

# Artisan's Grill Dinner Menu

## Starters

---

Shrimp Cocktail	\$8
jumbo shrimp tossed with seafood spices and herbs, served with a spicy remoulade sauce	
Fresh Mozzarella	\$7
sliced fresh mozzarella cheese served with roasted tomato and basil bruschetta	
Crab Salad	\$8
a crisp salad of jumbo lump crabmeat served with toasted bread and fresh cucumber slices	
Steak or Chicken Fajita	\$8
sliced fresh grilled steak or chicken with sauteed peppers and onions served in a flour tortilla with fresh tomato salsa	

## Dinner Specials

---

All entrees served with a tossed salad and bread, a fresh vegetable and your choice of rice or potato

Rib Eye Steak	\$24
Naturally-raised Angus beef, hand-cut, marinated and grilled to order	
Crab Cakes	\$22
Two hand-made, pan-fried crab cakes served with sun-dried tomato tartar sauce	
Bacon and Bleu Beef Tenderloin	\$28
Beef tenderloin filet smothered with sautéed onions, crumbled bacon, and bleu cheese	
Salmon Fillet	\$20
Grilled fresh Atlantic salmon with a zesty lemon and ginger glaze	
Artisans Mixed Grill	\$24
Grilled natural free-farmed chicken breast, petit beef tenderloin filet, and jumbo shrimp	
Creole Flounder Fillet	\$22
Pan-fried fresh flounder fillet topped with a shrimp and crab Creole	
Grilled Chicken Breast	\$18
Natural free-farmed chicken breast, marinated and grilled in a sweet and spicy honey-whole grain mustard sauce	

Shrimp and Pasta	\$20
Sautéed jumbo shrimp tossed with penne pasta and a garlic cream sauce with fresh scallions and sun-dried tomato	
Barbecued Baby Back Ribs	\$20
A half-rack of slow-simmered and roasted pork baby back ribs, basted with smoky barbecue sauce and open-flame grilled	
Stuffed Portobello Mushrooms	\$18
jumbo mushroom cap marinated, grilled, and stuffed with fresh mozzarella cheese, roasted red pepper, sautéed onions, and fresh basil	