

# Plates on the Square

## First Plates

**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

**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 *Add a classic grilled cheese sandwich for dipping \$3*

## Garden Plates

**Craig's Salad** Marinated portabellas with gorgonzola, sugared pecans, and pears served over a bed of mixed greens with balsamic vinaigrette 8.49 *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 7.99 *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

**Southern Chicken Salad** Shredded chicken, dried cranberries, and pecans mixed with mayonnaise and served on a bed of mixed greens with your choice of dressing and a fresh fruit garnish 7.49

**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 9.99 *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 11.99

**Santa Fe Cobb** Chipotle grilled chicken, corn, avocado, black beans, hard-boiled egg, Roma tomatoes, applewood-smoked bacon, cilantro, red onion, and shredded cheddar cheese served side-by-side in rows over a bed of mixed greens with ranch dressing 9.99 *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

## Rolled Plates

*Served with one side on your choice of wrap:  
Jalapeño-Cheese, Wheat, Tomato-Basil, or Spinach*

**Ahi Tuna** Blackened tuna steak cooked to temp, mixed greens, sprouts, toasted almonds, fried wontons, cucumber-wasabi sauce, and toasted sesame sweet ginger dressing 9.99

**California Chicken** Seasoned grilled chicken with avocado, provolone cheese, sundried tomatoes, crispy onions, sprouts, mixed greens, and lemon vinaigrette 8.99

**Chicken Cordon Bleu** A grilled wrap with herb-breaded chicken, Black Forest ham, Swiss cheese, spinach, and homemade honey Dijon dressing 8.99

**Plates' Exclusive Club** Smoked turkey, Black Forest ham, heirloom tomatoes, applewood-smoked bacon, Swiss and cheddar cheeses, Romaine lettuce, and herb aioli 8.99

**Marinated Portabella** Smoked Gouda, oven-roasted tomatoes, avocado, spinach, caramelized onions, sprouts, and a black bean spread 8.49

# stacked plates

*Served with one side*

- Pot Roast Sandwich** Slow-cooked pot roast on swirled rye bread with Swiss cheese, sautéed onions, roasted tomatoes, and sour cream spread 8.99
- Classic Cuban** Roasted pork loin and sliced Black Forest ham with Creole mustard, pickles, and melted Swiss cheese grilled on Cuban bread 7.99
- Esperanza Turkey Pita** Sliced turkey, Esperanza dressing, Pepper Jack cheese, applewood-smoked bacon, sprouts, lettuce, and tomato wrapped in grilled pita 8.99
- Black Angus Philly** Shredded Black Angus beef grilled with banana peppers, baby portabella mushrooms, onions, and bell peppers, topped with mild jalapeño cheese sauce, and served on a hoagie roll 8.99
- Three-Cheese Eggplant Parmesan** Fried eggplant slices and homemade marinara served in hoagie with provolone, mozzarella, and parmesan and topped with fresh basil 7.99
- Chicken Salad** Our Southern chicken salad served on wheat bread with spring mix, red onions, and tomatoes 7.49 *Try it toasted with cheese for just \$.75 more!*
- Grilled Turkey Reuben** Grilled smoked turkey, sauerkraut, Swiss cheese, and Russian dressing served on swirled rye bread 7.99
- Italian Pita** Genoa salami, capicola, Black Forest ham, and pepperoni wrapped in a pita with mozzarella, provolone, lettuce, red onions, tomato, red wine vinegar, and creamy Italian dressing 8.99
- Wes' Amazing Pimento Grilled Cheese** Pimento cheese spread, provolone, Havarti, caramelized onions, roasted tomatoes, and applewood-smoked bacon on Texas Toast 7.99
- BBQ Pulled Pork** Slow-smoked in house and topped with pickle slices and the chef's family BBQ sauce on a traditional soft bun 6.99
- Greek Gyro** Thinly shaved seasoned beef and lamb wrapped in a pita with feta cheese, red onions, shredded lettuce, and a traditional tzatziki sauce 7.99

## whole plates

- Hibachi Lunch** Assorted vegetables and your choice of meat grilled together on the flat-top and served with Japanese white (yum yum) sauce and basmati rice  
Steak, Scallops, Salmon, or Seared Tuna 9.99 Chicken 7.99 Shrimp 8.99
- Ahi Tuna Tacos** Blackened grilled tuna, Asian sambal slaw, and wasabi sour cream in two soft taco shells served with one side *Available hot, medium, or mild* 9.99
- Blackened Mahi-Mahi** A fresh fillet blackened on the grill, topped with a refreshing mango salsa and a drizzle of honey-key lime sauce, and served with your choice of one side 10.99
- Chicken & Dumplings** Thick, creamy stew of chicken, biscuits, potatoes, peas, carrots, and celery 7.99
- Steak Quesadilla** Grilled Black Angus steak, cheddar, Pepper Jack, and ancho-chipotle sauce grilled in a jalapeño-cheese tortilla, then topped with heirloom tomato pico de gallo, shredded lettuce, and Frank's-infused sour cream, and served with one side 8.99 *Or try it with chicken or shrimp*

## on the side

- Black-eyed Peas, Chips & Salsa, Curly Fries,  
Fresh Fruit, Fried Okra, Green Beans,  
Homemade Fries, Potato Salad,  
Sweet Potato Casserole, Sweet Potato Fries 1.99
- Side House Salad, Side Caesar,  
Sliced Heirloom Tomatoes 2.99

## Beverages

- Coke, Diet Coke, Coke Zero, Sprite,  
Mello Yello, Mr. Pibb, Lemonade, Powerade,  
Iced Tea, Hot Tea, Regular or Decaf Coffee 1.99

## Half'n' Half Plates

- 7.99  
Cup of Soup and Half Salad  
**OR**  
Cup of Soup or Half Salad and Half Stacked Plate
- | <u>Soups</u>  | <u>Stacked Plates</u>                    |
|---------------|--|
| French Onion  | BBQ ( <i>Open Faced on Toast</i> )       |
| Creamy Tomato | Chicken Salad ( <i>Reg. or Toasted</i> ) |
|               | Classic Cuban                            |
|               | Esperanza Turkey Pita                    |
|               | Greek Gyro                               |
|               | Grilled Turkey Reuben                    |
|               | Italian Pita                             |
|               | Pimento Grilled Cheese                   |
|               | Pot Roast                                |
- Salads  
Craig's  
Greek  
House  
Plates' Caesar

To help cover non-food costs associated with serving guests, there will be a \$1.50 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.