

Sahida's

Graduation 2021 Sample Menu

Please note: Menu is subject to change prior to service

\$55 prix fixe

Choose one item per course

Appetizer

Raw Oysters

Served with house cocktail sauce and lemon *

Seared Ahi Tuna

Blackened tuna, poblano & sweet drop pepper salsa, cilantro pesto

Grilled Pork Belly

Cumin & brown sugar roasted pork belly, Sake marinated pineapple & jalapeno salsa, spicy ponzu glaze

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

Chickpea Salad

Lemon EVOO & red wine vinegar tossed chickpeas, cucumber, heirloom tomatoes & shaved red onion

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, Adluh grits, sautéed broccolini, roasted red pepper coulis

Grilled Pork Chop

Sangria brined pork chop, bacon & jalapeno loaded creamed corn, sautéed broccolini, chipotle BBQ sauce, basil pickled "pepperonata"

Filet Mignon

Certified Angus Beef 6oz. filet mignon, Asiago & shallot mashed potatoes, grilled asparagus, red wine demi-glace

Zoodle Pasta

Yellow squash & zucchini "noodles", grape tomato, red onion, bell pepper & poblano, arugula, basil pesto

House-Made Pasta

Fettuccine hand rolled daily with chef's preparation

Cocktails

Acai-Poma Martini 11
Van Gogh Acai, Tito's, Pama liqueur, cranberry, sour, soda

Boulevard On Fire 11
Woodford Reserve, Carpano Antica, Campari, spicy brown sugar & cinnamon

Spring Old Fashioned 11
Maker's Mark bourbon, peach, house bitters, orange peel, house cherry

Lavender G & T 11
Bulrush Gin, housemade ginger syrup & lavender bitters, tonic

Coconut-Peach Spritz 11
Ketel One Peach, coconut rum, citrus, cardamom, sparkling wine

Sparkling & Rose'

Santa Margherita, Prosecco, Italy 11
Rose d'Or, Brut Rose', Bordeaux 11
Poema, Cava, Spain 12
Montrose, Rose', France 9
Angeline, Rose Pinot Noir, CA 9
Movendo, Moscato, California 8

White Wines

Pine Ridge, Chenin Blanc/Viognier 9
Alverdi, Pinot Grigio, Italy 9
Trimbach, Pinot Blanc, Alsace 11
Whitehall, Sauv Blanc, Napa 10
Sonoma-Cutrer, Chardonnay, CA 11
Mer Soleil, Chardonnay, CA 12

Red Wines

Rodney Strong, Pinot Noir, CA 10
King Estate, Pinot Noir, Oregon 14
MDZ, Malbec, Argentina 8
Niner, Red Blend, Paso Robles 10
Brancaia, Super Tuscan, Italy 12
Outlot, Cabernet, Sonoma 12
St. Supery, Cabernet, Napa 16

Draft Beer

Columbia Craft, Lager 7
Steel Hands, Tropical IPA 8
Cigar City, Jai Alai IPA 8
Steel Hands, Pecan Ale 7
Thomas Creek, Red Ale 7
Highland, Coffee Porter 7

Craft Beer

Westbrook, White Thai 6
Yuengling, Lager 5
Sweetwater, 420 5
Wicked Weed, IPA 7

Updated 4-23-21