

# DINNER MENU



## BEATTIE BAR AND LOUNGE

### APPETIZERS

<b>DEVILED EGGS</b>	<b>11</b>
1/2 dozen with pickled okra	
<b>PIMENTO CHEESE</b>	<b>6</b>
wisconsin cheddar, crostini, bacon jam, giardiniera	
<b>BEEF CARPACCIO</b>	<b>14</b>
fried capers, parmesan, aji amarillo aioli, arugula, crostini	
<b>CLAMS AMARILLO</b>	<b>17</b>
garlic, shallots, tomato, herbs, parmesan, aji amarillo cream, with grilled bread	
<b>OYSTERS ROCKAFELLER</b>	<b>16</b>
1/2 doz. fresh oysters, creamed spinach, parmesan, bread crumbs	
<b>BLOODY MARY SHRIMP COCKTAIL</b>	<b>16</b>
### shrimp, cucumber, tomato, Worcestershire	

### SALADS & SOUPS

<b>FRENCH ONION SOUP</b>	<b>6</b>
beef broth, croutons, and swiss	
<b>FEATURED SOUP</b>	<b>6</b>
<b>CAPRESE</b>	<b>12</b>
mozzarella, heirloom tomato, basil, balsamic, and olive oil	
<b>CLASSIC CAESAR</b>	<b>10</b>
chopped romaine, parmesan, house croutons, balsamic drizzle	
<b>THE WEDGE</b>	<b>10</b>
bleu cheese, smoked bacon, tomato jam, green onion, ranch	
<b>HOUSE SALAD</b>	<b>10</b>
mixed local greens, marinated cucumber & tomato, feta, bacon, lemon-poppy seed vinaigrette	

Add: 6 oz Salmon... **7**, 6 oz Chicken... **7**, 5 Shrimp... **8**, or 4oz Filet... **15** to any salad or entrée

### ENTREES

<b>HOUSE BURGER</b>	<b>15</b>
beef blend, bacon jam, lettuce, shaved red onion, cheddar, aioli, with truffle fries	
<b>CAJIN BUCITINI PASTA</b>	<b>16</b>
blackened alfredo, cajun trinity, tomatoes, herbs	
<b>ROASTED CHICKEN BREAST</b>	<b>24</b>
sherry mushroom sauce, collards, and garlic mash	
<b>CREAMED CORN RISOTTO</b>	<b>16</b>
parmesan, sweet peas, topped with fried brussel sprouts, candied pecans and hot honey	
<b>SHRIMP &amp; GRITS</b>	<b>22</b>
parmesan grits, andouille sausage, tomato and okra broth	
<b>GRILLED PORK CHOP</b>	<b>29</b>
mustard bbq glaze, with collard greens and carolina gold rice	
<b>PRIME NY STRIP AU POIVRE</b>	<b>38</b>
grilled asparagus, garlic mash, crispy shallots	
<b>HAND CUT FILET</b>	<b>42</b>
8oz filet, garlic mash, pinot noir demi, charred broccolini	
<b>FRIED CATFISH</b>	<b>22</b>
parsley garlic aioli, with parmesan grits and fried brussel spouts	
<b>PAN SEARED SALMON</b>	<b>24</b>
lemon beurre blanc, with carolina gold rice and charred broccolini	

### SIDES FOR THE TABLE

<b>House Ranch Chips</b>	<b>5</b>
<b>Truffle Fries</b>	<b>7</b>
<b>Charred Broccolini</b>	<b>7</b>
<b>Petite House Salad</b>	<b>6</b>
<b>Roasted Asparagus</b>	<b>8</b>
<b>Fried Brussel Sprouts</b>	<b>7</b>
<b>Garlic Mash</b>	<b>6</b>
<b>Collard Greens</b>	<b>6</b>

\*Consuming raw or undercooked meats, seafood, poultry, shellfish, or eggs may increase your risk of food-borne illness.