

Bistro Starters

6 Layer Dip	Refried beans, seasoned mayo, lettuce, tomatoes, black olives & scallions with toasted tomato-basil tortilla chips for dipping.	\$7.50
Spinach & Artichoke Dip	Creamy blend of spinach, supreme sauce, artichoke hearts & parmesan cheese.	\$7.95
Charleston Crab Cake	Fresh crabmeat & spicy rémoulade.	\$8.95
Calamari	Sesame flour-fried calamari served with your choice of sweet Thai chili sauce or marinara.	\$7.95
Asian Chicken Wraps	Fresh ground chicken, carrots & water chestnuts mixed with our homemade teriyaki sauce. Served over white rice with a hot chili sauce, soy sauce & cool lettuce wrappers.	\$9.95

Salads & Soups

Seafood Gumbo \$6

Soup du Jour \$5

Caesar Salad	Crisp romaine, homemade Caesar dressing, croutons & parmesan cheese.	\$7.50
Garden Salad	Seasonal greens, diced tomatoes, carrots, cucumbers, cheddar, Monterey jack & homemade croutons.	\$6.95
Greek Salad	Seasonal greens, crumbled feta, kalamata olives, tomatoes, bell peppers, red onions, peperoncini & balsamic dressing.	\$9.95
Village Salad	Seasonal greens, broccoli, mandarins, strawberries, carrots, cheddar, Monterey jack, almonds, dried cranberries, diced tomatoes & cucumbers.	\$8.50

Add to the above salads:

Chicken \$5

Salmon \$6

Tuna \$8

Shrimp \$5

Tomato Mozzarella	Diced vine-ripe beefsteak tomatoes, fresh mozzarella & basil over mixed greens with our homemade honey Dijon balsamic vinaigrette & balsamic reduction.	\$8.25
Chinese Chicken Salad	Shredded white cabbage, mesclun salad greens & crispy wontons tossed with julienne carrots, green onions, red cabbage, toasted sesame seeds & cilantro in a spicy sweet & sour sesame dressing. Topped with grilled chicken breast & grilled pineapple.	\$10.95
Almond Chicken Salad	Homemade chicken salad on seasonal greens, broccoli, mandarins, strawberries, carrots, red onions, cheddar & Monterey jack, almonds, dried cranberries, diced tomatoes & cucumbers.	\$10.95
Fried Oyster & Spinach Salad	Fried oysters, spinach, eggs, red onions, bleu cheese crumbles, almonds, dried cranberries & a hot bacon dressing.	\$9.95
Santa Fe Chicken Salad	Blackened chicken on seasonal greens, diced tomatoes, cucumbers, carrots, cheddar, Monterey jack, salsa & tortilla strips.	\$10.50

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

Entrées

Grilled Salmon	Seasoned with Montreal spices & lightly brushed with garlic butter. Served with one side dish.	\$14.95
Fried Argentinian Flounder	Cornmeal breaded, served on fries with a side of slaw & tarter sauce.	\$13.95
Carolina Seafood Calabash	A medley of fried calamari, tilapia, breaded shrimp & crab fritters on a bed of fries with slaw, tarter & cocktail sauce.	\$13.95
Tilapia	Sautéed in garlic butter & white wine or blacked with Cajun seasoning. Served with one side dish.	\$13.95
Fish & Chips	Guinness & tempura deep-fried North Atlantic Cod served with fries & tarter sauce.	\$11.95
Teriyaki Shrimp & Broccoli	Sautéed in our homemade teriyaki sauce with broccoli & garden vegetables over white rice.	\$12.95
Teriyaki Chicken & Broccoli	Grilled chicken with broccoli & garden vegetables over white rice with teriyaki sauce.	\$10.95
Teriyaki Beef & Broccoli	Sliced roast beef sautéed in our homemade teriyaki sauce with broccoli & garden vegetables over white rice.	\$11.95
Blackened Chicken Alfredo	Fettuccini with tomatoes, diced green onions, parmesan & garlic bread.	\$13.95
Chicken Pot Pie	Chicken, green beans, peas, carrots, onions, mushrooms in a creamy broth baked to a golden brown. Served with a small garnish salad.	\$10.25

Sides Dishes - \$3.50 each

Shoestring Fries, Sweet Potato Fries, Baked Potato, Garlic Mashed Potatoes, Wild Rice, Sautéed Spinach,
Vegetable du Jour, Fresh Fruit, Onion Rings, Sweet Potato Mash, Homemade Chips

Sandwiches

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

Rueben	\$9.95
Thin sliced corned beef with sauerkraut, Swiss cheese & thousand island dressing on grilled rye bread.	
Club Sandwich	\$9.95
Turkey, ham & roast beef, organic green leaf lettuce, beefsteak tomatoes, applewood smoked bacon & cheddar cheese on toasted honey-wheat berry bread.	
Chicken Saltimbocca	\$10.95
Grilled, marinated chicken breast with sliced smoked ham, organic baby spinach & mozzarella served on a toasted sourdough bun with fire roasted tomato-basil aioli.	
French Dip	\$9.95
Thin sliced roast beef, sautéed onions, & melted provolone served on a toasted sub roll with au jus.	
Edmund's Catfish Po Boy	\$9.50
Flash-fried, breaded catfish with tomatoes & Cajun rémoulade on toasted sub roll with a side of coleslaw.	
Crab Cake Sandwich	\$10.95
Made with fresh crabmeat & served on a sourdough bun with lemon & a side of spicy rémoulade sauce.	
Grilled Chicken Sandwich	\$9.50
Marinated fresh chicken breast with choice of cheddar, Swiss, provolone or American cheese, sautéed onions, mushrooms, BBQ sauce & applewood smoked bacon served on a soft sourdough bun.	
Chicken Salad Melt	\$8.95
Homemade chicken salad on grilled honey-wheat berry bread with cheddar & fresh tomato.	
Chicken Quesadilla	\$9.95
Grilled chicken in a flour tortilla with cheddar & Monterey jack. Served with salsa & sour cream.	

Build Your Own Burger **\$9.25**

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

Wraps

Grilled Chicken Caesar Wrap	\$8.50
Tender slices of char-grilled chicken breast tossed with crisp romaine & Caesar dressing.	
Southwestern Chicken Wrap	\$8.50
Tender slices of char-grilled chicken breast, shredded lettuce, mayan mayo & a black bean southwestern relish.	
Steak & Cheese Wrap	\$9.25
Tender slices of beef, sautéed onions & peppers topped with melted mozzarella cheese.	
Veggie Wrap	\$7.50
Sautéed peppers, onions, tomatoes, zucchini, yellow squash, mushrooms, shredded lettuce & herb cream cheese spread.	

Pizza

"Taste the Fire"
Flavorful, Filling & Fire-Grilled

House Pizza \$9.50 a blend of mozzarella cheeses	Classic Italian \$11.25 pepperoni, sausage & capicola ham	Traditional Supreme \$12.25 pepperoni, sausage, capicola ham, mushrooms, peppers, & olives
Ham & Pineapple \$11.95 shaved ham, pineapple, teriyaki sauce & mozzarella cheese	Caprese \$10.95 marinara, wilted spinach, mozzarella & basil	Pepperoni \$10.50 mozzarella cheese topped with thin sliced pepperoni

Children's Menu

Burger	\$6.50
A smaller version of our famous Certified Angus Beef burger & fries. Add cheese - it's FREE!	
Chicken Tenders	\$5.95
Served with fries.	
Kid's Pasta	\$4.95
Fettuccini with choice of alfredo, marinara or garlic butter sauce.	

Desserts

Chocolate Crème Brulee	\$5.95
A smooth egg custard infused with sweet dark chocolate morsels & glazed with sugar & white chocolate shavings.	
Berry-Berry Sorbet	\$4.95
Raspberry sorbet topped with strawberries & raspberry sauce.	
Chocolate Chip Skillet Cookie	\$6.95
Chocolate chip cookie baked until warm & soft, then we top it with vanilla bean ice cream, whipped cream & chocolate sauce. *Please allow 15 minutes for preparation.	
Peach Crisp	\$5.95
Peaches, cranberries & peach schnapps topped with cinnamon streusel. Served with vanilla bean ice cream.	
Walnut Turtle Cake	\$7.95
Double layer of chocolate cake with a center of caramel walnut ganache in a chocolate ganache shell.	
Flower Pot	\$5.95
A colorful ceramic flower pot provides a stunning presentation of sponge cake, vanilla bean ice cream, crushed Oreo's & garnished with gummy worms.	
Bistro Bread Pudding	\$5.95
Traditional bread pudding with cranberries & walnuts accented with a cinnamon nutmeg crème anglaise.	
Vanilla Ice Cream Sundae	\$4.95
Chocolate sauce & whipped cream.	

Graffiti's Bistro

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Private Dining & Corporate Events