

Starters

☯️ **PEI Steamed Mussels 12**

Pancetta, White Wine, Garlic, Basil, Crostini

Olive & Feta Board 14

Feta Cheese, Yogurt, Honey, Kalamata Olives, Green Olives, Artichokes, Capers, Toasted Pignolis, Evoo, Fresh Herbs, Crackers, & Crostini

☯️ **Bang Bang Shrimp 14**

Fried Shrimp, Cabbage Slaw, Candied Pecans, Sesame Seeds, Sweet & Spicy Sauce

☯️ **Prosciutto Pear Bites 12**

Cream Cheese, Yogurt, Bleu Cheese, Rosemary, Chives, Arugula, Ripe Pears, Prosciutto, Balsamic Glaze

☯️ **Seared Scallops 19**

Seared Sea Scallop over Parsnip Puree with Granny Smith Apples

Side Salads

☯️ **Caesar 6**

Chopped Fresh Romaine, Croutons, Parmesan Cheese, Caesar Dressing

☯️ **Plantation Bay Signature Seasonal 7**

Mixed Artisan Green, Red Grapes, Sliced Pears, Dried Cherries, Feta Cheese, Sliced Almonds, Creamy Balsamic Dressing

Entrée Salads

Dressing Choice: Italian, Ranch, Bleu Cheese, Caesar, & Creamy Balsamic

☯️ **Greek Wedge 14**

*Romaine Lettuce, Cherry Tomatoes, Cucumber, Artichokes, Capers, Kalamata Olives, Shallot, Feta Cheese, Fresh Basil & Mint
Dressed in Lemon-Tahini Dressing*

Add Grilled Chicken 18, Grilled Shrimp 19, or Grilled Salmon 24

☯️ **Roasted Butternut Squash & Beet 14**

*Roasted Butternut Squash, Roasted Red Beets, Sliced Red Onion, Granny Smith Apples, Dried Cranberries, Pomegranate Seeds, Crumbled Goat Cheese, Seasoned Candied Pecans
Choice of Dressing*

Grilled Chicken 18, Grilled Shrimp 19, Grilled Salmon 24

☯️ **Fall Harvest Cobb 14**

*Mixed Greens, Roasted Sweet Potatoes, Pomegranate Seeds, Honey Crispy Apples, Toasted Pumpkin Seeds, Sliced Prosciutto
Choice of Dressing*

Add Grilled Chicken 18, Grilled Shrimp 19, or Grilled Salmon 24

Charbroiled Burgers

(Served on a Brioche Roll, Lettuce, Tomato, Onion, Pickle Spear, Choice of Side)

☞ ⑤ **Beyond Burger 14**

☞ **8oz Short Rib Chuck Club Burger 15**

Entrées

☞ **Filet Mignon ~ Five Ounce 30 ~ Twin Fives 40**

Seasonal Fresh Vegetable, Chef's Potato
Choice of Blue Cheese Scallion Butter or Mushroom Cabernet Demi

☞ **Porterhouse Pork Chop 24**

Grilled Seasoned Porterhouse Pork Chop, Complemented with Pear & Cherry Bourbon Chutney

Seafood Fra Diavolo 26

Mussels, Shrimp, Scallops, Fra Diavolo Sauce, Over Linguini

☞ **Cedar Plank Salmon 32**

Sweet & Smokey Brown Sugar Glaze, Seasonal Fresh Vegetable, Chef's Rice

⑤ **Roasted Tomato Linguini 22**

Grape Tomatoes, EVOO, Onion, Mushroom, Pepper, Garlic, Crushed Tomatoes, Chickpeas,
Spinach, Fresh Herbs, Lemon Juice, Kalamata Olives
Add Grilled Chicken 26, Grilled Shrimp 27

☞ **Angus Ribeye 48**

16 Ounce Grilled Angus Ribeye Steak, Topped with Sherry Mushroom Garlic Herb Medley,
Seasonal Fresh Vegetable, Chef's Potato

☞ **Sicilian Swordfish 30**

Grilled Swordfish Steak Topped with Olives, Shallots, Garlic, Cherry Tomatoes, Capers,
Toasted Pine Nuts, Fresh Basil & Oregano Leaves, Seasonal Fresh Vegetable, Chef's Rice

Lemon Chicken Scallopini 22

Seared Seasoned Chicken Breast with Lemon Garlic Cream Sauce & Served over
Creamy Polenta with Seasonal Fresh Vegetable

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Please let us know if you have any special dietary requests

☞ Menu items can be made gluten free. Inform your server.

⑤ Menu items are vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk  
of foodborne illness, especially if you have certain medical conditions.