

Starters

Soups De Jour: See "Specials Board" for today's selections
Cup \$4.25 Bowl \$5.25

Fried oysters **\$9.95**

Hand breaded fried oysters served on mixed greens with lemon. Tarter or cocktail sauce upon request

Beef tip and shrimp skewers **\$10.25**

Blackened Shrimp and Beef tips served on skewers with a Dill cream sauce

Drunken Shrimp Boil **\$9.95**

Five large shrimp boiled in our own seasoned, low country beer boil served on mixed greens with cocktail sauce

Buffalo Wings **\$8.95**

Traditional hot wings tossed in your choice of hot, medium, mild or Honey Bar B.Q. sauce

Hummus Dip **\$7.95**

A generous amount of hummus served with toasted pita and Kalamata olive tapenade. Great to share!

Conch Fritters **\$9.95**

An old Falls Favorite. Traditional conch fritter, fried and served with a remoulade sauce.

Fried Calamari **\$8.95**

Light and tender, hand cut and breaded calamari served with Marinara or cocktail sauce

Potato Skins **\$7.95**

Hearty sized potato skins baked with black beans and sharp cheddar served with sour cream and salsa. A great light snack for two

Small Mixed Green Salad **\$4.95**

Fresh mixed greens with Roma tomato and red onion served with your choice of dressing

Small Caesar Salad **\$4.95**

Crisp romaine lettuce tossed with our homemade Caesar dressing, crotons and parmesan cheese

Entrees

Entrees are served with seasonal fresh vegetables and your choice of rice, pasta, potato De Jour or Chef's creation of the evening unless otherwise noted.

Seafood

Fresh Mahi-Mahi **\$18.95**

Grilled or blackened in Cajun spices and served with dill cream or Key lime butter.

Jumbo Fried Shrimp **\$17.95**

Six Jumbo Shrimp hand battered and deep fried served with our own cocktail sauce.

Fresh Atlantic Salmon **\$18.95**

Fresh Filet of salmon, pan-seared and topped with our ginger soy glaze.

Fish and Chips **\$12.95**

Fresh Northeastern cod, beer battered by hand, fried and served with French Fries and slaw. Malt vinegar upon request. (Dinner sides not included.)

Fresh North Carolina Trout **\$19.95**

Pan sautéed with lemon butter and Kentucky bourbon and topped with walnuts and pecans.

Sesame Tuna Steak **\$19.95**

Fresh tuna steak encrusted with sesame seeds and served with wasabi balsamic vinaigrette.

From the grill

Filet Mignon **\$26.95**

Hand cut, grilled to order, topped with a marinated Portobello mushroom cap & red wine demi-glaze.

Grilled or Blackened New York Strip **\$24.95**

Char-grilled to perfection and served with a Dill cream sauce.

Lamb Chops **\$18.95**

Three young spring lamb chops grilled and served with red wine demi-glaze.

Jamaican Jerk Chicken **\$16.95**

Char-grilled with Jamaican spices.

Pasta

Pasta dishes not served with dinner sides

Penne Pasta Double Cream **\$16.95**

Penne pasta in a rich parmesan cream sauce with sautéed portabella mushrooms, pine nuts, fresh herbs and a bit of cracked pepper.

Pasta del Mar **\$17.95**

A selection of the freshest seasonal seafood gently sautéed or fried and served in a light marinara sauce over pasta.

Brevard's Best Burgers

Hamburger **\$7.95**

Grilled to your liking and served with lettuce, tomato and onion on toasted bakery roll.

Cheeseburger **\$8.25**

Grilled to your liking and served with your choice of Cheddar, American, Swiss, Pepper Jack or Blue Cheese, lettuce, tomato and onion.

Bacon Cheeseburger **\$8.95**

Grilled to your liking and served with your choice of Cheddar, American, Swiss, Pepper Jack or Blue Cheese, lettuce, tomato and onion. with crispy bacon on top!

Salads

Greek Salad **\$6.95**
Crisp romaine lettuce, tomatoes, pepperoncini, feta cheese, red onion and calamata olives served with our home made Greek dressing.

Classic Caesar **\$6.25**
Crisp romaine lettuce tossed with parmesan cheese, croutons and our house made Caesar dressing.

Taco Salad **\$8.95**
Our own crisp tortilla shell filled with romaine lettuce, diced tomatoes, onion, black beans, cheddar cheese, along with sour cream, guacamole, and homemade salsa.

Spinach Salad **\$6.25**
Fresh baby spinach served with traditional hard boiled egg, crumbled bacon, red onion and pecans. We suggest raspberry vinaigrette.

House Salad **\$6.95**
A blend of crisp romaine and baby greens, Roma tomato, red onion and seasonal vegetables.

Chicken Salad Plate **\$7.95**
A large portion of our famous homemade chicken salad served on mixed greens with toasted pita wedges

All Salads can be served with the following for an additional charge:

Grilled or blackened

Chicken	add \$3.75
Salmon	add \$4.75
Tuna Ahi	add \$6.25
Yellow fin	add \$4.75
Beef tips	add \$4.50
shrimp	add \$4.75
Fried oysters	add \$6.00

Beverages

Coke, Diet Coke, Mr. Pibb, Sprite or Lemonade

Fresh Brewed Iced Tea, sweet and un-sweet

Hot tea: Assorted flavors of Tazo tea

Coffee: Locally roasted from Brown Bean Coffee Roasters. Regular and decaffeinated

Beers

By the Bottle:

Budweiser
Budweiser Lite
Michelob Ultra
Heineken
Sam Adams
Sam Adams Lite
Red Stripe
Harp
Sierra Nevada
Corona
Guinness
Yingling
Bell's Two Hearted Ale
Bell's Amber Ale
Bass
Amstel Light

On Draft:

Highland Gaelic Ale
Highland Oatmeal Porter

Seasonal selections, ask your server.



"Where the Locals Gather"

Dinner Menu

18 East Main Street
Brevard, North Carolina
828.884.2835