

Plates on the Square

Small Plates

Cheese Plate An assortment of artisan cheeses served with fruit and crackers, a classic complement to any of our fine wines *Market Price* Cheeses also available a la carte

Fried Green Tomatoes Topped with five-herb goat cheese, cucumber corn salsa, basil-infused sea salt, and balsamic vinaigrette 7.99

Wild Mushroom & Artichoke Dip The chef's family recipe—a creamy dip with shitake, portabella, cremini, and oyster mushrooms served hot with pita wedges 6.99

Smoked Lobster & Crab Dip Hickory and wild apple-smoked lobster and crab meats baked with parmesan, smoked Gouda, and cream cheeses and served hot with tortilla chips 8.99

Smoked Salmon Bruschetta Smoked Scottish salmon thinly sliced, rolled, and filled with an herb cream cheese spread on grilled bread with tomato-basil salsa 9.99

Crab Cakes Two Cajun-seasoned and pan-seared crab cakes made from jumbo lump and claw meat, topped with Creole remoulade, and served with Charleston grits and sautéed spinach 11.99

Bacon-Wrapped Barbecue Scallops Wrapped in bacon and grilled on skewers with fresh vegetables and topped with homemade barbecue sauce 9.99

Ahi Tuna Eggrolls Blackened seared tuna and Asian sambal slaw hand-rolled, flash-fried, and served with cucumber-wasabi sauce, teriyaki, and sweet Thai chile dipping sauce 8.99

French Onion Soup A scrumptious classic seasoned with fresh rosemary and thyme and topped with grilled herb butter bread and melted Swiss and provolone cheeses *Bowl* 5.99 *Cup* 3.99

Creamy Tomato Soup The ultimate comfort food topped with fresh basil, cracked pepper, and parmesan cheese *Bowl* 5.99 *Cup* 3.99

Garden Plates

Craig's Salad Marinated portabellas with gorgonzola, sugared pecans, and pears served over a bed of mixed greens with balsamic vinaigrette 9.49 *Half* 4.99

Greek Salad Feta cheese, Kalamata olives, Roma tomatoes, banana peppers, bell peppers, red onions, sprouts, and cucumbers over spinach and Romaine with Greek feta dressing 8.99 *Half* 4.49

Plates' Caesar A pink peppercorn Caesar dressing served over Romaine with shredded parmesan and herb and garlic croutons 6.99 *Side* 2.99

Add to Any Salad Chicken \$3 Salmon, Shrimp, Scallops, Steak, or Seared Tuna \$4

Taco Salad A jalapeno-cheese tortilla bowl filled with lettuce and topped with roasted corn, black beans, shredded Monterey Jack and Cheddar cheeses, diced tomatoes, freshly made guacamole, sour cream, black bean salsa, and seasoned shredded chicken 10.99 *Or try it with grilled shrimp or Angus steak*

Plates' Summer Salad *It's so good, we just have to serve it all year long.* Grilled chicken over mixed greens with goat cheese, croutons, sprouts, hard-boiled egg, crispy onions, fresh apples, oranges, strawberries, and raspberry-walnut vinaigrette 10.99 *Half* 5.99

Asian Ahi Tuna Salad Seared and thinly sliced blackened tuna steak served over mixed greens with mandarin orange sections, toasted almonds, fried wontons, ponzu soy sauce, a drizzle of cucumber-wasabi sauce, and toasted sesame sweet ginger dressing 12.99

Santa Fe Cobb Chipotle grilled chicken, corn, avocado, black beans, hard-boiled egg, diced tomatoes, bacon, cilantro, red onion, and shredded cheddar cheese served side-by-side in rows over a bed of mixed greens with ranch dressing 10.99 *Or try it with blackened shrimp or Angus steak*

Dressings Ranch, Blue Cheese, Russian, Balsamic Vinaigrette, Greek Feta, Raspberry-Walnut Vinaigrette, Toasted Sesame Sweet Ginger, Creamy Italian, Honey Dijon, and Creamy Cucumber-Wasabi

Whole Plates

- Cedar Plank Grilled Salmon** An 8-oz. fillet of Atlantic salmon grilled and presented on an organic plank of cedar, brushed with an apricot-soy glaze, and served with green beans and basmati rice 17.99
- Cheese & Sundried Tomato-Stuffed Chicken** A plump chicken breast stuffed with Boursin cheese and chopped sundried tomatoes, pan fried, then oven-baked, topped with marinara, and served with steamed broccoli and the vegetable medley 15.99
- Blackened Mahi-Mahi** A fresh 8-oz. fillet blackened on the grill, topped with a refreshing mango salsa and drizzled with honey-key lime sauce, and served with black-eyed peas and basmati rice 16.99
- Charleston Shrimp & Grits** An ample serving of scrumptiously rich Charleston-style grits topped with sautéed shrimp and andouille sausage-tasso ham gravy 14.99
- Seafood Penne a la Vodka** Penne pasta in a tomato cream sauce with garlic, cherry tomatoes, fresh basil, and parmesan topped with sautéed scallops and shrimp 16.99
- Sesame-Blackened or Ginger Panko Ahi Tuna** A sushi-grade steak prepared either style, seared to temperature, accompanied by wasabi, pickled ginger, and soy sauce, and served with basmati rice and the vegetable medley 16.99
- Red Snapper with Crawfish Étouffée** A traditional dish of the bayou with an 8-oz. fillet lightly blackened, topped with crawfish étouffée, served with Charleston grits and the vegetable medley 19.99
- General Tso's Chicken** A Chinese restaurant favorite everywhere...fried chicken slathered in a sweet and spicy chile sauce and served with basmati rice, steamed broccoli, grilled pineapple, and sautéed onions and peppers 14.99 *Choose mildly spicy or very hot. Try it with fried rice for 1⁵⁰.*
- Tequila-Marinated Fajitas** Chicken, steak, or shrimp—or all three—grilled with onions, bell peppers, and mushrooms and served with flour tortillas, guacamole, sour cream, lettuce, tomato, and pico de gallo
Steak 17.99 Chicken or Shrimp 14.99 Combo 18.99
- Indian Chicken Korma** Chicken served in a thick and creamy curry sauce, fried potato samosas, and garlic naan bread served with tamarind chutney and a cool yogurt sauce 16.99 *Available mild or spicy*
- Pot Roast Dinner** Beef roast slow-cooked with carrots, celery, and onions, topped with peppered turkey gravy, and served with green beans, black-eyed peas, and mashed potatoes with gravy 15.99
- New York Strip Hibachi Dinner** A 10-oz. strip steak hand-cut, seared on the flat-top with a teriyaki glaze, and served with cooked vegetables and Japanese white (yum yum) sauce and basmati rice 19.99
Try it with fried rice for 1⁵⁰. Other Available Hibachis: Chicken 14.99 Salmon, Shrimp, Scallops, or Seared Tuna 16.99
- Filet Mignon with Thyme-Mustard Glaze** A tender hand-cut 8-oz. filet seasoned and grilled to temperature, brushed with a thyme-mustard seed glaze, and served with garlic mashed potatoes and the vegetable medley 25.99
- Filet Mignon with Goat Cheese & Roasted Tomatoes** Our 8-oz. hand-cut filet grilled to temperature, topped with fresh goat cheese, oven-roasted cherry tomatoes, and balsamic reduction, and served with garlic mashed potatoes and the vegetable medley 27.99
- Elk Meatloaf** Made from 100% ground elk—quite possibly the world's healthiest meat—and topped with peppered brown gravy and served with green beans and sweet potato casserole 17.99

on the side

\$1.99

Sautéed Vegetable Medley, Basmati Rice,
Black-eyed Peas, Charleston Grits, Fried Okra,
Garlic Mashed Potatoes, Green Beans,
Steamed Broccoli, Sweet Potato Casserole

\$2.99

Side House Salad, Side Caesar

Beverages

\$1.99

Coke, Diet Coke, Coke Zero, Sprite,
Mello Yello, Mr. Pibb, Lemonade,
Orange Soda, Iced Tea, Hot Tea,
Regular or Decaf Coffee

To help cover non-food costs associated with serving guests, there will be a \$2.00 service charge for all split entrées.

Health Board Advisory: Consuming raw or undercooked foods such as meat, fish, or eggs which may contain harmful bacteria may cause serious illness or death.