STARTERS

Edamame (boiled soybeans, in the pod) w/ mediterranean sea salt . . . 4.95

Crispy Calamari tempura-battered & fried w/ a chili-aioli dipping sauce . . . 7.95

Jumbo Lump Crab Cake App w/ marinated grape tomatoes, locally-grown mixed greens & a sake-butter sauce . . . 10.95

(Build Your Own) **Fish Tacos** . . . Choose ***Jumbo Shrimp*** or ***Fresh Catch*** (*Ask your Server for Availability*) w/ homemade salsa, green-chile guacamole, sour cream, shredded cabbage, sliced radish & lime wedge . . . 7.95

Orange Duck Spring Rolls w/ a chopped peanut-cilantro dipping sauce . . . 6.95

Potstickers pan-fried chicken & pork dumplings w/ a sweet-chili dipping sauce . . . 6.95

Butternut Squash Ravioli App w/ rainbow chard, fried parsnip & a 5-spice yuzu "japanese citrus" butter . . . 8.95

Lotus Artichoke Dip w/ toasted homemade bread . . . 7.95

FLATBREAD PIZZAS

Lotus Flatbread
fresh house-made mozzarella, oven-roasted tomatoes & sweet basil . . . 7.95

Chicken Pesto Flatbread
roasted chicken, basil pesto, crumbled goat cheese & oven-dried tomatoes . . . 8.95

White Cheese Flatbread
parmesan, ricotta, mascarpone, kurobuta (japanese berkshire) bacon, shaved vidalia onions & fresh herbs . . . 8.95

(**Add Pepperoni**) to any pizza . . . 1.00

SOUP & SALADS

Homemade Soup of the Day . . . (market price)

Arugula Salad w/ sliced fuji apples, sweet-spiced pecans, dried cherries, crumbled bleu cheese & a light citrus vinaigrette . . . 8.95

Caesar Salad w/ romaine lettuce, grana padano, chili-garlic croutons & a house-made caesar dressing . . . 7.95 add anchovies . . . 1.00

Tega Hills Salad . . . 6.95
locally-grown mixed baby greens, grape tomatoes, sliced cucumbers & carrots

(**choose one**) **of our house-made dressings**:
ranch, caesar, bleu-cheese, ponzu-jalapeno or a light citrus vinaigrette

MAIN COURSE

Grilled Scottish Salmon

over jasmine rice, topped w/ a grilled shrimp asian salad
(julienne red pepper, carrots, scallions, pea shoots) & a citrus butter sauce . . . 18.95
pairing suggestion: "paul d" (grüner veltliner)

Ashley Farms Chicken

all-natural 1/2 boneless roasted chicken over creamy mashed potatoes
w/ vegetable succotash (edamame, corn & grape tomatoes)
& an herbed chicken jus . . . 18.95
(please allow 25 minutes for cook-time)
pairing suggestion: "martinolles" (chardonnay)

Jumbo Lump Crab Cakes

pan-seared w/ marinated grape tomatoes, locally-grown mixed greens
& a sake-butter sauce . . . 20.95
pairing suggestion: "burgans" (albariño)

Seared Hawaiian Big-Eye Tuna

w/ (oyster mushrooms, baby bok choy & marcona almonds), coconut jasmine rice
& a soy-mirin reduction . . . 25.95
pairing suggestion: "les jamelles" (sauvignon blanc)

Shrimp 'N Grits

sauteéd jumbo sesame shrimp, over stone-ground vermont cheddar grits
& baby bok choy . . . 16.95
pairing suggestion: "pope valley" (chenin blanc)

Pasta Alfredo w/ Grilled Chicken (13.95) or Jumbo Shrimp (14.95)

tossed w/ fresh herbs, sauteéd spinach & a parmesan-cream sauce
pairing suggestion: "ca'donini" (pinot grigio)

House-made Butternut Squash Ravioli

w/ rainbow chard, fried parsnip & a 5-spice yuzu "japanese citrus" butter . . . 17.95
pairing suggestion: "dr. l" (riesling)

Lotus Vegetarian

tempeh (*Fermented Soybean*) wrapped w/ carrots, sweet onions, red pepper & fresh basil
in a spring roll wrapper – pan-crisped – and served over coconut jasmine rice
w/ baby bok choy in a sake-butter sauce & a chili-garlic dipping sauce . . . 14.95
pairing suggestion: "kavaklidere" (narince / emir / sultaniye)

*** (vegan & gluten-free options available upon request)**

BUTCHER BLOCK

Certified Black Angus 6 oz. all-natural Filet Mignon

w/ applewood-bacon braised green beans,
buttermilk mashed potatoes & red wine jus
topped w/ a pimento cheese croquette . . . 30.95
pairing suggestion: luca "beso de dante" (malbec)

Steak Frites

8 oz. sliced black angus hanger w/ french fries,
an arugula salad in a ponzu "japanese citrus" vinaigrette
& a red wine jus . . . 19.95
(we reccommend it served medium to medium-rare)
pairing suggestion: cornerstone "stepping stone" red (zinfandel / pinot noir blend)

BBQ Sliced Smoked Pork

(rubbed & smoked in-house) & finished on the grill
w/ stone-ground vermont cheddar grits
& fried green tomatoes . . . 13.95
pairing suggestion: schlenkerla märzen smoked ale 17 oz.

(ADD 6 Jumbo Shrimp) to any of the above . . . 5.95

SIDES (2.95)

Baby Bok Choy

Creamy-Mashed Potatoes

House-cut French Fries

Fried Green Tomatoes

Green Beans braised w/ Applewood Bacon (4.50)

Jasmine Rice

Sauteéd Mushrooms

Sauteéd Spinach

Stone-Ground Vermont Cheddar Grits

chef: sam diminich