



A bottle of wine and great food beg to be shared!

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Monday — Thursday 11-9 ; Friday — Saturday 11-10 ; Sunday 11-8:30

www.TheDishTavernandGrill.com

**Have fun and enjoy a variety of savory items from our menu.
We have designed each plate so you may share a combination of dishes with family and friends.
Food is presented randomly as it is prepared.**

From the Crock

Classic French Onion Soup 4.50

The traditional rich flavor of sweet caramelized onions topped with a baguette with swiss cheese.

Chef's Choice

Chili con Carné 3.50

Topped with melted cheddar cheese.

Crab Bisque 4.00

A creamy blend of crab and spices – sure to warm your soul.

Chilled Gazpacho 3.00

A spicy blend of cilantro, jicama, celery, onions, parsley and tomato. Served chilled with a dollop of sour cream.

Fresh From the Garden

Dressings: House Italian, Peppercorn Ranch, Blue Cheese, fat free Blueberry and Balsamic Vinaigrette.

— Chilled —

Grilled Tenderloin Steak Salad 6.00

Tender marinated grilled beef tenderloin, fresh field greens, roasted vegetables, roma tomatoes and gorgonzola cheese. Finished with a dijon aioli and balsamic reduction.

Mixed Garden Greens 3.00

Seasonal greens with onion, cucumber and tomato.

Dish's Caesar Salad 3.50

Topped with cheese encrusted croutons and anchovies.
Add Grilled Chicken \$2

Blackened Shrimp, Scottish Salmon or Fried Oysters \$5

Chef's Choice

Seared Blueberry Scottish Salmon Salad 7.00

Salmon on a bed of mixed greens with tomatoes, sliced cucumbers, bell peppers, caramelized walnuts and fat free Blueberry dressing.

Iceberg Wedge Salad 4.00

Topped with peppercorn ranch, gorgonzola crumbles, diced roma tomatoes and Applewood bacon.

Caprese 4.00

Fresh sliced tomatoes and buffalo mozzarella. Drizzled with sweet balsamic reduction and a fresh basil garnish.

— Hot —

Flash Fried Artichoke Hearts 4.50

Lightly dusted tender artichoke hearts. Served with dijon aioli.

Chef's Choice

Herbed Tomato and Mozzarella & Gnocchi 4.25

Pan seared potato pillow, herb and garlic marinara with fresh mozzarella.

Georgia Style Cheese Grits 3.50

Asiago, Cheddar and Swiss cheese blend.

Fried Zucchini Strips 4.50

Served with a creamy horseradish sauce.

Fire Grilled Vegetables 4.25

Cubed zucchini and yellow squash over brown rice. Served with low sodium soy ginger and horseradish sauce.

Oven Roasted Asparagus 4.00

Topped with melted blue cheese and drizzled with extra virgin olive oil.

Fried Cauliflower 4.25

Served with dijon bistro sauce.

White Lasagna 5.50

Grilled eggplant and zucchini in our rich béchamel cream sauce.

Ratatouille 3.25

Oven roasted vegetables in herb and garlic marinara.

Crispy Eggplant Medallions 5.00

Served on fresh herb and garlic marinara – topped with fresh Ricotta.

French Fries 3.75

Old-Fashion twice fried potato sticks with seasoned salt. Served with our homemade peppercorn ranch.

Real Sweet Potato Fries 4.25

Sprinkled with brown sugar and served with cinnamon butter.

Black Bean Cake 3.50

Served with a dollop of cilantro lime sour cream.

Ravioli Caprese 4.50

Tender ravioli filled with fresh mozzarella, vine ripe tomatoes and basil. Finished with tomato alfredo sauce.

Three Cheese Mac & Cheese 4.50

Elbow pasta baked with bread crumbs.

Portobella Pizza 5.00

Baked portobella mushroom topped with herb and garlic marinara. Topped with fresh mozzarella and basil.

The French Connection 6.00

Crispy baguettes topped with a combination of traditional bruschetta, olivada tapenade and basil pesto.

Roasted Garlic Red Bliss Mashed Potatoes 3.50

Hot Baked Bread

Fresh Baked Baguette - with choice of dip

Whipped butter - 2.50 Hummus - 4.50 Smoked Gator Tenderloin dip - 7.50 Smoked Scottish Salmon dip - 6.00

Pizzas From the Wood Stone Oven

Traditional Bianca 6.00

White béchamel sauce with garlic and fresh mozzarella.

Four Meat Pizza 7.50

Applewood bacon, pepperoni, Andouille sausage and ground sirloin.

Margarita 6.00

Herb and garlic marinara with fresh basil, sliced tomatoes with mozzarella.

Cheese or Pepperoni Pizza 6.00

Traditional red sauce pizza with fresh mozzarella.

Chef's Choice

Mediterranean 8.00

Grilled chicken breast, feta cheese, fresh spinach, roasted red peppers, house made alfredo sauce and finished with a balsamic reduction.

Carnivorous Creations

— All steaks cooked to a warm pink center

Filet Mignon Au Poivre 9.00^D

Made from tenderloin tips served over mushroom and scallion risotto.

Spaghetti and Sirloin Meatballs 5.00

A traditional dish with The Dish's twist.

Filet de Vin Rouge 9.00^D

Caramelized onions in a rich plum and herb infused red wine reduction. Served over mushroom and scallion risotto.

Ground Sirloin Sliders 5.00

Twin sliders with seasoned sirloin served with Worcester sauce.

Vodka Penne d'Andouille 5.50

Penne pasta with a vodka sauce topped with sliced Andouille sausage.

Lasagna Bolognese 5.50

Pepperoni infused marinara sauce with ground veal, pork and sirloin in five layers of cheese and pasta.

Beef Short Ribs 8.00^D

Slowly braised, topped with a tangy spicy red sauce. Served with roasted garlic red bliss mashed potatoes.

— Veal Scallopini

— a la Marsala 8.00^D

Sautéed in a rich decadent marsala wine and mushroom sauce. Served with mushroom and scallion risotto.

— a la Picatta 8.00^D

Sautéed in a lemon, caper and butter white wine reduction. Served over linguine.

— a la Parmesan 8.00^D

Lightly breaded and pan fried. Finished in the brick oven with herb and garlic marinara with mozzarella and asiago cheeses.

Smoked Pork with a Mojo Sauce 7.50

Served over black beans and brown rice with a French Baguette.

Chef's Choice

Cuban Sliders 5.00

Smoked pork with swiss cheese, pickles and mustard.

Lollipop Lambchops 11.00

Grilled with fresh rosemary in a cherry glaze. Served over frazzled onions.

Chopped Sirloin Steak 5.00

Seasoned grilled sirloin steak, served atop a mushroom demi with garlic mashed potatoes.

Poultry and Friends

Chicken Picatta 6.00

Sautéed in white wine, with capers and lemon over linguine.

Chicken Marsala 6.00

Sautéed in a marsala wine and mushroom sauce served over risotto.

Tender Chicken Chunks 5.00

Cubed chicken breast, hand battered and fried. Served with ranch or honey for dipping.

Chicken Pot Pie 5.50

A homemade favorite with a golden brown puff pastry.

Orange Marinated Duck 12.00^D

Grilled with an orange-mango herb glaze, served over frazzled onions.

Chef's Choice

Florida Farm Raised Gator Tail 8.00

Served with swamp sauce.

Frog Legs 6.50^D

Cajun style fried frog legs. Careful they jump!

Escargot

— Scampi 5.00^D

Served with button mushrooms in a buttered wine sauce. Served with linguine.

— Marinara 5.00^D

Herb and garlic marinara with fresh basil.

Mojo Chicken 6.00

Served over black beans and brown rice with a French Baguette.

Dishes From the Sea

Shrimp *minimum of 4 per order

— **Cocktail *1.25 ea**

It stands on it's own, served with cocktail sauce.

— **Fried *1.25 ea**

Served with tartar or cocktail sauce.

— **Blackened *1.25 ea**

Served with cheese grits.

— **Marinara *1.25 ea**

Sautéed in a herb and garlic marinara over linguine.

— **Scampi *1.25 ea**

Sautéed in white wine and garlic over linguine.

— **Parmesan *1.25 ea**

Grilled over herb and garlic marinara topped with cheese.

— **Shrimp Slider 6.00**

Marinated in cilantro lobster sauce, served chilled.

Sesame Seared Ahi Tuna 7.00

Served on a bed of spring mix with a Wasabi aioli and soy ginger glaze.

Pescados con Salsa - market value

Flash fried catch of the day, served on brown rice with homemade salsa.

Fish Francaise - market value

Egg washed catch of the day in lemon wine sauce with linguine.

Grilled Scottish Salmon 8.00

Served over roasted vegetables.

Smoked Scottish Salmon and Brie 9.00

Scottish Salmon served chilled with grapes.

Fish and Chips 6.00

A traditional favorite served with malt vinegar.

Crab Cakes 9.00

Jumbo lump crab meat served with a rémoulade sauce.

Chilled Alaskan King Crab Claws - market value

King crab claws, served with drawn butter.

Oysters *minimum of 4 per order

— **Shooters 2.00 ea**

Served with a chilled cilantro gazpacho.

— **Fried *2.00 ea**

Served with creamy horseradish sauce.

— **Blackened *2.00 ea**

Served with creamy horseradish sauce.

— **Rock-a-fella *2.00 ea**

Served on the half shell.

Little Neck Clams

— **Scampi 7.00 ½ lb.**

In a white wine with olive oil and garlic over linguine.

— **Marinara 7.00 ½ lb.**

In a herb and garlic marinara over linguine.

— **Casino 6.00 for 6**

Served on the half shell, topped with parmesan bread crumbs.

Mussels

— **Scampi 6.00 ½ lb.**

Sautéed in white wine and garlic over linguine.

— **Marinara 6.00 ½ lb.**

Sautéed in a herb and garlic marinara.

Calamari 7.00

House breaded filets, flash fried.

Served with herb and garlic marinara or dijon aioli.

Fried Crawfish 8.00

Served with dijon bistro sauce.

Seafood Étouffée 9.00

A rich full bodied sauce with a fresh seafood medley.

Chef's Choice

Sweet Treats

Crème Brûlée 3.50

Red Velvet half 3 / full 6

Tuxedo Bombe half 3 / full 6

Vanilla Ice Cream 2.00

Sour Orange Chocolate Cups 2.00

Chocolate Pot Au Creme 2.50

Limoncello Cake 2.50 - For when life throws you lemons.

Tiramisu 2.50

2 for 1 Happy Hour Everyday!

4:30 - 6:30

House Wine, Well Liquor, Draft and Bottled Beer

These items are only available for dinner.

100% of The Dish's fried items are fried in peanut oil. *Some items are not available for take out for the safety of our patrons.

You may significantly increase your risk of serious foodborne illness, especially for vulnerable consumers, if you consume animal foods in a ready to eat form, or used as an ingredient in another ready to eat food, that are raw, undercooked or otherwise not processed to eliminate pathogens.