Soup

Lemon Scallops

Seared Jumbo Sea Scallops on Preserved Lemon Risotto, topped with braised Kale and Lemon Tarragon Beurre Blanc

24

Lobster Pappardelle Carbonara

Butter Poached Lobster, Rock Shrimp, Smoked Bay Scallops, Sweet Peas, and Prosciutto, and Pappardelle Pasta tossed with lightly roasted Garlic Cream and Parmesan Cheese

28

European Style Chilean Sea Bass

Caramelized Golden Brown Sea Bass on Corn Soubise, topped with Lump Crabmeat and Lemon Beurre Blanc. Served with a Demi Reduction Sauce

28

Bronzed King Salmon

Boursin Red Pepper Couscous, Braised Carrots and Rhubarb Chutney. Garnished with Chive Oil

25

New Orleans Style House Pork Chop

Lightly Blackened on Jalapeno Cheddar Grits. Topped with Braised Turnip Greens and Demi Glaze

21

USDA Prime Tenderloin Steak *

Acorn Squash, Brussel Sprouts, Mixed Fingerling Potatoes and Whole Mushroom Cap. Topped with Dried Fig Demi Glaze

6 oz. 34 8 oz. 36

USDA Prime Ribeye Steak *

Char-grilled 14oz Ribeye Steak with Sautéed Mushrooms and crumbled Bleu Cheese. Served with Parmesan Truffle Fries

39

Veal Tenderloin

Lightly pounded; on Crispy Sage Spaetzle and Steamed Spinach. Topped with Winter Squash Salsa

23

Club Style Entrées

Angry Chicken and Dumplings

Sautéed Asparagus Tips, Caramelized Onions, Baby Spinach, Roma Tomatoes, Pickled Jalapenos tossed in house-made Ricotta Dumplings and a Splash of Cream

Vegetarian 12

With Grilled Breast of Chicken 17

Honey Apple Chicken

Sautéed Chicken Breast, Granny Smith Apples, Pure Honey, Candied Pecans, deglazed with Brandy and Light Cream. Served on Roasted Sweet Potatoes; with Asparagus

17

New Orleans Catfish

Blackened Filet of Catfish on Red Bean Andouille Sausage Stew and Fried Okra

16

Spaghetti a la Bolognese

Spaghetti tossed in a rich Italian Tomato Meat Sauce

13

Maryland Crab Cakes

Chef Ben's house recipe, sautéed with Fresh Asparagus, Julienne Vegetables, Grape Tomatoes and Dill Beurre Blanc

16

* Consuming undercooked meats, poultry, eggs and seafood may lead to serious health conditions, especially in individuals with compromised immune systems

“I hope that the dishes I have created for you will nourish both your Body and Soul”

-Chef Ben Ortiz