



at Berry Hill Resort

Appetizers

FRIED GREEN TOMATO STACK crispy fried green tomatoes with house made pimento cheese, topped with arugula greens and roasted red pepper garnish 🌿	12.95
BACON WRAPPED SHRIMP large shrimp wrapped in apple wood smoked bacon tossed in Chipolte barbecue sauce	14.95
BEEF BRUCHETTA seared beef on a grilled baguette topped with mozzarella micro greens and balsamic drizzle	17.95

Salads

SPRING SALAD fresh berries, red onion, goat cheese and candied nuts on mixed greens with Strawberry Vinaigrette Dressing 🌿 🌱 🌰	9.95
GRILLED HEART OF ROMAINE CAESAR Heart of Romaine seared over a hot grill, topped with Parmesan crisps, tomatoes and croutons 🌿 🌱	10.95

Entrees

CHICKEN DIJON roast chicken served in creamy Dijon sauce with spinach and scallions over roast potato <i>Wine: Cielo Pinot Grigio 7 28</i>	25.95
CAJUN SHRIMP PASTA grilled blackened chicken, shrimp and andouille sausage, with Cajun Alfredo sauce, peppers and onions tossed in penne pasta <i>Wine: Villia Maria Sauvignon Blanc 10 40</i>	27.95
RIBEYE WITH SHRIMP* cast iron ribeye and grilled jumbo Chipolte shrimp served with Gouda mac and cheese and grilled farm fresh vegetables 🌿 <i>Wine: Meiomi Pinot Noir 11 44</i>	39.95
FILET MIGNON* classic hand cut filet in Diane sauce served with grilled asparagus and garlic mashed potatoes 🌿 <i>Wine: Ancient Peaks Cabernet 11 44</i>	42.95

Compliments & Enhancers

SHRIMP SKEWER six delicious shrimp grilled and brushed with butter 🌿	8.95
GRILLED CHICKEN BREAST tender grilled chicken breast seasoned with fresh herbs 🌿	8.95
GOUDA MAC AND CHEESE 🌿	8.95
CREAMED SPINACH 🌿	8.95
SAUTÉED MUSHROOMS 🌿	8.95
VEGETABLE GRATIN	8.95
BLUE CHEESE HORSERADISH SAUCE 🌿	3.95
BEARNAISE 🌿	3.95
DEMI GLAZE 🌿	3.95
TRUFFLE BUTTER 🌿	3.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

🌿 Gluten Free 🌱 Vegetarian 🌰 includes tree nuts