



Wednesday June 12th, 2019

Market Fish 19

Blackened Florida Swordfish, Roasted Spring Fingerling Potatoes, Baked Parmesan Zucchini, Pickled Red Cabbage, Lemon Aioli

Santorini Salad 14

Fresh Greens, Marinated Artichoke Hearts, Gigandes Beans, Prosciutto, Roasted Red Peppers, Assorted Olives, Red Onion, Cucumbers, Roasted Tomatoes, Feta, Sienna Vinaigrette

Add: * Filet Medallion 7 Chicken 6 * Salmon 8

*Filet Medallions 17

Pan Seared, Capellini & Vegetable Primavera, Baby Spinach

Starters

Wild Mushroom & Chevre Arrancini 10

Crispy Calamari "Vesuvio" 17

Soups/Salads

Tomato Basil 7

Chicken Florentine 7

Mediterranean Chophouse 16

Joyce Farms Chicken, Chevre, Sunflower Seeds, Cherry Tomatoes, Sundried Cranberries, Spring Greens, Cucumbers, Roasted Beets, Balsamic Vinaigrette

Grilled Chicken Caprese 17

Heirloom Tomatoes, Fioretta Fresh Mozzarella, Spring Greens, Balsamic Vinaigrette

* Norwegian Salmon & Baby Spinach 18

Walnuts, Goat Cheese, Cherry Tomatoes, Crispy Onions, Warm Bacon Dressing

Kres Caesar 10

Crisp Romaine, Homemade Croutons, Shaved Parmesan, House Made Caesar Dressing

Add: * Filet Medallion 7 Chicken 6 * Salmon 8

* Steak Salad 18

Filet Medallion, Fresh Greens, Romaine, Fire Roasted Corn, Avocado, Feta Cheese
Marinated Red Peppers & Onions, Sienna Vinaigrette

Sandwiches

Crispy Fish Sandwich 16

Crispy Mahi, Brioche, Fennel Slaw, Sweet Potato Fries, Horseradish Dipping Sauce

* Black & Bleu Sandwich 17

Blackened Filet Medallions, Gorgonzola Crusted, Lettuce, Tomato, Onion, Crispy Fries, Horseradish Dipping Sauce

Blackened Fish Sandwich 18

Blackened, Mahi, Brioche, House Remoulade, Lettuce, Tomato, Onion, Sweet Potato Fries, Horseradish Dipping Sauce

Chophouse Club Sandwich 15

Turkey Breast, Bacon, Heirloom Tomato, Cheddar, Red Pepper Ranch, Grilled Flatbread, Summer Squash Pasta Salad

* Pan Seared Open Face Steak Sandwich 16

Tenderloin, Caramelized Onions & Peppers, Aged Manchego, Amarillo Pepper Glaze, Crispy Fries

* Brasstown All-Natural Burger 15

All-Natural Beef, Manchego Cheese, Sautéed Onions, Lettuce, Heirloom Tomato, Brioche, Crispy Fries

Greenhouse Vegan Burger 14

House Made Vegan Burger, Grilled Flatbread, White Cabbage Slaw, Herb Vegan Mayo, Fries

From the Grill

* Norwegian Salmon 29

Roasted Vegetables & Rainbow Orzo

* Pork Chop (12oz.) 29

Parmesan Mash & Asparagus

* Filet Mignon (8oz.) 39

Parmesan Mash & Asparagus

* Prime New York Strip (16oz.) 46

Parmesan Mash & Asparagus

18% Service Charge Added to Parties of 6 or More

* There is an increased risk associated with consuming raw or undercooked meat, poultry or seafood. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.