

LUNCH MENU

APPETIZERS

Aquavina Calamari

Sweet Corn Dusted Calamari Served With A Honey & Smoked Chili Remoulade

Blue Crab Fondue

Brioche Toast Points

Hushpuppy Dusted Shrimp

Served With Sweet Onion Remoulade

SOUPS AND SALADS

Aquavina Tomato Bisque Soup

Soup Of The Day

Aquavina House Salad

Field Greens Tossed In A Blue Cheese Balsamic Vinaigrette And Topped With Cherry Tomatoes And Crispy Prosciutto
Add Chicken / Shrimp

Caesar Salad

Crisp Romaine Lettuce Tossed In Aquavina Caesar Dressing
Finished With Garlic Chips, Brioche Croutons And Parmigiano Reggiano
Add Chicken / Shrimp

Smoked Chicken Salad

Baby Spinach Tossed In Warm Orange Vinaigrette
Served With Sunflower Seeds, Dried Cranberries And Goat Cheese

***Atlantic Salmon Salad**

Baby Spinach, Arugula, Radicchio, Oranges And Strawberries Dressed In Cilantro Vinaigrette
Finished With A Red Pepper Coulis And Toasted Almonds

Asian Shrimp Salad

Mixed Greens Tossed In A Rice Wine Vinaigrette
Served With Tangerine And Ginger Glazed Shrimp, Sesame Won Tons, Fresh Cucumber And Cherry Tomatoes

SIDES

French Fries 3 / Sweet Potato Fries 3 / Side Aquavina Salad 3 / Cup Of Soup 3
Caesar Salad 3 / Mac And Cheese 3

DESSERTS

Pumpkin Cheesecake

Cinnamon Crème Anglaise

Apple Pie

Home Baked Apple Pie
Served With Vanilla Ice Cream

Chocolate Pecan Fudge Cake

Glazed With Caramel Sauce / Served With Whipped Cream

SANDWICHES

*All Sandwiches Come With Your Choice Of French Fries, Sweet Potato Fries
Soup Of The Day, Tomato Bisque, House Salad, Caesar Salad Or Mac And Cheese*

***Philly Cheese Steak Sandwich**

Seared Beef Tenderloin With Sautéed Mushrooms, Peppers, Onions And Cheese Sauce
Served On A Toasted Baguette

Turkey Melt

Turkey Breast, Fontina Cheese, Applewood Smoked Bacon Mayo, Granny Smith Apple
And Crisp Leaf Lettuce, Served On Eight Grain Toast

Grilled Chicken Sandwich

Bacon, Brie, Avocados, Arugula Finished With A Tarragon Aioli Served On Toasted Ciabatta Bun

Grilled Cheese On Brioche

Fontina, Brie, Goat Cheese And Candied Tomatoes

Jumbo Lump Crab Cake Sandwich

Chili Remoulade Sauce, Arugula And Tomatoes Served On Toasted Ciabatta Bun

***Aquavina Burger**

Jalapeños, Blue Cheese, Bacon, Lettuce And Tomato Served On Poppy Seed Bun

Marinated Portobello Sandwich

Spring Mix, Tomatoes, Roasted Red Pepper Aioli, Balsamic Vinegar Reduction
Served On A Whole Wheat Bun

BBQ Pork Sandwich

Slow Braised Pork, Tossed With BBQ Sauce, Cole Slaw And Pickles, Served On A Wheat Bun

Chicken Melt

Applewood Smoked Bacon, Cheese Fondue, Candied Tomatoes and Baby Spinach
Toasted On a Baguette

ENTREES***Sirloin Steak**

8oz Center Cut Sirloin Served Over Whipped Potatoes, Broccoli And Baby Carrots
Finished With A Red Wine Demi-Glace

Pesto Chicken Penne

Sautéed Chicken, Sun Dried Tomatoes, Caramelized Onions
Finished With Crispy Prosciutto

***Tangerine Salmon**

Warm Bacon And Potato Salad, Sautéed Baby Spinach And Tangerine Beurre Blanc

Olive Chicken

Crispy Fried Chicken Tenders Served Over Warm Tomato Compote And Aquavina Macaroni & Cheese

Shrimp And Grits

Tiger Shrimp, Tomatoes, Onions, Red Peppers, Baby Spinach Anson Mills Grits, Smoked Bacon And Tasso Ham Gravy

DINNER MENU**Starters****Blue Crab Fondue**

Served With French Baguette Toasts Points

Aquavina Calamari

Sweet Corn Dusted Calamari Served With A Honey And Smoked Chili Remoulade

***Seared Scallops**

Over English Pea Risotto And Finished With Béarnaise Sauce

Beef Ravioli

Beef Tenderloin And Mushroom Raviolis Finished With Herbed Pecan Cream Sauce

Jumbo Lump Crab Cake

Jumbo Lump Crab Cake Served Over Caramelized Sweet Onion Remoulade, And Red Pepper Chutney

Shrimp Cocktail

Citrus Scented Gulf Shrimp Served With Cocktail Sauce

Aquavina House Salad

Petite Lettuces Tossed In A Black Pepper And Roasted Sweet Onion Dressing, Garnished With Brown Sugar Allspiced Walnuts, Dried Cranberries And A Roquefort Honey Crustini

***Caesar Salad**

Crisp Romaine Hearts Lightly Tossed In A House Made Caesar Dressing, Garnished With Garlic Chips Brioche Croutons And Parmigiano Reggiano

Spinach Salad

Baby Spinach tossed in a Sweet Poppy Seed Dressing, Garnished With Flash Fried Shallots Crispy Proscitto And Crumbled Goat Cheese

The Wedge

Baby Iceberg Lettuce Served With Creamy Blue Cheese Dressing, Garnished With Honey Glazed Applewood Bacon, Marinated Tomatoes And Shaved Roquefort

Aquavina Steak Temps

Rare – Red And Cool Center

Medium Rare – Red And Warm Center

Medium – Pink And Hot Center
Medium Well – Dull Pink Center
Well Done – Dull Gray

Side Offerings

Mac And Cheese
Lobster Mac And Cheese
Broccoli
Grilled Asparagus
Fries
Mashed Potatoes
Potato Gratin
Baked Potato - (Butter, Sour Cream, Bacon Bits, Scallions)

Main Courses

***Filet Mignon 8oz/ 12oz**

Center Cut Filet Mignon Served Over Wild Mushroom Risotto, Baby Carrots And Finished With Red Wine Demi-Glace

***Bone In Ribeye**

Exceptionally Marbled For Incredible Flavor, 16oz Black Pepper Encrusted Bone In Ribeye Served Over Potato Gratin, Roasted Vegetables And Finished With A Chimichurri Sauce

***Aquavina Filet Oscar**

8oz. Center Cut Filet Mignon Served With Red Wine Demi-Glace, Over Whipped Potatoes, Asparagus And Finished Topped With Lump Crab Meat And Béarnaise Sauce

***New York Strip Steak**

14oz. USDA Prime New York Strip Steak, The Most Tender And Flavorful Beef In The Country Served Over Roasted Idaho Potatoes, Sautéed Baby Spinach And Finished With Rich Bordelaise Sauce

***Surf And Turf**

8oz. Center Cut Filet Mignon Served With Butter Poached Maine Lobster Tail Over Whipped Potatoes, Asparagus And Finished Red Wine Demi-Glace And Drawn Butter

***Beef Stroganoff**

Seared Beef Tenderloin, Cherry Tomatoes, Peas And Mushrooms

Grilled Chicken Breast

Grilled Chicken Breast Served Over A Grain Medley, Roasted Vegetables And Charred Tomato Beurre Blanc

Seafood

Fresh Catch / Market Price

***Seared Diver Scallops**

Served Over Black Beluga Lentils, Baby Carrots, Cauliflower Puree, Spinach And Finished With Béarnaise

Mahi Mahi

8oz Hawaiian Mahi Mahi Served Over Roasted Yukon Gold Potatoes, Wilted Arugula And Finished With Black Bean Corn Salsa

***Salmon**

8oz Grilled Salmon Served Over Long Grain Wild Rice, Steamed Broccoli And Finished With A Roasted Tomato Relish

Shrimp and Grits

Tiger Shrimp, Tomatoes, Onions, Red Peppers, Baby Spinach, Anson Mills Grits, Smoked Bacon And Tasso Ham Gravy

Lobster Tails

Twin Maine Lobster Tails Served Over Mashed Potatoes, Grilled Asparagus And A Side Of Drawn Butter