

Have fun and enjoy a variety of savory items from our menu.  
 We have designed each plate so you may share a combination of dishes with family and friends.  
 Food is presented randomly as it is prepared.

## From the Crock

### Lump Crab Bisque cup 4 / bowl 8

A creamy blend of crab and spices – sure to warm your soul.

Chef's Choice

### Classic French Onion Soup 4.50

The traditional rich flavor of sweet caramelized onions with a ciabatta crouton topped with swiss cheese.

### Chili con Carné cup 3.50 / bowl 6

A meaty, medium spiced chili topped with melted cheddar cheese.

### Chilled Gazpacho 3.50

A spicy blend of cilantro, celery, asparagus, bell peppers, onions, parsley and tomato. Served chilled with a dollop of sour cream.

### Homemade Soup of the Day cup 3.5 / bowl 6

## Fresh From the Garden

Dressings: Italian, Peppercorn Ranch, Blue Cheese, fat free Blueberry and our House Balsamic Vinaigrette.

### — Chilled —

### Grilled Blueberry Scottish Salmon Salad 8

Perfectly seared salmon on a bed of mixed greens with tomatoes, sliced cucumbers and red bell peppers with caramelized walnuts and fat free Blueberry dressing.

### Grilled Filet Mignon Salad 9

Tender grilled filet mignon sliced over fresh field greens, roasted vegetables, roma tomatoes and Gorgonzola cheese. Finished with a dijon aioli and balsamic reduction.

Chef's Choice

### Dish's Caesar Salad 3.5

Served with cheese encrusted croutons and an anchovy.

Add Grilled Chicken \$3

Add Scottish Salmon \$5

Add Filet Mignon \$5.50

Add Blackened Shrimp \$6

Add (4) Fried Oysters \$9

### Iceberg Wedge Salad 5

Topped with peppercorn ranch, Gorgonzola crumbles, diced roma tomatoes and chopped Applewood bacon.

### Caprese 5

Fresh sliced tomatoes and buffalo mozzarella over fresh seasonal greens. Drizzled with sweet balsamic reduction and a fresh basil garnish.

### Mixed Garden Greens 3

Seasonal greens with onion, cucumber and tomato and croutons.

### — Hot —

### Flash Fried Artichoke Hearts 4.5

Lightly dusted tender artichoke hearts. Served with dijon aioli.

Chef's Choice

### Tomato and Mozzarella Gnocchi 4.5

Pan seared potato pillow, herb and garlic marinara with fresh mozzarella. Finished with asiago and basil chiffonade.

### Crispy Eggplant Medallions 5

Served on fresh herb and garlic marinara – topped with fresh Ricotta.

### French Fries 3.75

Old-Fashion fried potato sticks with seasoned salt. Served with our homemade peppercorn ranch.

### Georgia Style Cheese Grits 3.5

Asiago, Cheddar and Swiss cheese blend.

### Real Sweet Potato Fries 4.5

Sprinkled with brown sugar and served with cinnamon butter.

### Fried Zucchini Strips 4.5

Served with a creamy horseradish sauce.

### Black Bean Cake 4.5

Served with a dollop of cilantro lime sour cream.

### Fire Grilled Vegetables 5

Cubed zucchini and yellow squash over brown rice. Served with low sodium soy ginger and horseradish sauce.

### Ravioli Caprese 4.5


Tender ravioli filled with fresh mozzarella, vine ripe tomatoes and basil. Finished with tomato alfredo sauce.

### Oven Roasted Asparagus 4.5

Topped with melted Gorgonzola and drizzled with extra virgin olive oil.

### Three Cheese Mac & Cheese 4.5

Elbow pasta baked with bread crumbs with red pepper flakes.

{ Feel free to order it not spicy } 

### Fried Cauliflower 4.25

Served with dijon bistro sauce.

### Portobella Pizza 5

A portobella mushroom cap topped with herb and garlic marinara. Baked to perfection with fresh mozzarella, finished with asiago and basil.

### White Lasagna 5.5

Layers of baked eggplant and pasta in a rich béchamel cream sauce.

### Gourmet Ciabatta 2.5

Baked in the oven, and sliced. Served with whipped butter.

### Ratatouille 3.25

Oven roasted vegetables in herb and garlic marinara.

### Mashed Potatoes 3.5

A perfect blend of Red Bliss potatoes and roasted garlic cloves.

### Homemade Hummus 4.5

Chef's daily selection made with Tehini. Served with toasted crustinis.

# Pizzas From the Wood Stone Oven

## Traditional Bianca 6.50

White béchamel sauce with garlic and fresh mozzarella.

## Four Meat Pizza 8.00

Applewood bacon, pepperoni, Andouille sausage and ground sirloin.

## Margarita 6.50

Fresh basil, sliced tomatoes and olive oil with mozzarella cheese.

## Mediterranean 8.00

Grilled chicken breast, mozzarella, feta cheese, fresh spinach, roasted red peppers over alfredo sauce, drizzled with balsamic reduction.

*Chef's Choice*

## Steak and Bleu 8.50

Grilled filet mignon, fresh portobellos and Gorgonzola crumbles over Mornay sauce. Finished with balsamic reduction.

## Cheese or Pepperoni Pizza 6.00

Traditional red sauce pizza with fresh mozzarella.

## Carnivorous Creations

— All steaks cooked to a warm pink center —

## Filet Mignon Au Poivre 9

Tender filet mignon with a peppercorn brandy cream sauce. Served over mushroom and scallion risotto.

*Chef's Choice*

## Ground Sirloin Sliders 5

Twin sliders with seasoned sirloin served with Worcester sauce.



## Spaghetti and Sirloin Meatballs 5

A traditional dish with The Dish's twist.

## Vodka Penne d'Andouille 5.50

Penne pasta with a vodka sauce topped with sliced Andouille sausage.

## Lasagna Bolognese 6

Pepperoni infused marinara sauce with ground pork and sirloin in five layers of cheese and pasta.

## Beef Short Ribs 8

Slowly braised, topped with a tangy spicy red sauce. Served with roasted garlic red bliss mashed potatoes.

## Filet Mignon Stroganoff 8.5

Egg noodles and tender filet mignon tips in a rich brown sauce.

## Veal Scallopini

### — a la Marsala 8

Sautéed in a rich decadent marsala wine and mushroom sauce. Served with mushroom and scallion risotto.

### — a la Picatta 8

Sautéed in a lemon, caper and butter white wine reduction. Served over linguine.

### — a la Parmesan 10

Lightly breaded and pan fried. Finished in the brick oven with herb and garlic marinara with mozzarella and asiago cheeses.

## Smoked Pork with a Mojo Sauce 7.5

Cuban style served over black beans and brown rice.

## Cuban Sliders 5

Smoked pork with swiss cheese, pickles and mustard.

## Chopped Sirloin Steak 5

Seasoned grilled sirloin steak, served atop roasted garlic red bliss mashed potatoes and covered in a rich mushroom demi.

## Lollipop Lambchops 11

Grilled and topped with a dijon and dill cream sauce. Served over frazzled onions.

## Poultry and Friends

## Chicken Picatta 6.5

Sautéed in white wine, with capers and lemon over linguine.

## Chicken Marsala 6.5

Sautéed in a marsala wine and mushroom sauce served over risotto.

## Tender Chicken Chunks 5

Breast of chicken, hand battered and fried.

Served with ranch or honey mustard for dipping.

## Chicken Pot Pie 5.5

A homemade favorite with a golden brown puff pastry.

## Mojo Chicken 6.5

Cuban style chicken breast served over black beans and brown rice.

## Buffalo Garlic Chicken Chunks 5 **NEW!**

Our tender chicken chunks, tossed in a hot garlic sauce over mixed greens. Served with Bleu Cheese Dressing for dipping.

Kid Friendly  Kids under 12 drink soda and iced tea for free!

{ \$.99 for Milk or Juice - no free refills - Cranberry, Orange, Pineapple, Grapefruit, Tomato Juices available }


\*\*100% of The Dish's fried items are fried in peanut oil.

You may significantly increase your risk of serious food borne illness, especially for vulnerable consumers, if you consume animal foods in a ready to eat form, or used as an ingredient in another ready to eat food, that are raw, under cooked or otherwise not processed to eliminate pathogens.

# Dishes From the Sea

**Shrimp** \*minimum of 4 of a kind per order

— **Cocktail** \*1.5 ea   
It stands on its own, served with cocktail sauce.

— **Fried** \*1.5 ea   
Served with tartar or cocktail sauces.

— **Blackened** \*1.75 ea  
Served with cheese grits.

— **Marinara** \*1.75 ea  
Sautéed in a herb and garlic marinara over linguine.

— **Scampi** \*1.75 ea  
Sautéed in white wine and butter garlic sauce over linguine.

— **Parmesan** \*2 ea  
Lightly breaded and pan fried. Finished in the brick oven with herb and garlic marinara with mozzarella and asiago cheeses.

**Grilled Scottish Salmon** 8

Served over roasted vegetables.

**Sesame Seared Ahi Tuna** 7

Served on a bed of spring mix with a Wasabi aioli and soy ginger glaze.

*Chef's Choice*

**Fish and Chips** 6

A traditional beer battered favorite served with homemade tartar sauce.

**Available with Grouper** : \$8.50

**Upgrade to Sweet Potato Fries** add \$.75

**Grouper Bites** 6.5 *NEW!*

Small pieces of Grouper fried to perfection to make the best finger food! Served with Blackened Aioli.

**Calamari** 7

House breaded tender filets, flash fried.

Served with herb and garlic marinara or dijon aioli.

**Crab Cocktail** 9

Jumbo lump crab meat served with homemade cocktail sauce.

**Oysters** \*minimum of 4 of a kind per order

— **Fried** \*2.25 ea  
Served with creamy horseradish sauce over spring mix.

— **Blackened** \*2.25 ea  
Served with creamy horseradish sauce over spring mix.

— **Shooters** 2.25 ea - minimum of 4 not required  
Served with a chilled cilantro gazpacho.

**Little Neck Clams**

— **Scampi** 7  
In a white wine, lemon butter, garlic sauce. Served over linguine.

— **Marinara** 7  
In a herb and garlic marinara sauce over linguine.

— **Casino** 6  
Served on the half shell, topped with bacon, garlic, red peppers cheese and parmesan bread crumbs.

**Mussels**

— **Scampi** 6  
Sautéed in a white wine, lemon butter and garlic sauce served over linguine.

— **Marinara** 6  
Sautéed in a herb and garlic marinara served over linguine.

**Escargot**

— **Scampi** 6  
In a white wine, lemon butter, garlic sauce over linguine with fresh sliced portobella mushrooms.

— **Marinara** 6  
Sautéed in a herb and garlic marinara over linguine.

**Crab Cakes** 9

Jumbo lump crab meat served with a rémoulade sauce.

*Chef's Choice*

## Sweet Treats

**Red Velvet Cake** half 3.75 / full 7.25

Layers of moist genoise with rich frais creme plomage.

**Tuxedo Bombe** half 3.75 / full 7.25

Chocolate genoise, white milk and dark chocolate mousse, with a chocolate ganache shell coating.

**Lemoncello** 3

Lemon cake with a sweet layer of raspberry.

**Chocolate Pot Au Creme** 2.5

A dark chocolate treat, served in an espresso cup with whipped cream!

**Ice Cream** 2

Vanilla Bean, Rainbow Sherbert, Mint Chocolate Chip.

**Tiramisu** 2.5

Coffee infused lady fingers topped with Marscapone cheese.

**Pavlova** 4.5

A Russian meringue pie with a tangy sweet fruits of the forest topping.

**Crème Brûlée** 3.5

A traditional custard with fresh caramel sugar.

## Beverages

**Cold Drinks**

— All fountain drinks are complimentary refills—

**Soda, Tea and Lemonade** 1.95

Coke, Diet Coke, Sprite, Barq's Root Beer, Orange Soda, Pink Lemonade, Club Soda, Gingerale, Iced Tea, Sweetened Iced Tea, Nestea Raspberry Iced Tea

**Bottled Water** \$2.75 bottle

Aqua Panna 500 ml  
Sparkling Pellagrino 500 ml

**Hot Drinks**

— Offered in Regular or Decaffeinated —

Hot Tea	1.75
Coffee	2.00
Cappuccino	3.95
Latte	3.95
Espresso	2.25
Double Espresso	4.00
Hot Chocolate	1.75

**2 for 1 Happy Hour Everyday 4:30 - 6:30!**

**On all House Wine, Well Liquor, Draft and Bottled Beer**