

Jasting Bar Menu

+Gluten Free Options Available

Starters

*~Coconut Shrimp

With Orange Chimichurri Sauce ~\$6.99

~Beer Battered Pimento Fritters

with caramelized Bacon, Onion, Tomato Jam~\$6.99

~Spinach and Artichoke Gratin

with Gruyere and crumbled Feta ~ \$6.99

~Fried Green Tomatoes ~\$6.99

with a White Truffle Pimento Cheese Aioli

~*Lobster, Ricotta and Crab Rangoon's ~\$6.99

~Pommes Frites ~\$6.99

with a White Truffle Pimento Cheese Aioli

~Smoked Chicken Wings~

1/2 dozen \$7.99 ~\$13.99 dozen

~Shredded Beef Brisket Nachos~\$12.99

Entrées

* \$6 Spring Lake Family Farms Garden

Salad add Ahi Tuna, Fried, Chicken, Grilled Chicken or Shrimp \$4

\$10 Chefs Trio Crab and Lobster Stuffed Half

Avocado, Watermelon Gazpacho, Tomato Mozzarella Mango salad drizzled with aged Balsamic reduction

\$12 Fish And Chips- Fresh Grouper fingers

Beer Battered in MRV Arrowhead, Pommes Frites with a white truffle barrel aged Chardonnay Aioli

*\$12 Ahi Tuna, drizzled with Teriyaki finished

with a Cilantro Oil, Served over a Seaweed Salad and garnished with Crispy wonton strips

\$10 Eggplant Rollitini stuffed with ricotta

cheese, angel hair pasta, basil, pesto, sun dried tomatoes

\$12 Sea Scallop and Lump Crab Galette

with homemade remoulade served with our Original Sweet Potato & Pickled Okra Salad, and Collard Green & Kale Slaw

\$12 Kansas City Burnt Ends- Pieces of Beef

Brisket cut from the point, served with Pickled Onions and Cucumbers and a side of Sweet Potato Pickled Okra Salad and Collard Green Cole Slaw

\$12 Shrimp Po' Boy- Lightly Fried Shrimp served on a toasted roll, Garnished with Shredded Lettuce, Tomatoes, and a Cajun Remoulade and a side of Sweet Potato Pickled Okra Salad and Collard Green Cole Slaw

\$10 Margherita Flatbread- Fresh Mozzarella

and Basil drizzled with aged balsamic & Sea Salt
\$2 add grilled chicken

Sandwiches, Wraps & Burgers

~Each plate comes with a choice of one side~

\$12 Lobster Roll- Maine Lobster tossed lightly

with Lite Mayonnaise, essence of Chives and Lemon zest on Toasted Potato Roll, served with Collard Green Cole Slaw and one side.

\$10 Southern BLT- Fried Green Tomatoes,

Crispy Jalapeno Bacon, Peppadew Pepper Mayo & Romaine Hearts

\$10 Caribbean Chicken Wrap- Grilled

chicken, Caribbean Sauce, Lettuce, Tomato inside a spinach flour Tortilla Wrap

\$10 Smokehouse Stacker- Sliced Beef Brisket,

Colby Pepper Jack Cheese blend, Carolina Gold BBQ sauce.

\$8 Grilled or Fried Chicken Sandwich-

Choose toppings and side

*\$10 MRV Beer Mash fed *Beef Burger-

Toppings Available:

Lettuce, Tomato, Pickles, Onions, Mayo, Mustard, Ketchup

Add any of the following for \$1 each-

Grilled Onions, Mushrooms, or Bacon

Your choice of Side: Salad, French Fries, Onion

Rings, Kettle Chips, Sweet Potato/Pickled Okra Salad or Fresh Fruit. **Add Side Salad \$3**

~~~~~ Desserts ~~~~~

~ Pecan Pie ~ Key Lime Pie

~Salted Carmel Fudge Brownie with a Pretzel Crust

Join Us for our Chefs Choice

Sunday Brunch Buffet

11am- 2pm

\$18 per person \$9 children under 10

and Wine Down Friday Night Dinner

Reservations Requested For All Meals-Please!

Executive Chef: Jason Nain

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