



Tempting Favorites

Salads

- Cranberry Goat Cheese Salad** **11.50**
Fresh Spinach, Bacon, Red Onions, Dried Cranberries, Candied Pecans and Crumbled Goat Cheese with Balsamic Vinaigrette. (Add Chicken \$2 or Shrimp \$4)
- Chinese Chicken Salad*** **10.99**
Shredded Iceberg Lettuce, Carrots, Crispy Asian Noodles, Scallions, Diced Chicken and Almonds tossed with our Special Tart Ginger Dressing. Caution: Very Addictive.
- Blue Pear Salad** Regular **10.25** Petite (1/2 Portion) **7.25**
Mixed Field Greens, Sliced Fresh Pears, Blue Cheese Crumbles, Grapes, Candied Pecans and Raspberry Poppy Seed Dressing. (Add Chicken \$2 or Shrimp \$4)
- Tuna Nicoise Salad*** **12.99**
Seared Rare Ahi Tuna, Kalamata Olives, Roasted Red Peppers, Capers, Hard Boiled Egg, Tomatoes and Spring Lettuce tossed with House Vinaigrette and topped with Tapenade. Artwork on a Plate!
- Creamy Shrimp Salad*** **12.99**
Chilled Scampi Shrimp tossed in Our Special Creamy Dill Dressing. Served on a Bed of Romaine Lettuce with Tomatoes, Cucumbers & Diced Bell Pepper.
- Steak Salad*** **15.99**
Tender Slices of Steak served on a bed of Mixed Field Greens topped with Crumbled Blue Cheese, Tomatoes and Bacon with Balsamic Vinaigrette.

Signature Specialties

All Sandwiches include your choice of standard side item.

- Chicken Salad Croissant** Regular **9.75** Petite (1/2 Sandwich) **6.99**
Choice of either Classic Chicken Salad or Temptations Tarragon & Almond Chicken Salad Served on a Flaky Croissant with Fresh Lettuce.
- Turkey, Brie & Apple** Regular **11.99** Petite (1/2 Sandwich) **8.99**
Smoked Turkey, Creamy Brie Cheese and Sliced Green Apples. Served on a French Baguette with Homemade Cranberry Mustard.
- Pimento Cheeseburger*** **11.50**
Our Twist on the Classic Cheeseburger. 1/2lb Pure Angus Beef Patty Grilled and topped with our Homemade Pimiento Cheese, Lettuce & Tomato.
- Chef David's Burger of the Week*** **AQ**
Please ask about what Special Creation David has done this week.
- Monte Cristo Panini** **11.50**
Ham, Turkey & Swiss Cheese on Flat Bread. Finished in a Panini Press, Dusted with Powdered Sugar and served with Raspberry Preserves.

Quiche

A slice of our Freshly Baked Quiche of the Day
 Served with your choice of side item. **10.99**

The Salad Sampler

Choice of Three of the
 Following items:
9.99

- Garden Salad
- Fruit Salad
- Potato Salad
- Pasta Salad
- Caesar Salad
- Egg Salad
- Sliced Tomatoes
- Pimento Cheese & Crackers
- Classic Chicken Salad
- Temptations Chicken Salad
(Tarragon & Almond)
- French Onion Soup

Premium Selections (add \$1.50)

- Greek Salad
- Strawberry Salad
- Blue Pear Salad
- Chicken Orange Pecan Salad
- Tuna Salad
- Sliced Brie
- Seafood Bisque

Creative Soups

- French Onion
Cup 5.50 Bowl 7.50
- Seafood Bisque
Cup 6.50 Bowl 8.99

Side Items

Standard Sides

- Fruit Salad
- Pasta Salad
- Potato Salad
- Caesar Salad
- Garden Salad
- Kettle Chips
- French Onion Soup

Premium Sides (add \$1.50)

- Greek Salad
- Blue Pear Salad
- Chicken Orange Pecan Salad
- Strawberry Salad
- Seafood Bisque

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server about any allergy concerns

Wine by the Glass

Ask about this week's featured wine selections.

Chardonnay	4.5
Pinot Grigio	4.5
Riesling	5
Pinot Noir	6.5
Cabernet Sauvignon	6.5

Beer

Coors Light	3
Miller Lite	3
Bell's Two Hearted Ale	4.5
Amstel Light	4
Maisel's Weisse Kristall	4.5
Stella Artois	4
Heineken	4
Hell or High Watermelon	4
Samuel Adams Seasonal	4
Weihenstephaner Doppelbock	5.5
Woodchuck Cider	4

**Final Temptations**

Caramel Fudge Pecan Cake	7
<i>Dense Chocolate Cake, Caramel Fudge Swirls, topped with Pecans and Candy Bar Pieces.</i>	
"OMG" Bread Pudding	7
<i>Our secret recipe, flavors vary ask about today's selection.</i>	
Chocolate "Lava" Cake	7
<i>Rich Chocolate Cake with a "Molten" Hot Fudge Center.</i>	
Crème Brûlée	6
<i>Chef Selected Flavor of the day.</i>	
Key Lime Pie	6
<i>Grandma's recipe with Real Key Lime Juice.</i>	

Executive Chef: Michael Comer

Chef's Creations**Appetizers**

Pimento Cheese & Crackers	4.50
Cheese & Fruit Plate	11.99
<i>Chef's assortment of Specialty Cheeses, Homemade Pimento Cheese and Fresh Fruit, served with Crackers.</i>	
Hot Crab Dip	10.99
<i>Creamy Hot Crab Dip served with Crostini.</i>	
Cornmeal Crusted Calamari	10.99
<i>Served with Sweet Chili Lime Aioli.</i>	

Entrees

(Add a side Caesar or Garden Salad for \$3 to any Entree)

Lasagna	13.99
<i>Our house recipe with Mild Italian Sausage, Roasted Red Peppers, Pesto, Marinara Sauce and plenty of cheese.</i>	
Spicy Peanut Noodle Bowl	10.25
<i>A Fantastic Combination of Carrots, Scallions, Fresh Herbs, Red Bell Pepper, Peanuts, Whole Wheat Noodles and Spicy Peanut Sauce. (Add Chicken \$2 or Shrimp \$4)</i>	
Shrimp and Grits*	24.00
<i>Sautéed Shrimp with Mushrooms, Bacon, Grape Tomatoes and Green Onions over Creamy Cheese Grits.</i>	
Chicken Pot Pie	10.99
<i>The Café version of our Famous Chicken Pot Pie.</i>	
Not Your Mama's Meatloaf	16.00
<i>With Pesto Mashed Potatoes, Wilted Spinach and Fresh Mushroom Gravy.</i>	
Delmonico Steak*	28.00
<i>USDA Prime Cut Ribeye, Cabernet Mushrooms, Spinach & Pommes Frites.</i>	
Chicken Caprese*	20.00
<i>Parmesan Crusted Chicken Breast topped with Caprese Salad with Mixed Field Greens, Fresh Mozzarella and Grape Tomatoes. Tossed with House Vinaigrette and drizzled with Balsamic Reduction.</i>	
Danish Baby Back Ribs*	19.00
<i>Slow Roasted and served with Cole Slaw and Mike's Tangy BBQ Sauce.</i>	
Grilled Salmon*	20.00
<i>Choice of Citrus Soy Glaze or Lemon Buerre Blanc. Served with Mashed Potatoes And Seasonal Vegetable.</i>	
Chef Mike's Fresh Catch*	AQ
<i>Please ask us what the Chef sourced from our local fishermen today.</i>	

Please ask your server about Gluten Free & Vegetarian Options

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