



DINNER MENU

starters

BCA Dip\$9
bacon, crab and artichoke dip served with toasted baguette

Frickles\$4
lightly fried pickle chips served with a spiced remoulade

Deviled Eggs\$6
topped with paprika and bacon crisps served over field greens

Grilled Chicken Kabobs\$8
teriyaki marinated chicken kabobs with onions and red and green peppers

Beer Battered Mozzarella\$7
spiced tomato dressing

The Plate\$14
frickles, deviled eggs, fried mozzarella

Soup of the Day\$5

salads

House Salad\$5
matchstick carrots and choice of dressing

Seven Leaf Salad\$8
cherry tomatoes, avocado, grilled corn and a garlic crouton tossed in an herbed cottage cheese dressing

Crisp Caesar Salad\$8
olive tapenade crouton with parmesan

Lolla Rossa\$8
crumbled blue cheese, raspberries and spiced pecans tossed in a classic vinaigrette

entrée salads

add the following:

grilled chicken breast\$4
grilled shrimp\$8
grilled scallops\$12
grilled flank steak*\$8
grilled portabella mushroom\$5

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

from the grille

all grilled entrées* come with your choice of sauce/enhancement and two sides

turfy

Tenderloin \$25
Kansas City Cut Strip . . \$25
Petite Filet \$20
Flank \$16
Chicken Breasts \$15
Portabella \$13

surf

Salmon \$17
Sea Scallops \$mkt.
Jumbo Shrimp. . . . \$20
Crab Cakes. \$mkt.

something saucy?

peppercorn brandy cream	classic béarnaise*
blue cheese reduction	dill cream
horseradish cream	DMG BBQ
DMG steak sauce	

Sides

all sides are \$3 if ordered separately from a grilled entrée

smashed potatoes: mashed your way . . .

bacon	goat cheese
roasted garlic	sour cream
caramelized onion	plain
horseradish	

creamy garlic cheese grits	grilled mushrooms
baked mac-n-cheese	slow cooked collard greens
grilled asparagus	southern style green beans
sautéed spinach	apple butter baked beans
creamed spinach	hand cut fries

eat and be merei

chef's suggestions

Shrimp and Grits \$26

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

Cedar Planked Salmon* \$16

grilled asparagus, roasted corn pancake and smoked tomato chutney

Surfy Turfy* \$26

grilled petite filet and broiled crab cake with grilled asparagus, roasted garlic smashed potatoes and a classic béarnaise sauce

Seared Sea Scallops* \$mkt

wyld mushrooms, cherry tomatoes and spinach served over penne pasta with a bacon pesto cream sauce

Braised Beef BBQ Ribs \$19

slow cooked collard greens and baked mac-n-cheese

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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
Voss Water (375ml. still or sparkling)\$4.00
Voss Water (800ml. still or sparkling)\$8.00

something warm?

Cappuccino\$4.50
Latte\$4.50
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	

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.