



Fresh Chef Dinner Menu

Starters

*TUNA APP \$12

Ahi tuna served with wasabi, ginger and soy sauce

FRESH MADE GUACAMOLE & CHIPS \$7

SPINACH ARTICHOKE DIP \$7

Creamy spinach, jalapenos, tender artichokes and melted cheeses, served with corn chips.

SMOKED SALMON \$12

House-smoked salmon served with toast points and a side of our fresh herb aioli.

TOMATO FETA SAUTÉ \$7

Cherry tomatoes seasoned and seared in extra virgin olive oil with feta cheese served with crostini and a balsamic drizzle

SHRIMP COCKTAIL \$10

Chilled shrimp cooked with Old Bay and served with our home made cocktail sauce

Sandwiches

Served with kale and our fresh fries.

ADD BACON \$1.50

*CHEESE BURGER \$14

Fresh Chef's 8 oz burger topped with cheddar cheese, lettuce, tomato, onion and pickles.

*MUSHROOM AND PROVOLONE

BURGER \$16

8 oz burger topped with burgundy mushrooms and onions, provolone cheese, lettuce, tomato and onion .

CHICKEN SANDWICH \$14

BBQ or Hawaiian chicken topped with provolone cheese, lettuce, tomato and onion.

CHICKEN SALAD SANDWICH \$13

House-made cranberry chicken salad with tomato, pecans and cheddar cheese on grilled wheat toast.

PORTOBELLO SANDWICH \$13

Herb marinated portobello mushroom topped with roasted red pepper, feta cheese, red onion and lettuce with a balsamic glaze on a brioche bun.

CLUB SANDWICH \$12

Grilled wheat bread with sliced ham, turkey, provolone, lettuce, tomato and bacon. Served with fries

Pasta

~PASTA ALFREDO OR CAJUN PASTA \$10

Choose any of the below items to top either style

~*BLACKENED FILET \$20

~*GRILLED SALMON \$19

~GRILLED HERB SHRIMP \$18

~BLACKENED CHICKEN \$17

CHICKEN PARMESAN \$17

Lightly breaded chicken breast over angel hair pasta, topped with our pomodoro sauce and provolone cheese.

CHICKEN PICCATA \$17

Grilled chicken breast sautéed in a lemon, caper and butter sauce served over angel hair .

CHICKEN MARSALA \$17

Lightly breaded chicken breast served over angel hair pasta and topped with our rich marsala mushroom sauce.

*SALMON PICCATA \$19

Grilled salmon over angel hair pasta sautéed with kale and tomatoes tossed in a white wine sauce and topped with our piccata sauce.

SHRIMP PASTA PRIMAVERA \$23

Sautéed shrimp, zucchini, red peppers, and spinach in a light white wine sauce over a bed of linguini

Dinner Entrées

*BLACK & BLUE RIBEYE \$33

Blackened ribeye, topped with blue cheese and burgundy mushrooms, served with asparagus and fresh fries.

Add additional ounces for \$3 each!

*GRILLED RIBEYE \$31

*TERIYAKI FILET \$28

Grilled center-cut filet, marinated in our house-made teriyaki and served with fresh fries and grilled asparagus.

*BLACK & BLUE FILET \$30

Center-cut filet, blackened, grilled and topped with bleu cheese crumbles, served with fresh fries and grilled asparagus.

*GRILLED FILET \$28

BARBEQUE RIBS \$20

A half rack, slow roasted and finished on the grill, served with our fresh fries.

SHRIMP AND GRITS \$17

A combination of NOLA and Charleston styles.

HAWAIIAN/BLACKENED/SMOTHERED

2 CHICKEN BREASTS \$16

Served with cilantro rice and broccoli.

ROASTED HALF CHICKEN \$19

Slow roasted and brined tender chicken half served with mashed potatoes and roasted carrots

*GRILLED SALMON \$20

Fresh Atlantic salmon grilled served with cilantro rice topped with pico de gallo and broccoli.

BONE IN PORK CHOP \$18

Bone in pork chop basted with honey glaze served with mashed potatoes and fried apples.

GRILLED HERB SHRIMP \$18

Herb-based shrimp grilled with our herb marinade and served with cilantro rice topped with pico de gallo and broccoli.

CAJUN TROUT \$19 (ADD SHRIMP \$2)

Fresh grilled cajun North Carolina trout served with cilantro rice topped with pico de gallo and broccoli.

MEATLOAF \$16

Made in house, topped with marsala sauce and served with garlic mashed potatoes and roasted red peppers.

CHICKEN STIR FRY \$16

*BEEF OR SHRIMP \$17

Your choice of protein sautéed in a teriyaki sauce with assorted vegetables and tossed with rice or angel hair pasta.

Desserts

KEY LIME PIE SQUARE \$6

Zesty Key Lime custard on a cinnamon graham cracker crust, topped with whipped cream.

CHOCOLATE BROWNIE A LA MODE \$7

Rich fudge brownie stuffed with chocolate chunks and topped with whipped cream, chocolate sauce and ice cream.

FRUIT COBBLER OF THE DAY \$7

Fresh made fruit cobbler topped with ice cream

STRAWBERRY SHORTCAKE \$7

Fresh made shortcake topped with ice cream and fresh strawberry

*These items are cooked to order. 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.

Salads

Substitute Kale or Caesar salad for any of our entrée salads.

ROASTED CHICKEN SALAD \$14

Pulled roasted chicken tossed with Romaine, white cheddar cheese, bread crumbs, bacon, tomatoes and our Creamy Garlic

CHEF SALAD \$16

Acadia greens topped with ham, turkey, cheddar, bacon, tomatoes and red onion

*AHI TUNA SALAD \$19

Seared tuna thinly sliced over a bed of mixed greens tossed with our Asian Sesame dressing

HAWAIIAN CHICKEN SALAD \$14

Marinated grilled chicken breast on a bed of mixed greens topped with cheddar cheese, red onions, mushrooms, cucumbers, tomatoes and fresh grilled pineapple.

*TERIYAKI FILET SALAD \$17

Teriyaki-marinated beef tenderloin on a bed of mixed greens topped with cheddar cheese, red onions, mushrooms, cucumbers and cherry tomatoes.

SHRIMP LOUIE SALAD \$17

Chilled shrimp lightly seasoned and served on a bed of greens with boiled egg, tomatoes and your choice of dressing

*BLACK & BLUE FILET SALAD \$17

Blackened beef tenderloin on a bed of mixed greens topped with blue cheese, red onions, mushrooms, cucumbers and tomatoes.

*GRILLED SALMON SALAD \$17

Grilled salmon on a bed of mixed greens topped with feta cheese, red onions, mushrooms, cucumbers and tomatoes.

HERB SHRIMP SALAD \$17

Herb shrimp grilled and served on a bed of mixed greens topped with feta cheese, red onions, mushrooms, cucumbers, and tomatoes.

BLACKENED CHICKEN SALAD \$14

Grilled blackened chicken breast on a bed of mixed greens topped with blue cheese, red onions, mushrooms, cucumbers and tomatoes.

~GRILLED ROMAINE WEDGE

Grilled romaine wedge topped with herb vinaigrette, blue cheese crumbles, bacon, sunflower seeds and sundried tomatoes.

~CHICKEN \$14 *FILET \$17

~*SALMON OR SHRIMP \$17

SALAD DRESSINGS

Caesar, creamy garlic, blue cheese, herb vinaigrette, Catalina, and honey mustard.

Sides

Fresh fries \$4

Grilled asparagus \$4

Broccoli \$4

Cilantro rice \$4

Garlic bread \$3

Brussels Sprouts \$4

Mashed potatoes \$4

Vegetable Medley \$4

Burgundy mushrooms & onions \$5

Soup, Kale, Caesar or house salad \$5

White Cheddar Grits \$4

Roasted Carrots \$4

Fried Apples \$4

SUBSTITUTE SOUP OR SALAD FOR ANY ENTRÉE SIDE FOR \$1