

# *Salida's*

## ***\$65.00 menu***

Includes chef-selected, welcome hors d'oeuvres

### **Salad Selection**

#### **House Salad**

Local Organic greens, toasted almonds, pickled red onion,  
NC apples, apple cider vinaigrette

### **Entrée Selections**

#### **Shrimp and Grits**

Sautéed shrimp, roasted red peppers, pork sausage,  
applewood bacon, white cheddar, bourbon cream, Adluh grits

#### **Grilled Filet Mignon**

Grilled filet, roasted fingerling potatoes,  
grilled asparagus, red wine demi-glace

#### **Grilled Pork Chop**

Apple cider brined pork chop, bourbon-brown sugar mashed sweet potatoes,  
sautéed broccolini, house made apple butter

#### **Fish Du Jour**

Pan seared fish, creamed jasmine rice,  
sautéed broccolini, basil beurre blanc

#### **Stuffed Acorn Squash**

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

### **Dessert Selection**

House made seasonal dessert option