

SOUPS, SALADS AND APPETIZERS

EBERS HAUS GREEN SALAD

Organic Mixed Field Greens, Tomatoes, Spiced Pecans, Dijon Honey Balsamic Vinaigrette topped with Grated Parmesan Cheese

\$8

TWO HEARTS, ONE SALAD

Artichoke Hearts, Hearts of Palm, Field Greens Tossed with Balsamic Honey Emulsion

\$9

CITRUS TRUFFLE SALAD

Organic Butter Lettuce with Goat Cheese, Pear Tomatoes, crushed Pecans and topped with Ja Citrus Truffle Vinaigrette

\$9

WEDGE SALAD

Baby Iceberg Lettuce, Hearts of Palm, Crumbled Bacon, Cherry Tomatoes and fresh Chunky Blue Cheese Dressing

\$9

RED WHITE & BLEU SALAD

Field Greens, Toasted Pine Nuts, Cranberries, and Blue Cheese crumbles, Light Balsamic Vinaigrette

\$9

SOUP DU JOUR

\$8

CAESAR SALAD

Hearts of Romaine, Toasted Croutons, Parmesan, Lemon & Classic Caesar Dressing

\$8

ASPARAGUS YAKITORI

Bacon-Wrapped Grilled Asparagus with Vegetable Stir Fry, Sweet Chili Sauce

\$9

LOWCOUNTRY CRAB CAKE

Delicate Carolina Crab Cakes, classic Remoulade Sauce and Field Greens

\$15

SIAM EGG ROLL

Served Traditionally, Fried with Hand Chopped Pork, Leaf Lettuce, Herbs, Jalapeno and Lemon, Sweet Chili Dipping Sauce

\$9

SIGNATURE CRAB STACK

Sweet & Tender Lump Crab, Butter Crostini, Avocado, Tomato, Greens, Wasabi Aioli

\$16

GAZPACHO

Our version of this tomato based cold vegetable soup infused with Watermelon and garnished with Lump Crab Meat

\$9

LOBSTER BISQUE

Traditional Lobster Bisque

\$12

DINNER ENTREES

NEW ZEALAND LAMB

Grilled Rack of Lamb topped with a Balsamic Cherry Honey Glaze, Mascarpone Whipped Sweet Potatoes, and Sautéed Beets with Shallots and Butternut Squash

\$36

FISH DU JOUR

Grilled or Pan Seared Fish Preparation served with Mascarpone Whipped Potatoes and Sautéed Sugar Snap Peas with Herb Butter Cream

\$35

FRENCH CUT VEAL CHOP

16 ounce Grilled Veal Chop served with Grana-Padano Bread Pudding and Wild Mushroom Medley & Roasted Tomato's Topped with a Mushroom Cream Sauce

\$49

GRILLED SHRIMP

Lightly Seasoned Large Grilled Shrimp served with a medley of Wild Rice and Small Salad. Topped with a Sweet Soy and Sweet Chili Sauce

\$25

PEKIN DUCK BREAST

"Maple Leaf Farms" Mesquite Grilled Duck Breast. Served with Mascarpone Whipped Sweet Potatoes and a mixture of sautéed Carrots, Sweet Baby Broccoli. Citrus Soy Sauce

\$33

MIXED GRILL

A trio of Grilled Shrimp, Filet Mignon and Diamond H Quail served with Wild Rice Medley, Stir Fried Vegetables, garnished with a Sweet Chili and Sweet Soy Sauce

\$43

SHRIMP SCAMPI LINGUINE

Sautéed Shrimp Tossed with Linguine, Tomato, Garlic, Basil, White Wine and Olive Oil. Topped with Fresh Grated Parmesan Reggiano Cheese Tableside.

\$23

GRILLED FRENCH CUT PORK CHOP

Served with Spaetzle and Sautéed Cucumbers, Zucchini and Yellow Squash and Tomatoes with Mushroom Cream Sauce

\$24

ESCOLAR AND LOBSTER

Pan Sautéed Lobster Tail, served with Pan Seared Hawaiian Escolar Mascarpone Whipped Potatoes, Baby Bok Choy and Herb Butter Cream Sauce

\$46

AKAUSHI BURGER

Grilled 8 ounce Akaushi Burger on top of a Portobella Mushroom, served with Grilled Onions, Tomatoes and Bleu Cheese and Olive Oil

\$35

MESQUITE GRILLED STEAKS

Mascarpone Whipped Potatoes, Grilled Asparagus Bacon Bordelaise Sauce

7 OZ FILET MIGNON \$39

14 OZ NEW YORK STRIPS \$37

22 OZ COWBOY CUT RIB EYE \$49

Our Beef is all Certified Prime Natural Meat, No hormones, antibiotics, or pesticides (Please allow 25 minutes Cooking time on All Meats extra time for well done)

\$6 SIDES

MASCARPONE POTATOES
STIR-FRIED VEGGIES
GRILLED ASPARAGUS