

# DAILY MENU

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## “Appetizers”

### **Fish Tacos**

Roasted blackened fish with smoked tomato aioli, asian vegetable medley, cucumber slaw and a side of pico de gallo.

\$9.00

### **Shrimp Tacos**

Lightly fried spicy shrimp with asian vegetable medley, cucumber slaw and a side of pico de gallo.

\$9.00

### **Duck Tacos**

Grilled flour tortillas stuffed with sautéed duck breast, mixed Asian vegetables, crispy rice noodles and sweet plum aioli.

\$9.00

### **Fried Calamari**

Lightly dusted calamari and banana peppers fried crispy. Served with marinara and crushed red peppers.

\$9.75

### **Philly Roll**

Crispy fried egg-rolls stuffed with shaved rib-eye steak, sauteed onion and american cheese.  
Served with scallion cheese sauce for dipping.

\$8.50

### **Chicken Lettuce Wraps**

Chicken breast blended with shitake mushrooms, water chestnuts, bamboo shoots, red peppers and red onions in an Asian sauce. Served with iceberg lettuce, sweet chili sauce and rice noodles.

\$9.00

### **Citrus Pork Wonton Nachos**

Fried wontons topped with citrus marinated pork, cheese sauce, scallions, pico de gallo, fresh jalapenos a side of sour cream.

\$9.00

### **Flat Bread Pizza**

Home made flat bread topped with a basil and sun dried tomato walnut pesto, goat cheese, arugula, prosciutto and apples.  
Drizzled with balsamic glaze and olive oil.

\$9.00

### **Brie Puff Pastry**

A wheel of baked brie wrapped in puff pastry stuffed with macerated berries. Served with fresh berries, candied pecans and fresh mint..

\$10.00

**“Appetizers Cont.”**

**Crab Stuffed Mushrooms**

Mushroom caps stuffed with lump crab meat and parmesan bread crumbs.  
Topped with sun-dried tomato boursin cream sauce.

\$9.00

**Loaded Onion Rings**

Crispy fried onion rings topped with cheese sauce, bacon and scallions.

\$7.00

**Sesame Firecracker Shrimp**

Crispy fried shrimp tossed in a spicy firecracker sauce and scallions. Served over mixed greens  
with a side of cucumber slaw.

\$10.00

**Seafood Dip**

Baked cream cheese blended with shrimp, scallops, lump crab meat, red bell pepper and shallots. Crusted with  
asiago bread crumbs and served with crostinis.

\$10.00

**Conch Fritters**

Fresh conch lightly fried in an onion and pepper batter with a hint of lime. Served with mango dipping sauce.

\$9.00

**CSG Appetizer Sampler**

Choose 3 items from our listed choices: Philly roll, onion rings, citrus pork nachos, calamari,  
crab stuffed mushrooms, conch fritters or firecracker shrimp.

\$14.00

## **“Soups and Salads”**

### **Homemade Soups**

Our Chef prepares a two selections daily.

Cup \$4.50 Bowl \$5.50

### **Starter Salads**

Caesar, Spinach, or House Salad with choice of homemade dressing.

\$6.00

### **Sante Fe Chicken Salad**

Mixed field greens topped with panko fried chicken, mixed monterey jack and cheddar cheese, fresh corn, roasted red peppers, cherry tomato, cucumber, diced red onion, black beans and tortilla strips. Your choice of dressing.

\$14.00

### **Black and Blue Salad**

Mixed field greens tossed in a strawberry balsamic vinaigrette topped with blue cheese crumbles, candied pecans, cherry tomatoes, strawberries, cucumbers and diced red onions. Served with blackened filet tips.

\$14.00

### **Grilled Romaine Shrimp Salad**

Grilled romaine lettuce hearts topped with shrimp, pancetta, diced red onion, corn, crumbled feta and cherry tomatoes. Drizzled with olive oil and a balsamic glaze.

\$14.00

### **Blackened Salmon Salad**

Spinach tossed with a bacon dijon vinaigrette, topped with feta cheese, cranberries, red onions and cherry tomatoes. Served with fresh blackened salmon.

\$15.00

### **Salad Additions**

*Skewer of shrimp (6) \$7.00, Sirloin Steak \$9.00, Crab Cake \$10.00, Atlantic Salmon \$10.00, Chicken Breast \$6.00*

## “Sandwiches”

### **Bistro Burger\***

An 8 oz. serving of grilled ground Black Angus. Served on a toasted brioche bun with a roasted garlic aioli, cheddar cheese, citrus pulled pork, lettuce, tomato, pickle and onion rings.

\$13.00

### **CSG Burger\***

An 8 ounce serving of Black Angus hamburger grilled to your liking. Served on a sesame kaiser roll with crisp lettuce, tomato, onion, kosher dill pickle, french fries with a choice of toppings\*.

Starting at \$10.50

### **French Dip**

Thinly sliced steak served on a baguette and topped with sautéed onions and provolone cheese. Served with a side of mushroom au jus, and french fries.

\$9.75

### **Portabello Sandwich**

Balsamic marinated portabello with sauteed spinach, caramelized onions, roasted red peppers, crumbled feta. Topped with a smoked tomato aioli and served on a bed of lettuce with sweet potato wedges.

\$12.50

### **House Smoked North Carolina BBQ**

Slow smoked pork BBQ tossed in our North Carolina style BBQ sauce. Served on a sesame kaiser roll with sides of slaw and french fries.

\$9.25

### **Smoked Turkey Sandwich**

House smoked turkey breast topped with bacon, brie cheese, arugula, tomatoes, red onion and a honey mustard sauce. Served on a bavarian pretzel roll with french fries.

\$12.00

### **Cubano**

Marinated citrus pork, black forest ham, swiss cheese and sliced pickles on toasted artisan bread with a whole grain mustard and pickle aioli. Served with a side of fries.

\$13.00

### **Po Boy Sandwich**

Cajun shrimp or oysters topped with lettuce and tomatoes with a remoulade sauce. Served on a baguette with fries.

\$13.00

### **Chicken Salad Sandwich**

Our oven roasted chicken breast diced and mixed with a lemon dressing, smoked gouda, pecans, onions and celery. Served on a warm brioche with fresh fruit.

\$9.75

### **Panko Crusted Chicken Sandwich**

Panko fried chicken topped with cheddar cheese, arugula, tomato and red onions. Served on a toasted brioche bun with a whole grain mustard and pickle aioli. Served with a side of fries.

\$11.00

*\*Toppings for The Black Angus Burger include: American cheese, Swiss cheese, Monterey Jack cheese, Cheddar cheese, Blue cheese, Provolone cheese, bacon, roasted red peppers, sautéed onions, sautéed mushrooms, homemade BBQ sauce or teriyaki sauce.*

## “Entrees”

### **Garden Pasta**

Penne pasta tossed with olive oil, garlic, mushrooms, corn, cherry tomatoes, peas, spinach and roasted red peppers with a balsamic glaze.

\$18.00

### **Clam and Scallop Pasta\***

Clams and scallops tossed with pancetta, spinach and cherry tomatoes in a basil, sun-dried tomato walnut pesto cream sauce. Served with buccatini pasta.

\$23.00

### **Graham Cracker Chicken**

Pan fried graham cracker chicken breast topped with sweet tea glaze. Served with sweet potato mash and seasonal vegetables.

\$18.00

### **Atlantic Salmon**

Fresh Atlantic salmon topped with sweet chili teriyaki sauce. Served with a ginger scallion jasmine rice and seasonal vegetables.

\$20.00

### **Shrimp and Grits**

Shrimp, scallions, tomatoes, and mushrooms sautéed in a garlic-chive butter sauce, served over creamy three cheese and bacon grits.

\$19.00

### **Hawaiian Snapper\***

Pan seared Hawaiian Snapper with a stir fry of garden vegetables and a lemon parsley oil. Served with cranberry ginger scallion rice and seasonal vegetables.

\$20.00

### **Stuffed Pork Chop\***

Apple and bacon stuffed pork chop with a blueberry and port wine sauce. Served with sweet potato mash and seasonal vegetables.

\$20.00

### **Boursin Prosciutto Chicken**

Prosciutto wrapped bone-in chicken breast stuffed with swiss cheese and topped with sun-dried tomato boursin cream sauce. Served over roasted red bliss potato hash with spinach, cherry tomatoes, carrots and onions.

\$19.00

### **Rockfish**

Pan seared Rockfish topped with a cherry tomato ragout. Served with a roasted red pepper polenta and saffron broth.

\$22.00

### **Sirloin Steak**

Grilled sirloin steak topped with a port wine and pepper butter. Served with bacon mac and cheese and seasonal vegetables.

\$19.00

### Sides

*Bacon Mac and Cheese \$4.00-Mashed Potatoes \$2.50-Side House Salad \$3.00-French Fries \$2.50*

*Sautéed Spinach \$3.50-Sweet Potato Mash \$2.50-Cesar Salad \$3.00-Sweet Potato Fries \$3.00-Three Cheese Bacon Grits \$3.00*

*Seasonal Vegetables \$2.50-Spinach Salad \$3.00-Fresh Fruit \$2.50-Ginger Scallion Jasmine Rice \$2.50-Roasted Red Pepper Polenta \$2.50*

## “Desserts”

### **Bread Pudding**

Pan grilled bread pudding layered with banana’s foster and caramel sauce. Topped with our homemade whipped cream.

\$6.50

### **Key Lime Pie**

The traditional favorite made with Nellie and Joe’s key lime juice. Garnished simply with a lime twist and homemade whipped cream.

\$6.00

### **Vanilla Bean Ice Cream**

Two generous scoops of the creamy goodness. Topped with caramel or chocolate or both.

\$4.00

### **Chef’s Cheesecake**

Ask your server about today’s flavor.

\$7.00

### **Hot Apple Pie**

A slice of our homemade apple pie served hot on a cast iron skillet with caramel sauce.

\$6.50

### **Seasonal Fruit Sorbet**

Homemade seasonal fruit sorbet.

\$5.50

### **Toffaccino Ice Cream Cake**

Cappuccino Ice Cream blended with our homemade chocolate cashew toffee.

\$6.50

### **Chocolate Espresso Tort**

Rich flour less chocolate tort with a hint of Espresso and chocolate ganache. Garnished with crème anglaise and whipped cream.

\$7.00