

Sabida's

Appetizers

Beau Soleil Oysters, PEI 15

Served with house cocktail sauce and lemon

Eggplant Fries 12

Panko breaded eggplant, sweet drop peppers, aged asiago, jalapeno-lime aioli

Salumi Board 14

Chef's selection of cured meats, house beer mustard, pickled vegetables, grilled bread

Cheese Board 14

Chef's selection of cheeses, seasonal jam, local honey, grilled bread

Fried Deviled Eggs 12

Black & Bleu egg mousse, Dijon honey mustard, house smoked bacon

Seared Ahi Tuna 12

Chinese 5 spice seared tuna, cucumber & carrot slaw, sake poached pear, ginger-tamarind glaze

Grilled Pork Belly 12

Cumin & brown sugar roasted pork belly, avocado crema, candied tomatoes, fire roasted corn, crispy jalapenos

Buffalo Fried Oysters 13

Fried Gulf oysters, buffalo sauce, bleu cheese crumbles, city roots micro celery, house bacon

Fried Green Tomatoes 12

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

Sautéed Mussels 15

P.E.I Mussels, andouille sausage, red onion, roasted red pepper, jalapeno, fire roasted corn, arugula, cajun cream

Soup & Salads

Cucumber Melon Gazpacho 8

Lemon EVOO, Aleppo pepper, feta crumbles

Wedge Salad 10

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

Pear & Arugula 10

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

House Salad 9

FGF mixed greens, pickled red onion, smoked pecans, wine-soaked cranberries, grape tomatoes, sourdough croutons, red wine-brown sugar vinaigrette

Executive Chef ~ Josh Rogerson

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

For our guests:

- Face coverings are required when not seated
- Hand sanitizer is available on all tables & throughout the restaurant
- All staff will wear a face covering when social distancing from guests is not possible
- This menu is single use & discarded afterwards
- As we are operating with limited space, your table will be reserved for 1 hour & 45 mins for parties of up to 4; and 2 hours for parties of 5+ from the time of your reservation

Entrees

Grilled Atlantic Salmon 30

Creamed jasmine rice, sautéed broccolini, pistachio romesco

Pasta du Jour 30

Hand-rolled fettucine, sautéed shrimp & beef tenderloin, heirloom grape tomato, red onion, mozzarella ciliegine, basil, balsamic butter sauce

Shrimp & Grits 24

Sautéed shrimp, roasted peppers, house smoked bacon, pork sausage, smoked white cheddar, bourbon cream, Adluh grits, fried green tomato

Seared Scallops 33

Pan seared sea scallops, summer squash & house smoked bacon succotash, smoked corn puree, sriracha-maple glaze

Grilled Pork Chop 30

Beer brined pork chop, loaded creamed corn, sautéed broccolini, chipotle-cola bbq glaze

Steak Frites 49

Certified Angus Beef 16 oz. Ribeye, house cut fries, grilled asparagus, red wine demi-glace, gorgonzola fondue

Filet Mignon 35

Certified Angus Beef 6oz. filet mignon, bacon gouda mac & cheese, red wine demi-glace

Smoked Stuffed Bell Pepper 24

Hickory smoked bell pepper, Quinoa with red onion, sweet drop peppers, corn, celery & avocado, spicy margarita vinaigrette, cilantro

For the Table

<i>Bacon Gouda Mac & Cheese</i>	<i>11</i>
<i>Grilled Asparagus</i>	<i>10</i>
<i>Quinoa Pilaf</i>	<i>11</i>
<i>Loaded Creamed Corn</i>	<i>11</i>

- Please note substitutions may require a \$4 charge
- There is a \$3 charge to split salads, \$6 for entrees
- Corkage Fee \$25 per bottle, 1 bottle per table limit

