



## starters

- Spicy Fried Oysters** ..... \$10  
with chipotle raspberry vinaigrette
- Fried Green Tomatoes** ..... \$7  
with lump crab remoulade
- Fried Calamari** ..... \$9  
with sweet and spicy pepper jelly
- BCA Dip** ..... \$10  
bacon, crab and artichoke dip  
served with toasted baguette
- Frickles** ..... \$5  
lightly fried pickle chips  
served with a spiced remoulade
- Deviled Eggs** ..... \$6  
topped with paprika and bacon crisps  
served over field greens
- Fried Pepper Jack** ..... \$8  
with spiced sundried tomato dressing
- The Plate** ..... \$14  
frickles, deviled eggs and fried pepper jack
- Soup of the Day** ..... \$5
- Seasonal Soup** ..... \$5  
gazpacho
- Additional Bread Basket** ..... \$2

## salads

- House Salad** ..... \$5  
mixed greens, matchstick carrots  
and choice of dressing
- Heirloom Tomatoes** ..... \$8  
crumbled feta, tarragon, cracked black pepper,  
and balsamic vinaigrette
- Seven Leaf Salad** ..... \$8  
cherry tomatoes, avocado, grilled corn  
and a garlic grilled crouton  
tossed in an herbed cottage cheese dressing
- Crisp Caesar Salad** ..... \$8  
romaine, parmesan and croutons
- Lolla Rossa** ..... \$9  
crumbled blue cheese, raspberries and spiced  
pecans tossed in a classic vinaigrette
- entrée salads**  
**add the following:**
- chicken breast ..... \$4  
shrimp ..... \$9  
flank steak\* ..... \$9  
portabella mushroom ..... \$5

\*consuming raw or undercooked meat, poultry, eggs or seafood may increase the risk of illness.

## from the grille

all grilled entrees come with your choice of sauce and two sides

### turfy

6oz. Del Merei Sirloin Filet . . \$21  
12oz. Kansas City Strip . . . \$26  
7oz. Flank Steak . . . . . \$16  
6oz. Filet Mignon . . . . . \$25  
14oz. Bone-In Rib Eye . . . . \$28  
7oz. Chicken Breast . . . . . \$15  
7oz. Portabella Mushroom . . \$13

### surf

Alaskan Wild Salmon Filet . . \$18  
5 Grilled Jumbo Shrimp . . . \$23  
Twin Lump Crab Cakes . . . \$mkt

### something saucy?

blue cheese reduction	dill crème fraiche
horseradish cream	lemon caper butter
dmg steak sauce	teriyaki bacon
peppercorn brandy	béarnaise

### sides

All sides are \$4.50 each if ordered separately from a grilled entree

smashed potatoes: mashed your way . . .

one flavor is on us, additional flavors are \$.50 each

applewood bacon	goat cheese
roasted garlic	sour cream
caramelized onion	sun dried tomato
horseradish	cajun butter

creamy garlic cheese grits	grilled mushrooms
baked mac-n-cheese	slow cooked collard greens
grilled asparagus	southern style green beans
grilled zucchini	apple butter baked beans
sautéed spinach	hand cut fries
creamed spinach	martinsville summer squash
haricots verts	creole mustard potato salad

## eat and be merei

chef's suggestions

### Chicken Fried Steak . . . . . \$19

beef tenderloin pounded thin with slow cooked collard greens and vine ripe tomatoes finished with vidalia cream gravy

### Jambalaya Pasta . . . . . \$17

sautéed chicken breast, andouille sausage, jumbo shrimp, bell peppers and onions over penne pasta in a cajun cream sauce

### Cedar Planked Salmon . . . . . \$18

grilled salmon with grilled asparagus over a roasted corn pancake with smoked tomato chutney

### Shrimp and Grits . . . . . \$26

sautéed jumbo shrimp with tomatoes, mushrooms, scallions and andouille sausage in a cajun cream sauce over creamy garlic cheese grits

### Del Merei Meatloaf . . . . . \$15

house made meatloaf with southern style green beans and sour cream smashed potatoes with brown gravy

### Lobster and Spaghetti . . . . . \$19

lobster sautéed with portabella mushrooms, sun dried tomatoes over zucchini "spaghetti" in white wine and xvo

### Beef Tournedos and Fried Oysters . . . . . \$21

grilled petite beef filets with haricots verts and cajun butter smashed potatoes topped with béarnaise and madeira sauces

### Sautéed Alaskan Halibut . . . . . \$20

halibut with sautéed spinach over steamed rice finished with chipotle raspberry vinaigrette

## drink and be merei

beverages

### something cool?

Soft Drinks . . . . .	\$2.00
Ibis Moon Iced Tea (sweet) . . . . .	\$3.00
Ibis Moon Iced Tea (unsweetened) . . . . .	\$2.50
San Pellegrino (500ml. sparkling) . . . . .	\$3.00
San Pellegrino (1ltr. sparkling) . . . . .	\$5.00
Acqua Panna (500ml. still) . . . . .	\$3.00
Acqua Panna (1ltr. still) . . . . .	\$5.00

### something warm?

Cappuccino . . . . .	\$4.50
Latte . . . . .	\$4.50
Spiced Chai Latte . . . . .	\$2.50
Espresso . . . . .	\$3.00
Double Espresso . . . . .	\$6.00
French Roast Coffee . . . . .	\$3.00
Novus Hot Tea . . . . .	\$3.00



## something sweet?

desserts

**Double Chocolate Mousse Cake . . . . . \$7.00**

**American Profiteroles . . . . . \$6.50**  
with vanilla or chocolate ice cream

**Bread Pudding . . . . . \$4.50**  
topped with champagne strawberry coulis

**Grilled Glazed Doughnut . . . . . \$6.00**  
under vanilla ice cream, topped with a pecan  
and apple caramel sauce

**Strawberry Shortcake . . . . . \$6.50**  
with whipped crème fraiche

**Carrot Cake . . . . . \$6.50**  
with cream cheese frosting and rum caramel

**Seasonal Brownie . . . . . \$5.00**  
topped with seasonal ice cream

**Pie of the Day . . . . . \$6.00**  
add vanilla ice cream . . . . . \$7.50

**Mixed Berry Sorbet . . . . . \$4.50**

**Ice Cream . . . . . \$2.50**  
chocolate or vanilla

gift certificates available

18% gratuity will be added to parties of 6 or more