



BISTRO IN THE PARK MENU

Appetizers

Jumbo Lump Crab Cake 10

basil aioli, cucumber-corn salad

Chicken Wings 9

buffalo style or bbq sauce

Steak, Chicken, or Veggie Quesadilla 9

cheddar, pico de gallo, sour cream, guacamole

Fried Green Tomatoes 7

yum-yum sauce

Chicken Tenders 10

honey mustard, sliced fruit

Shrimp & Grits 11

jumbo shrimp, white cheddar-anson mills grits, orange reduction

Soup of the Day

Bowl 6

Cup 4

Entree Salads

add grilled shrimp, chicken, salmon, or crab cake to any salad for only \$6 more

Grilled Chicken Spinach Salad 12

spinach, cranberries, apple, candied pecans, red onion, croutons, poppyseed dressing

Carolina Cobb Salad 12

romaine, fried chicken, hard boiled egg, bacon, cucumber, blue cheese, tomato, corn, choice of dressing

Chili Rubbed Steak Tip Salad 13

mixed greens, cucumber-corn relish, tomato, cheddar cheese, tortilla strips, chipotle ranch

Embassy Salad 8

baby mixed greens, shitake mushrooms, candied pecans, gorgonzola cheese, tomatoes, cucumbers

Caesar Salad 7

romaine, parmesan reggiano, croutons, tomato, house dressing

Sandwiches

choice of fries, chips, or petite green salad

Southern Fried Chicken Sandwich 10

toasted bun, house pickles, tabasco aioli

Angus Burger* 11

toasted bun, lettuce, tomato, onion, pickle

your choice of toppings: mushrooms, bacon, caramelized onions, American, Swiss, cheddar, blue cheese, provolone

Turkey Club 9

grilled white bread, cheddar cheese, bacon, lettuce, tomato, mayo

Crab Cake Sandwich 12

toasted brioche bun, basil aioli, pickles

Patty Melt* 11

grilled marble rye, burger, caramelized onion, American cheese, thousand island

Fried Green Tomato Grilled Cheese 9

Swiss & American cheese, yum-yum sauce

**Denotes item that may be served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



Entrees

Available 5:00pm to 10:00pm

all entrees come with your choice of house or caesar salad

6 oz. Filet Mignon* 28

wild mushrooms, demi glace, whipped potatoes, chef's selected vegetables

12 oz. New York Strip* 30

bourbon-mustard sauce, whipped potatoes, chef's selected vegetables

Pan Seared Chicken Breast 18

country ham, artichokes, roasted red peppers, lemon-tomato broth, whipped potatoes, chef's selected vegetables

Roasted Salmon 22

fried green tomatoes, basil-cream, chef's selected vegetables

Shrimp and Grits 23

jumbo shrimp, white cheddar-anson mills grits, orange reduction

Chili Rubbed Mahi 24

sauteed vegetables, cucumber-corn salad, chimichurri sauce

Grilled Chicken Mac & Cheese 18

smoked cheddar, mushrooms, bacon, herbs

Vegetarian Pasta 16

fettuccini, mushrooms, caramelized onions, spinach, sun dried tomato pesto

Sides

Roasted Garlic Whipped Potatoes 4

Fried Green Tomatos (3) 5

French Fries 4

White Cheddar Grits 4

Sauteed Vegetable du Jour 5

Desserts

Sweet Potato Creme Brulee 7

marshmallow fluff, bacon-peanut brittle

Chocolate Chess Pie 7

candied pecan and chocolate pie, vanilla ice cream

Fruit Cobbler 7

mixed berries, cinnamon crumble, vanilla ice cream

White Chocolate-Raspberry Cheesecake 7

raspberry sauce, whipped cream

Ice Cream 5

vanilla bean or chocolate

Sorbet 5

ask about today's selection

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BISTRO IN THE PARK DRINK LIST

Wine List

Featured Selection

Canyon Road, California

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc,

Merlot, Moscato, or White Zinfandel

Glass / Bottle

6.47 30

White Wines

Ecco Domani Pinot Grigio, Delle Venezie Italy

J. Vineyards Pinot Gris, California

Edna Valley Sauvignon Blanc, California

White Haven Sauvignon Blanc, Marlborough New Zealand

IQ Riesling, Rheinhessen Germany

William Hill Chardonnay, Central Coast California

Story Point Chardonnay, California

Glass / Bottle

8.50 32

- 47

10.50 40

- 49

8 28

10.50 39

- 41

Red Wines

LeGrand Noir Pinot Noir, Languedoc-Roussillon France

MacMurry Ranch Pinot Noir, Central Coast California

Chateau Souverain Merlot, Central Coast California

OKO Cabernet Sauvignon Languedoc-Roussillon France (certified organic)

Story Point Cabernet Sauvignon, California

Ink Monster Primitivo Zinfandel, Puglia Italy

Alma Mora Malbec, Mendoza Argentina

Glass / Bottle

9 33

- 48

8.50 32

9 34

- 45

9.75 38

- 32

Champagne & Sparkling Wines

Wycliff Brut, California

Korbel Brut, California

La Marca Prosecco, Italy

Dom Perignon Champagne, France

Bottle

25

30

48

190

Beer List

Domestic Bottles

Miller Lite 5.54

Bud Light 5.54

Budweiser 5.54

Michelob Ultra 5.54

Sam Adams 6

Goose Island IPA 6

Imported Bottles

Corona Extra 6

Stella Artois 6

Heineken 6

**Ask your server about our
local draft selection**

Dessert Drinks

747 Cafe 11

bailey's irish cream, kahlua, and frangelico combined with StarbucksTM coffee

The Nutty Professor 9

amaretto, frangelico, and cream blended with StarbucksTM coffee

Irish Coffee 9

bailey's irish cream, jameson whiskey, and cream combined with StarbucksTM coffee