



Fresh Chef Dinner Menu

Starters

DUO DIP \$11

Pimento queso and fresh guacamole, topped with pico de gallo and served with corn chips.

FRESH MADE GUACAMOLE & CHIPS \$7

SPINACH ARTICHOKE DIP \$7

Creamy spinach, jalapenos, tender artichokes and melted cheeses, served with corn chips.

*TUNA APP \$12

Ahi tuna served with wasabi, ginger and soy sauce.

SMOKED SALMON \$12

House-smoked salmon served with toast points and a side of our fresh herb aioli.

CRAB CAKE APPETIZER \$12

A crab cake served with a whole grain mustard sauce

Sandwiches

Served with Kale salad and our fresh fries.

ADD BACON \$1.50

*FRESH CHEF HALF POUND BURGER

Fresh Chef's 8 oz burger topped with lettuce, tomato, onion and pickles, topped with

~CHEDDAR CHEESE \$14

~MUSHROOMS AND PROVOLONE \$16

CHICKEN SANDWICH \$15

BBQ or Hawaiian chicken topped with provolone cheese, lettuce, tomato and onion.

GRILLED MAHI SANDWICH \$17

Mahi blackened and grilled served with sriracha aioli, lettuce, tomato, and red onions.

CHICKEN SALAD SANDWICH \$14

House-made cranberry chicken salad with tomato, pecans and cheddar cheese on grilled wheat toast.

PORTOBELLO SANDWICH \$13

Herb marinated portobello mushroom topped with roasted red pepper, feta cheese, red onion and lettuce with a balsamic glaze on a brioche bun.

Pasta

PASTA ALFREDO OR CAJUN PASTA \$10

Choose any of the below items to top either style

~*BLACKENED FILET \$20

~*GRILLED SALMON \$19

~GRILLED HERB SHRIMP \$18

~BLACKENED CHICKEN \$17

CHICKEN PARMESAN \$17

Lightly breaded chicken breast over angel hair pasta, topped with our pomodoro sauce and provolone cheese.

PESTO WITH CHICKEN \$16

OR SHRIMP \$18

Your choice of grilled chicken or shrimp tossed in a light pesto sauce over a bed of angel hair pasta

CHICKEN PICCATA \$17

Grilled chicken breast sautéed in a lemon, caper and butter sauce served over angel hair.

CHICKEN MARSALA \$17

Lightly breaded chicken breast served over angel hair pasta and topped with our rich marsala mushroom sauce.

*SALMON PICCATA \$19

Grilled salmon over angel hair pasta sautéed with kale and tomatoes tossed in a white wine sauce and topped with our piccata sauce.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Dinner Entrées

*BLACK & BLUE RIBEYE \$34

Blackened ribeye, topped with blue cheese and burgundy mushrooms, served with asparagus and fresh fries.

Add additional ounces for \$3 each!

*GRILLED RIBEYE \$32

*TERIYAKI FILET \$29

Grilled center-cut filet, marinated in our house-made teriyaki and served with fresh fries and grilled asparagus.

*BLACK & BLUE FILET \$31

Center-cut filet, blackened, grilled and topped with bleu cheese crumbles, served with fresh fries and grilled asparagus.

*GRILLED FILET \$29

BARBEQUE RIBS \$20

A half rack, slow roasted and finished on the grill, served with our fresh fries.

SHRIMP AND GRITS \$18

A combination of NOLA and Charleston styles.

GUMBO \$18

NOLA style with shrimp, chicken, and andouille sausage with traditional vegetables served over a bed of rice

TWO CHICKEN BREASTS SERVED

HAWAIIAN OR BLACKENED OR

SMOTHERED \$16

Your choice of marinated, blackened or smothered chicken breasts served with cilantro rice and broccoli.

*GRILLED SALMON \$20

Fresh Atlantic salmon grilled and served with cilantro rice topped with pico de gallo and broccoli.

BONE IN PORK CHOP \$17

12 oz grilled, served with mashed potatoes and fried apples.

GRILLED HERB SHRIMP \$18

Herb-based shrimp grilled with our herb marinade and served with cilantro rice topped with pico de gallo and broccoli.

CAJUN TROUT \$19 (ADD SHRIMP \$2)

Fresh grilled cajun North Carolina trout served with cilantro rice topped with pico de gallo and broccoli.

MEATLOAF \$16

Made in house, topped with marsala sauce and served with garlic mashed potatoes and roasted red peppers.

CRAB CAKE ENTRÉE \$28

Two crab cakes served with a side of our whole grain mustard sauce with cilantro rice and broccoli.

Sides

Fresh fries \$4

Grilled asparagus \$4

Broccoli \$4

Cilantro rice \$4

Garlic bread \$3

Brussels sprouts \$4

Mashed potatoes \$4

Vegetable medley \$4

Burgundy mushrooms & onions \$5

Soup, Kale, Caesar or House salad \$5

White cheddar grits \$4

Mushroom risotto \$4

Fried apples \$4

Quinoa \$4

Snow peas \$4

SUBSTITUTE SOUP OR SALAD FOR ANY ENTRÉE SIDE FOR \$1

Salads

Substitute Kale or Caesar salad

ROASTED CHICKEN SALAD \$14

Pulled roasted chicken tossed with Romaine, white cheddar cheese, bread crumbs, bacon, tomatoes and our Creamy Garlic.

GRILLED MAHI SALAD \$16

Grilled mahi on a bed of mixed greens topped with feta cheese, red onions, mushrooms, cucumbers and tomatoes.

CHEF SALAD \$16

Acadia greens topped with ham, turkey, eggs, cheddar, bacon, tomatoes and red onion.

*AHI TUNA SALAD \$19

Seared tuna thinly sliced over a bed of mixed greens topped with corn salsa and avocado and tossed with our Asian Sesame dressing.

HAWAIIAN CHICKEN SALAD \$14

Marinated grilled chicken breast on a bed of mixed greens topped with cheddar cheese, red onions, mushrooms, cucumbers, tomatoes and fresh grilled pineapple.

*TERIYAKI FILET SALAD \$17

Teriyaki-marinated beef tenderloin on a bed of mixed greens topped with cheddar cheese, red onions, mushrooms, cucumbers and cherry tomatoes.

*BLACK & BLUE FILET SALAD \$17

Blackened beef tenderloin on a bed of mixed greens topped with blue cheese, red onions, mushrooms, cucumbers and tomatoes.

BLACKENED CHICKEN SALAD \$14

Grilled blackened chicken breast on a bed of mixed greens topped with blue cheese, red onions, mushrooms, cucumbers and tomatoes.

*SALMON OR SHRIMP SALAD \$17

Your choice of grilled salmon or herb shrimp on a bed of mixed greens topped with feta cheese, red onions, mushrooms, cucumbers and tomatoes.

~GRILLED ROMAINE WEDGE

Grilled romaine wedge topped with herb vinaigrette, blue cheese crumbles, bacon, sunflower seeds and sundried tomatoes.

~CHICKEN \$14 *FILET \$17

~*SALMON OR SHRIMP \$17

Salad Dressings

ASIAN SESAME, BLUE CHEESE, CAESAR, CATALINA, CREAMY GARLIC, HERB VINAIGRETTE, HONEY MUSTARD

Desserts

KEY LIME PIE SQUARE \$6

Zesty Key Lime custard on a cinnamon graham cracker crust, topped with whipped cream.

PECAN PIE \$7

Fresh baked pecan pie in a flaky, buttery crust, topped with ice cream.

CHOCOLATE BROWNIE A LA MODE \$7

Rich fudge brownie stuffed with chocolate chunks and topped with whipped cream, chocolate sauce and ice cream.

FRUIT COBBLER OF THE DAY \$7

Fresh made fruit cobbler topped with ice cream.