

Sahida's

Graduation 2020 Menu

\$55 prix fixe

Choose one item per course

Appetizer

Oysters

Served with house cocktail sauce and lemon *

Seared Ahi Tuna

Blackened tuna, pineapple salsa, cilantro pesto

Grilled Pork Belly

Cumin & brown sugar roasted pork belly, bacon fat beet mustard, granny smith twists, spicy pickled carrots

Fried Green Tomatoes

Smoked cheddar and gouda pimento cheese, dijon honey mustard, fresh herb puree

Soup or Salad

Wedge Salad

Iceberg lettuce, champagne-blue cheese dressing, house smoked bacon, gorgonzola crumbles, smoked tomato chutney, green onion

Pear & Arugula

Freshly Grown Farms arugula, toasted pistachio, golden raisins, goat cheese, pear, honey-champagne vinaigrette

Soup du Jour

Daily selection

Entrees

Shrimp & Grits

Sautéed shrimp, roasted red peppers, andouille sausage, house smoked bacon, green onion, white cheddar, bourbon cream, Adluh grits

Fish du Jour

Daily preparation, creamed jasmine rice, sautéed broccolini, roasted red pepper coulis

Grilled Pork Chop

Beer brined pork chop, roasted fingerling potatoes, sautéed haricots verts, red onion marmalade, whole grain mustard & bourbon BBQ sauce

Filet Mignon

Grilled filet, parmesan-garlic mashed potatoes, grilled asparagus, mushroom & shallot au poivre, red wine demi-glace

Stuffed Acorn Squash

Roasted acorn squash, farro pilaf, butternut squash, shallot, celery, smoked pecans, dried cranberries, spinach, spicy citrus sorghum

House-Made Pasta

Fettuccine hand rolled daily, blackened beef tenderloin & shrimp, red onion, bell pepper, carrot ribbons, spinach, parmesan herb cream

~Dessert options available for purchase~