

# Dinner Menu

March 2019

## Appetizers

### **Home Made Country Pâte 14**

*Dijon Mustard, Cornichons and Toasted Baguette*

### **Texas Goat Cheese 14**

*Roasted Elephant Garlic and Extra Virgin Olive Oil*

### **Cheese Bruschetta 14**

*Thyme Infused Ricotta with Preserved Lemon Salsa*

### **Fried Green Tomatoes 16**

*Crab Meat Stuffing and Roasted Red Pepper Remoulade*

### **Mussels Appetizer 16 Main 26**

*Belgian Style Beer, Pommes Frites and Garlic Aioli*

### **Soup of the Day Cup 4.50 Bowl 6.00**

## Salad

### **Salum House Salad 10**

*Field Greens, Balsamic Dijon Vinaigrette, Red Onions and Spiced Pecans*

### **Serrano Caprese 12**

*Tomato, Fresh Mozzarella, Serrano Ham, Balsamic and Olive Oil or Pesto*

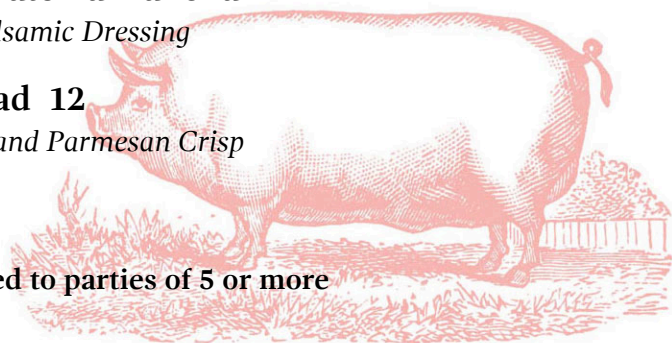
### **Charred Melon and Tomato Panzanella 12**

*With Caper White Balsamic Dressing*

### **Caesar Salad 12**

*Spanish White Anchovies and Parmesan Crisp*

20% Gratuity will be added to parties of 5 or more



# Entrées

## **Grilled Barramundi 34**

*Spinach and White Bean Sauté with Kalamata Olive Tapenade*

## **Australian Rack of Lamb 42**

*Dijon Truffle Crust, Mushroom Bread Pudding*

## **Pan Seared Scallops 36**

*Gristmill Grits and Mustard Seed Chow Chow*

## **Grilled Beef Tenderloin 39**

*Guajillo and Queso Fresco Mashed Potatoes with Cilantro Mojo*

## **Grilled Pork Tenderloin 38**

*Honey Bacon Brussel Sprouts*

## **Macadamia Crusted Ruby Red Trout 36**

*Green Papaya and Avocado Salsa over Coconut Rice*

## **Sautéed Lobster Tail 42**

*Asparagus, Lemon and Mint Risotto*

## **Korean Fried Windy Meadows Chicken 28**

*Chilled Noodle Salad*

## **Home Made Beet Root Fusilli 28**

*Shrimp, Pancetta and Burrata*

## **Build your own Burger 18**

*With Lettuce / Tomato / Onions / Pickles / Marinated Portobello / Apple Smoked Bacon / Prosciutto / Blue Cheese / Cheddar / Brie / Gruyere / Mozzarella / Add Mayonnaise / Mustard / Pesto / Roasted Garlic Mayonnaise / Home Made Pommes Frites / Vegetable Fries*

*\*Gluten Free Buns Available upon request*

## **Beer Battered Fish and Chips 20**

### **SIDES**

<b>Spinach and White Bean Sauté</b>	<b>9</b>
<b>Gristmill Grits</b>	<b>8</b>
<b>Asparagus Risotto</b>	<b>8</b>
<b>Guajillo Mashed Potatoes</b>	<b>9</b>
<b>Rice Noodle Salad</b>	<b>8</b>
<b>Honey Bacon Brussel Sprouts</b>	<b>9</b>



**Chefs Abraham Salum / Sader Matheis / Jaime Pacheco**