

# Wind

<b>Brie En Croute</b> Brie Cheese wrapped in Puff Pastry, Baked to a Golden Brown and served with a Berry Puree & Apples	14
<b>Biloxi Clams</b> Sautéed Fresh Middle Neck Clams served with a mixture of Onions, Peppers and Smoked Bacon topped with Parmesan Cheese and Herb Butter Sauce	13
<b>Amelia Crab Cakes</b> Made fresh with Lump Crab Meat and sautéed to perfection, served over Red Pepper Aioli and Mixed Greens	15
<b>David's Escargots</b> Six Escargot baked in Garlic, Onion, Tomato & Bacon Bits topped with Parmesan Cheese	14
<b>Shrimp Cocktail</b> Six served with Cocktail Sauce and a Wedge of Lemon	13

# Earth

<b>Crab Bisque</b> A creamy Crab Bisque prepared with Lump Crab Meat, Vegetables & Herbs 13	<b>Soup Du Jour</b> Freshly made using Seasonal Ingredients 11
<b>Beet Salad</b> Fresh Golden & Red Beet Salad with Goat Cheese & Candied Pistachios over Mixed Greens and finished with a Balsamic Reduction (½ order 7) 12	
<b>Spinach Salad</b> Baby Leaf Spinach topped with Feta Cheese, Sun Dried Cranberries and Walnuts with a Homemade Warm Bacon Vinaigrette (½ order 7.50) 13	
<b>Traditional Caesar Salad</b> Fresh Romaine, Classic Caesar Dressing, Croutons and Shaved Parmesan Cheese garnished with Anchovies upon request (½ order 6.50) 11	
<b>Iceberg Wedge</b> Iceberg Wedge, Fresh Roma Tomato, House Braised Bacon, Danish Blue Cheese Crumbles topped with Blue Cheese Dressing (½ order 7.50) 13	