

## Bistro Starters

Potato Skins	Potato shells stuffed with mixed cheeses, bacon bits & green onions.	\$8.50
Spinach & Artichoke Dip	Baked & topped with parmesan cheese & served with pita points.	\$7.95
Charleston Crab Cake	Homemade with fresh crabmeat & spicy rémoulade.	\$8.95
Asian Chicken Wraps	Chicken, carrots & water chestnuts mixed in our homemade teriyaki sauce. Served with jasmine rice, a hot chili sauce, soy & cool lettuce wraps.	\$9.95
Thai Chili Calamari	Sesame flour-fried calamari served with your choice of sweet Thai chili or warm marinara.	\$7.95
Baked Crab Dip	Creamy mixture of crabmeat, cream cheese, onion, parmesan, cheddar & jack cheeses. Finished with sliced almonds & pita points.	\$8.95
Sashimi Tuna	Ahi Tuna, wasabi, soy, pickled ginger & a drizzle of our ginger-sesame sauce.	\$11.95
Fried Mozzarella	Fresh mozzarella hand-breaded in our special seasoning, lightly fried in tempura & served with warm marinara.	\$4.95
Chicken Wings	Covered in "Anchor Bar" wing sauce & served with blue cheese & celery strips.	\$8.50

## Salads & Soups

Seafood Gumbo \$6

New England Clam Chowder \$6

Soup du Jour \$5

Caesar Salad	Romaine, homemade Caesar dressing, croutons & parmesan.	\$6.95
Garden Salad	Seasonal greens, diced tomatoes, carrots, cucumbers & homemade croutons.	\$5.25
Greek Salad	Crisp greens, feta, kalamata olives, tomatoes, tri-colored bell peppers, onions, pepperoncini & Greek dressing.	\$9.95
Village Salad	Seasonal greens, broccoli, mandarins, strawberries, carrots, cheddar, monterey jack, almonds, dried cranberries, tomatoes & cucumbers.	\$7.95
Add to any of the above salads - Chicken \$4, Salmon \$6, Shrimp \$5, Tuna \$7		
Tomato Mozzarella	Beefsteak tomatoes, mozzarella & basil over mixed greens with a citrus vinaigrette & vanilla infused white balsamic syrup.	\$7.95
Chinese Chicken Salad	Shredded white & red cabbage, mesculin salad greens, grilled chicken breast, crispy wontons, julienne carrots, green onions, toasted sesame seeds, cilantro with a spicy sweet & sour sesame dressing.	\$10.95
Almond Chicken Salad	Homemade chicken salad, seasonal greens, broccoli, mandarins, strawberries, carrots, red onions, cheddar, monterey jack, almonds, dried cranberries, diced tomatoes & cucumbers.	\$10.50
Fried Oyster & Spinach Salad	Fried oysters, spinach, eggs, red onion, bleu cheese, almonds, dried cranberries & a warm bacon dressing.	\$9.95
Santa Fe Chicken Salad	Blackened chicken & seasonal greens, tomatoes, cucumbers, carrots, cheddar, monterey jack, salsa & tortilla strips.	\$9.95

Ranch | Bleu Cheese | Balsamic Vinaigrette | Citrus Soy Vinaigrette  
Honey Dijon Balsamic Vinaigrette | Thousand Island | Sweet & Sour Sesame | Raspberry Vinaigrette

## Sandwiches & Wraps

Served with your choice of Shoe String Fries, Sweet Potato Fries, Chips or Fresh Fruit

### Build Your Own Burger

\$8.95

Certified Angus Beef patty served on a sourdough bun with any of these toppings: Sautéed Mushrooms, Sautéed Onions, Cole Slaw, Cheddar, American, Swiss, Provolone, Blue Cheese, Applewood Bacon, Bermuda Onions, Tomato, Lettuce

French Dip	\$9.95	Chicken Quesadilla	\$8.95
Thin sliced roast beef, sautéed onions, & melted provolone served on a toasted sub roll with au jus.		Grilled chicken in a flour tortilla with cheddar, Monterey Jack, sour cream & salsa.	
Crab Cake Sandwich	\$9.95	Steak & Cheese Wrap	\$8.95
Made with fresh crabmeat served with lemon & a side of spicy rémoulade on sourdough bread.		Tender slices of beef, sautéed onions & peppers topped with melted mozzarella.	
Edmund's Catfish Po Boy	\$8.95	Grilled Chicken Caesar Wrap	\$8.25
Breaded & flash-fried, served with shredded cabbage, diced tomatoes & a Cajun rémoulade on toasted ciabatta.		Tender slices of chargrilled chicken breast tossed with romaine & Caesar dressing.	
Chicken Saltimbocca	\$10.95	Southwestern Chicken Wrap	\$8.25
Chicken breast marinated & grilled with sliced smoked ham, sage, organic baby spinach & mozzarella on toasted ciabatta with a sun-dried tomato pesto aioli.		Tender slices of chargrilled chicken breast, shredded lettuce & a black bean southwestern relish.	
Grilled Chicken Sandwich	\$8.95	Veggie Wrap	\$7.25
Marinated chicken breast with choice of cheddar, Swiss, provolone or American cheese, sautéed onions & mushrooms, BBQ sauce & applewood smoked bacon served on sourdough bun.		Sautéed peppers, onions, tomatoes, zucchini, squash, mushrooms, lettuce & herb cream cheese spread.	

## Entrées

Tilapia	\$14.95
Sautéed in garlic butter & white wine or blacked with Cajun seasoning. Includes your choice of side dish.	
Grilled Salmon	\$17.95
Seasoned with Montreal spices & lightly brushed with garlic butter. Served with one side dish.	
Fried Argentinian Flounder	\$13.95
Cornmeal breaded, served on fries, coleslaw & tarter sauce.	
Rainbow Trout	\$16.95
Stuffed with brie & served with fire grilled asparagus relish, lemon butter sauce & choice of side dish.	
Grilled Ahi Tuna	\$18.95
Grilled Ahi Tuna in a ginger soy glaze grilled to your preference on top of wasabi mashed potatoes & choice of side dish.	
Edmund's Fried Catfish	\$10.95
Served with sweet corn pudding, baby arugula, Cajun remoulade & one side dish.	
Carolina Seafood Calabash	\$12.95
Fried calamari, tilapia, breaded shrimp & crab fritters on a bed of fries with coleslaw, tarter & cocktail sauce.	
Fish & Chips	\$10.95
North Atlantic Cod deep-fried in a Guinness tempura batter served with fries & tarter sauce.	
Filet Mignon	\$25.95
8oz. filet seasoned with Montreal spices then brushed with garlic herb butter, includes one side dish.	
New York Strip Steak	\$23.95
12 oz New York Strip seasoned with Montreal spices then brushed with garlic herb butter, includes one side dish.	
Rib-Eye Steak	\$20.95
12oz. Rib-Eye seasoned with Montreal spices then brushed with garlic herb butter, includes one side dish.	
St. Louis Style Baby Back Ribs	Full Rack: \$17.95 1/2 Rack: \$14.95
Glazed in our homemade BBQ sauce & served with coleslaw, Texas toast & fries.	
Stuffed Pork Chop	\$18.95
Goat cheese stuffed pork chop wrapped in bacon, white Tuscan bean ragout, tasso ham port wine demi-glace & orange marmalade. Includes choice of side dish.	
Chicken Monterey	\$11.95
Grilled chicken breast served atop wild rice & seasoned black beans with cheddar & jack cheese, pico de gallo & chopped applewood bacon.	
Lemon Roasted Chicken Breast	\$16.95
Ashley Farms bone-in chicken breast, pan roasted red bliss potatoes, grilled asparagus, tomato chutney & citrus bordelaise.	
Chicken Pot Pie	\$9.95
Chicken, green beans, peas, carrots, onions & mushrooms in a creamy broth with puffed pastry baked to a golden brown.	
Blackened Chicken Alfredo	\$12.95
Fettuccini, tomatoes, diced green onions, parmesan & garlic bread.	
Teriyaki Chicken & Broccoli	\$10.95
Grilled chicken, broccoli & garden vegetables over jasmine rice with teriyaki sauce.	
Teriyaki Shrimp & Broccoli	\$11.95
Sautéed in our homemade teriyaki sauce with broccoli & garden vegetables over jasmine rice.	
Shrimp Scampi	\$16.95
Linguini, baby spinach, tomatoes, mushrooms & jumbo shrimp tossed in a garlic & chive white wine butter sauce.	
Pasta Primavera	\$11.95
Buttered linguini tossed in a hearty tomato sauce with roasted squash, zucchini, mushrooms & wilted baby spinach.	

### Prime Rib Night

Available only on Friday & Saturday Night

12oz. Cut	\$18.95
16oz cut	\$24.95

Served with au jus & creamy horseradish sauce & one side dish

Limited Availability

Side Dishes
Shoestring Fries
Sweet Potato Fries
Baked Potato
Garlic Mashed Potatoes
Wild Rice
Sautéed Spinach
Vegetable du Jour
Fresh Fruit
A la carte: \$3.50

## Pizza

"Taste the Fire"  
Flavorful, Filling & Fire-Grilled  
Choose your 7" Pizza

House Pizza Italian & America cheese.	\$7.95
Classic Italian Pepperoni, sausage & capicola ham.	\$8.95
Traditional Supreme Pepperoni, sausage, capicola, mushrooms, peppers, onions, tomatoes & olives.	\$9.95
Pepperoni Three cheese blend topped with thin sliced pepperoni.	\$8.95

## Children's Menu

Burger A smaller version of our famous Certified Angus Beef Burger & fries. Add cheese - it's FREE!	\$5.95
Chicken Tenders Served with fries.	\$5.95
Kid's Pasta Fettuccini pasta with choice of alfredo, marinara or garlic butter sauce.	\$4.95

## Desserts

Cinnamon Apple Crisp Cinnamon, apples & an oatmeal buttered streusel with vanilla bean ice cream, caramel & cinnamon sugar.	\$5.95
Berry-Berry Sorbet Raspberry sorbet topped with strawberries & raspberry sauce.	\$4.95
Chocolate Chip Skillet Cookie Chocolate chip cookie baked until warm & soft, top it with vanilla bean ice cream, whipped cream & chocolate sauce. *Please allow 15 minutes for preparation.	\$6.95
White Chocolate Crème Brulée A smooth custard glazed with sugar & white chocolate.	\$5.95
Carrot Cake Cinnamon spiced cake with carrots & walnuts topped with a rich cream cheese icing on crème anglaise.	\$7.95
Flower Pot A colorful ceramic flower pot provides a stunning presentation of sponge cake, vanilla bean ice cream, Oreo's & garnished with gummy worms.	\$5.95
Five Layer Chocolate Cake 5 layers of Devil's food cake sandwiched between a creamy mousse filling.	\$7.95
Nellie & Joe's Key Lime Pie A traditional Key West favorite - sweet filling made from key limes presented on a moist graham cracker crust topped with a rich mousse & a drizzle of mango coulis.	\$8.95
Vanilla Ice Cream Sundae Chocolate sauce & whipped cream.	\$4.95

## Graffiti's Bistro

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Private Dining & Corporate Events