

## 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