

APPETIZERS

Seared Diver Scallop

Jumbo U-8 Scallop served with Saffron Risotto, Frisee, Fennel and Anise Oil \$12.00

Chilled Sesame Crusted Ahi Tuna

Served with Pickled Ginger, Wasabi, Ponzu, Wakame \$16.95

Shrimp Cocktail

Large Gulf Shrimp Cocktail served with Fresh Lemon, Cocktail Sauce, Arugula \$14.95

Vegetable Egg Roll

Served with Corn Puree, Black Bean Salsa, Cilantro \$8.95

SALADS

Salted Brick House Salad

Artisan Mixed Greens, Mango, Grape Tomato, Red Radish, Manchego, Toasted Hazelnuts, Honey Lemon Dressing \$13.00

Winter Harvest Salad

Frisee Lettuce, Butternut Squash, Granny Smith Apple, Dried Cranberries, Candied Pecans, Bleu Cheese Crumble, Honey-Balsamic Vinaigrette \$13.00

Tossed Cobb Salad

Romaine, Eggs, Bacon, Bleu Cheese Crumble, Cherry Tomato, Avocado, Ranch Dressing \$13.00

FRESH SANDWICHES

Salted Brick Burger

8 oz. Handmade Prime Angus Beef, Aged White Cheddar, Caramelized Onion, Bacon, Lettuce, Tomato, Garlic Aioli on a Toasted Brioche Bun. Served with One Side. \$13.95

Fried Catfish Sandwich

Hearty Portion of Freshly Fried Catfish topped with Lettuce, Tomato, Tartar Sauce and topped with Spiced Slaw. Served with One Side. \$13.95

ENTRÉES

Chicken Picatta

Spaghetti, Veg Du Jour, Capers, Parmesan topped with Beurre Blanc \$16.95

The "OP" Meatloaf

Homemade Meatloaf served with Whipped Potato, Veg Du Jour and topped with Mushroom Gravy \$16.50

BBQ Rib Platter

Cornbread Muffin, Baked Beans, Corn on the Cobb, Jack Daniel's BBQ *Half Rack \$14.00/Full Rack \$22.00*

Seared Scottish Salmon

Farro "Risotto", Asparagus, Charred Lemon, Fine Herbs, EVOO \$21.95

**ADDITIONAL
SIDES**

Beer Battered King Onion Rings \$5
French Fries \$5

Prime Tenderloin Tartar

Prime Minced Tenderloin, Capers, Red Onion, Garlic, Mustard served with Toast Points and Cornichons \$15.95

Buffalo Chicken Hushpuppies

Hearty portion of Chef's Buffalo Chicken Hushpuppies served with Blue Cheese Crumble, Franks Hot Sauce, Blue Cheese Dressing, Carrot Sticks & Celery Sticks \$12.95

Teriyaki Fried Pork Wings

Served with Green Onion, Watercress, Asian Slaw, House Teriyaki Sauce \$13.95

Classic Caesar Salad

Romaine, Garlic Croutons, Parmesan, Caesar Dressing \$13.00

Burrata Prosciutto

Artisan Mix, Grapefruit, Tomato, Balsamic Reduction, EVOO \$16.95

**Add to Any Salad Chicken- \$6.00 Steak- \$10.00*

Shrimp- \$9.00 Fresh Catch- \$Market Price

Soup Du Jour

Ask Your Server About Today's Special Creation \$5.95

French Dip Sandwich

6oz of Shaved Prime Beef, Sauteed Mushrooms, Onions, Swiss, & Au Jus on a Toasted Hoagie Roll. Served with One Side. \$14.95

Grilled Chicken BLT

Lettuce Tomato, Bacon, Garlic Aioli on a Brioche Bun. Served with One Side. \$12.95

Heritage Farms Boneless Pork Chop

8oz Hand Cut Pork Chop served with Mashed Idaho Potato, Roasted Root Vegetables, Demi, Fig & Bourbon Chutney \$15.95

Char Grilled 8oz Filet Mignon

Hand Cut Prime Filet served with Truffle Scented Mushroom Risotto, Balsamic Glazed Asparagus, Onion Straws and Natural Jus \$29.00

Fresh Catch of The Day

Fresh Line Caught Fish served with Steamed Rice, Seasonal Vegetables and topped with Lemon Beurre Blanc \$ Market Price

Sweet Potato Waffle Fries \$5
Fresh Fried Kettle Chips \$4