

SUNSET CORK ROOM

Starters

BREAD BASKET	3	MUSHROOM WALNUT PATE	7
BAGUETTE & HOUSE MADE COMPOUND BUTTER		WITH SESAME GARLIC CRACKERS	
S.H.F CHEESE PLATE <small>GF</small>	16	SALMON CARPACCIO	18
CRACKERS, ALMONDS, ARTISAN JAMS		RED ONION, OLIVE OIL, ARUGULA	
FRIED GREEN BEANS	8	BLISTERED SHISHITO PEPPERS <small>GF</small>	8
RED PEPPER AIOLI		TOSSED IN OLIVE OIL, SEA SALT & LEMON WEDGE	
GRILLED SHRIMP <small>GF</small>	16		
WARM REMOULADE			

Soup & Salad

FAIRHOPE CHOWDER 7
ANDOUILLE, CORN, SHRIMP, POTATO

GARDEN SALAD 6
TOMATO, CARROT, CUCUMBER, ONION

STRAWBERRY FIELDS FOREVER SALAD GF 7
MIXED GREENS, FETA, CHOPPED PECANS, BALSAMIC GLAZE

LETTUCE WEDGE F 12
ROMAINE, BLUE CHEESE, DRIED FIG, WALNUTS, BALSAMIC GLAZE

GRILLED CHICKEN SALAD 9
FRIED WONTON STRIPS, MANDARIN ORANGES, ALMONDS, MIXED GREENS, SESAME BLACK GARLIC DRESSING

Pasta & Risotto

LINGUINI FRA DIAVOLO WITH GRILLED SHRIMP 17

TOMATO, BASIL, PARMESAN

BEEF & MUSHROOM BURGUNDY 16

OVER LINGUINI

SHRIMP CREOLE RISOTTO 15

WITH ANDOUILLE SAUSAGE

BARLEY RISOTTO 12

CHICKEN, MUSHROOM & WALNUTS

Large Plates

SERVED WITH POTATO AND DAILY VEGETABLE

GRILLED CHICKEN BREAST 17

ONION BACON RAGOUT & CHICKEN JUS

6 OZ DAILY CATCH MARKET

WITH SEAFOOD BISQUE

6 OZ BLACKENED GROUPE^{GF} 26

WITH CITRUS GASTRIQUE

6 OZ FILET MIGNON DIANE^{GF} 30

CERTIFIED ANGUS BEEF FILET MIGNON, DIANE SAUCE

12 OZ RIBEYE^{GF} MARKET

CERTIFIED ANGUS BEEF

LAMB LOLLIPOPS^{GF} (4) 26 (6) 39

RED WINE REDUCTION

8 OZ GRILLED WILD ATLANTIC SALMON^{GF} 24

CREAMY CUCUMBER DILL RELISH