

Sahida's

Appetizers

Raw Oysters MKT

Served with house cocktail sauce and lemon*

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

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

-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

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

Updated 8/13/20

Specials

Sautéed PEI Mussels 15

Andouille sausage, red onion, roasted red pepper, jalapeno, fire roasted corn, arugula, Cajun cream

Atlantic Salmon 28

Grilled Salmon, cilantro lime risotto, grilled summer vegetables, pistachio romesco

Pasta du Jour 29

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

Grilled Ribeye 49

CAB 16 oz. Ribeye, parmesan-garlic mashed potatoes, grilled asparagus, red wine demi-glace, gorgonzola fondue

Entrees

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

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

Bacon Gouda Mac & Cheese 11

Grilled Asparagus 10

Quinoa Pilaf 11

Loaded Creamed Corn 11

For our guests:

- Face coverings are required when not seated
- Hand sanitizer is available on all tables
- 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