

# Starters & Salads

## *Soup D'jour*

*Please consult your server*

8.

## *Noble Fry*

*Corn dusted fried oysters served with house tartar sauce*

14.

## *Shrimp Cocktail*

*Fourteen jumbo peeled shrimp in a martini glass served with lemon and cocktail sauce*

15.

## *Romaine Salad*

*With creamy roasted garlic dressing, cherry tomatoes, red onions and sourdough croutons*

8.

## *Noble Salad*

*Fresh greens, sliced strawberries, sliced apple, cranberries, crumbled bleu cheese, spiced pecans and a tangy dressing*

9.

## *The Wedge*

*An iceberg wedge with crumbled bleu cheese, bacon, tomatoes, sliced red onions and bleu cheese dressing*

9.

## *Fried Green Tomato Salad*

*With pine nuts, black-eyed peas, sliced red onions, goat cheese and a buttermilk vinaigrette*

10.

## *Catfish Tostadas*

*Corn tortillas with black bean salsa, lettuce, tomato and fried catfish with chipotle sour cream.*

12.

## *Texas Caviar*

*With fried pita chips*

8.

# Entrées

## ***Chicken Scaloppini***

*Pan fried pounded chicken over angel hair pasta with capers in a lemon butter sauce*  
20.

## ***Chicken Pasta Alfredo***

*Crispy baked boneless chicken breast over penne rigatta pasta in a creamy parmesan Alfredo sauce.*  
17.

## ***Shrimp and Grits***

*Jumbo white gulf shrimp scampied served over grits with fresh collard greens, Andouille sausage, tomatoes and bacon topped with shaved parmesan cheese*  
*Chosen as one of the "100 dishes to eat in Alabama before you die"*  
18.

## ***Grilled Wild Salmon***

*Grilled Pacific salmon glazed in a cucumber dill sauce*  
*with Yukon and sweet gratin potatoes and chef's choice of vegetables*  
22.

## ***Chilean Sea Bass***

*Seared Chilean sea bass with a tomato corn confit and asparagus in a white balsamic nage*  
26.

## ***Black Sesame Seared Ahi Tuna***

*Ahi grade tuna over buckwheat noodles with a soy, pinot noir and Dijon reduction*  
28.

## ***Jumbo Lump Maryland Crab Cake***

*On lemon risotto with a butterflied scampied prawn*  
19.

## ***Stuffed Pork Tenderloin***

*Cuban spiced crusted pork tenderloin stuffed and wrapped in bacon with apricots, cranberries and blueberries served with black bean paella*  
19.

## ***18 oz Porterhouse***

*Served with mushroom risotto, creamed spinach*  
*and topped with cabernet glazed sautéed mushrooms and onions*  
28.

## ***Angus Beef Filet***

*With demi-glace, Yukon and sweet gratin potatoes served with chef's choice of vegetables*  
32.