

Dinner in the Boxwood Grille

Appetizers

Pineapple Chicken Bites served with Jicama Slaw \$7

Basket of Taters served with Chipotle Ranch \$4

Capri Pizza on Focaccia, Served over a Balsamic Glaze \$7

Baby Shrimp Cakes served on Country Ham and Grits with Grain Mustard Sauce \$10

Jumbo Lump Crab Cake served with Grain Mustard and fried Leeks \$12

Gnocchi Carbonara sautéed with smoked bacon, sweet peas and basil \$8

Soups

Beef Vegetable and **Chef's Soup of the Day** Bowl \$6 Cup \$5

She Crab Soup Bowl \$7 Cup \$5 (Friday and Saturday)

Classic French Onion Bowl \$6 Cup \$5

Salads

Garden Green Salad with Tomatoes, Cucumbers, Carrots, Radishes, Croutons & Your Choice of Dressing Full \$6 Half \$4

Classical Caesar Salad Full \$8 with Grilled Salmon or Chicken \$13

Fajita Chicken Salad -Seasoned Chicken with Caramelized Onions and Peppers Served with a Crisp Tortilla Strips and Chipotle Ranch Full \$12 Half \$7

Smoked Salmon Candle Light Salad atop a Bed Fresh Baby Bibb lettuce with Boiled Eggs, Diced Tomatoes, Shaved Red Onion served with Lemon Caper Aioli Full \$12 Half \$7

Black and Bleu Salad Blackened Beef Tips with Diced Cucumber, Diced Tomatoes, Bleu Cheese Crumbles on Baby Bib Lettuce with Your Choice Dressing Full \$13 Half \$8

BLT Salad Applewood Smoked Bacon, Crumbled Bleu Cheese, and Diced Tomatoes on Chopped Crisp Iceberg Lettuce with Bleu Cheese Dressing Full \$12 Half \$7

Fried Oyster Salad served with Sliced Hard Boiled Eggs, Apple Smoked Bacon, Red Onions, Croutons, and Smoked Bacon Dressing served on Baby Bibb Lettuce Full \$13 Half \$8

Salad Dressings

Creamy

Bleu Cheese	Caesar	Ranch
Chipotle Ranch	Thousand Island	Honey Mustard

Vinaigrettes

Sun Dried Tomato	Grain Mustard	Herb
Raspberry	Roasted Garlic	Balsamic

Entrees

Entrees served with Mixed Green Salad or Soup

Caesar Salad, or Crab Bisque Add \$2

Seared Salmon Oscar with Asparagus, Jumbo Lump Crab & Chive Hollandaise \$22

Complemented with Bernardus Sauvignon Blanc (California) Glass \$5.50 Bottle \$20

Herb Crusted Escolar with Sundried Tomato Oregano Butter \$20

Complemented with Ferrari- Carano Pinot Grigio (California) Glass \$6.50 Bottle \$25

Spiced Pork Ribeye grilled served with McGee Farm Peach Chutney \$16

Wild Horse Pinot Noir Central Cost) Glass \$9 Bottle \$35

Black Angus Filet of Beef Tenderloin, cooked to order with candied Shallots

Four Ounces \$19 Eight Ounces \$24
Complemented with Altosur Malbec (Argentina) Glass \$5 Bottle \$19

Scampi Panzerotti Sautéed Shrimp, Capers and Mushrooms served atop Shrimp Ravioli in a White Wine Garlic Sauce \$18

Complemented with Kendall Jackson Riesling Glass \$6 Bottle \$22

Frenched Chicken Breast served with Country Ham, Gruyere Cheese and Basil, Pan Fried seared over Natural Jus \$18

Complement with Ravenswood Zinfandel (California) Glass \$5.50 Bottle \$19

Black Angus Strip Steak, Twelve Ounces with Candied Shallots \$22

Complemented with Jim Barry Lodge Hill Shiraz Glass \$6.50 Bottle \$25

Veal Chop Au Poivre served with Brandy Peppercorn sauce and Tempura Mushrooms \$28

Complemented with Leese Fitch Merlot (California) Glass \$6.50 Bottle \$24

Your entrée includes one of the following accompaniments

Baked Potato- Mixed Berry Rice Pilaf-Herb Mashed Potatoes and one of the following vegetable selections

Steamed Asparagus-Creamed Spinach-Vegetable of the Day

