



---

## 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
- POTSTICKERS** Pan-Fried Chicken & Pork Dumplings w/ a Sweet-Thai Chili Dipping Sauce . . . 6.95
- PAN-ROASTED MUSSELS** w/ Roasted Garlic, Smoked Tomatoes, Fresh Lemon & Grilled Bread . . . 11.95
- ORANGE DUCK SPRING ROLLS** w/ a Chopped Peanut-Cilantro Dipping Sauce . . . 7.95
- SHRIMP TACOS** (Build Your Own) w/ Homemade Salsa, Green-Chile Guacamole, Sour Cream, Shredded Cabbage, Shaved Radish & Lime Wedge . . . 8.95
- JUMBO LUMP CRAB CAKE** w/ Marinated Grape Tomatoes, Baby Mixed Greens & a Sake-Butter Sauce . . . 11.95
- LOTUS ARTICHOKE DIP** w/ Toasted Homemade Bread . . . 8.95

---

## FLATBREAD PIZZAS

---

(ADD TOPPINGS: *Pepperoni, Mushrooms, Jalapeño*) . . . 1.00 EACH

### LOTUS FLATBREAD

Fresh House-Made Mozzarella, Oven-Roasted Tomatoes & Sweet Basil . . . 9.95

### CHICKEN PESTO FLATBREAD

Roasted Chicken, Basil Pesto, Crumbled Goat Cheese & Oven-Dried Tomatoes . . . 10.95

### WHITE CHEESE FLATBREAD

(Parmesan, Ricotta & Mascarpone Cheese), Berkshire Bacon, Shaved Vidalia Onions & Fresh Herbs . . . 11.95

### ARUGULA FLATBREAD

w/ Creamy Burrata Mozzarella, Charred Tomatoes, Mushrooms & Berkshire Bacon,  
Topped w/ Fresh Arugula & a Basil Aioli . . . 11.95

### MEDITERRANEAN SHRIMP FLATBREAD

w/ Pancetta, Italian Peppers, Spinach, Mozzarella, Feta Cheese, Oregano & a Sundried Tomato Pesto . . . 12.95

---

## 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 . . . 9.95

**CAESAR SALAD** w/ Romaine Lettuce, Grana Padano, Chili-Garlic Croutons & a House-made Caesar Dressing . . . 7.95    **ADD ANCHOVIES** . . . 1.00

**ICEBERG WEDGE SALAD** w/ Smoked Prosciutto, Grape Tomatoes, Bleu Cheese Dressing & Grilled Bread . . . 8.95

**TEGA HILLS FARM SALAD** . . . 6.95

Locally-Grown Mixed Baby Greens, Grape Tomatoes, Sliced Cucumbers & Carrots

**CHOOSE A HOUSE-MADE DRESSING:** Ranch, Caesar, Bleu-Cheese, Ponzu-Jalapeno or a Light Citrus Vinaigrette

(ADD to your SALAD): **CHICKEN** . . . 2.95 / **JUMBO SHRIMP (6 PCS.)** . . . 7.95

**SALMON** . . . 7.95 / **CRAB CAKE** . . . 8.95



---

## MAIN COURSE

---

### GRILLED SCOTTISH SALMON . \*GF .

over Jasmine Rice w/ Grilled Shrimp, a (Julienne Red Pepper, Carrot, Scallion & Pea Shoot) Garnish  
& a Citrus Butter Sauce . . . 18.95

PAIRING SUGGESTION: "PAUL D" (GRÜNER VELTLINER)

### ASHLEY FARMS CHICKEN . \*GF .

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 . \*GF .

w/ (Oyster Mushrooms, Baby Bok Choy & Marcona Almonds), Coconut Jasmine Rice  
& a Soy-Mirin Reduction . . . 26.95

PAIRING SUGGESTION: "PONGA" (SAUVIGNON BLANC)

### SHRIMP 'N GRITS . \*GF .

Sauteéd Jumbo Sesame Shrimp, over Stone-Ground Vermont Cheddar Grits & Baby Bok Choy . . . 17.95

PAIRING SUGGESTION: "THE HONEY POT" (WHITE BLEND)

### PASTA ALFREDO W/ GRILLED CHICKEN (14.95) OR JUMBO SHRIMP (17.95) . \*VEG .

Tossed w/ Fresh Herbs, Sauteéd Spinach & a Parmesan-Cream Sauce

PAIRING SUGGESTION: "STELLA" (PINOT GRIGIO)

### LOTUS VEGETARIAN . \*VEG .

Tempeh (Fermented Soybean) Wrapped w/ Carrots, Sweet onions, Red Pepper & Fresh Basil in a Spring Roll Wrapper,  
Pan-Crisped w/ Coconut Jasmine Rice, Baby Bok Choy, Sake-Butter Sauce & a Chili-Garlic Dipping Sauce . . . 16.95

PAIRING SUGGESTION: "SCAIA" (CHARDONNAY/GARGANEGA)

\*GF . These Dishes can be prepared GLUTEN-FREE upon request.

\*VEG . These Dishes can be made VEGETARIAN upon request.

VEGAN dishes are available upon request. Please ask for details.

18% Gratuity Added to Parties of 6 or more

 BUTCHER BLOCK 

---

**CERTIFIED BLACK ANGUS 6 OZ. ALL-NATURAL FILET MIGNON** . \*GF .

w/ Applewood-Bacon Braised Green Beans, Buttermilk Mashed Potatoes & Red Wine Jus

Topped w/ a Pimento Cheese Croquette . . . 32.95

PAIRING SUGGESTION: HERMANOS (MALBEC-TANNAT)

**STEAK FRITES** . \*GF .

8 oz. Sliced Black Angus Hanger w/ House-cut Fries (Frites),

an Arugula Salad w/ Ponzu “Japanese Citrus” Vinaigrette & a Red Wine Jus . . . 23.95

(WE RECOMMEND IT SERVED MEDIUM TO MEDIUM-RARE)

PAIRING SUGGESTION: PASCUAL TOSO (CABERNET)

**BBQ SLICED SMOKED PORK** . \*GF .

(Rubbed & Smoked In-House) & Finished on the Grill w/ Stone-Ground Vermont Cheddar Grits,

Applewood-Bacon Braised Green Beans & Fried Green Tomatoes . . . 14.95

PAIRING SUGGESTION: SCHLENKERLA MÄRZEN SMOKED ALE 17 OZ.

(ADD 6 JUMBO SHRIMP) TO ANY OF THE ABOVE . . . 7.95

**SNAKE RIVER FARMS (Oregon) 1/2 LB. AMERICAN KOBE BURGER** . \*GF .

Served on a Brioche Bun w/ House-cut Fries . . . 14.95

(CHOOSE YOUR STYLE):

A) “BISTRO” w/ Swiss Cheese, Caramelized Onions, Sautéed Mushrooms & a Garlic-Herb Aioli

B) “CLASSIC” w/ Melted Cheddar, Lettuce, Tomato & Ketchup

(ADD APPLEWOOD-SMOKED BACON) . . . 1.75

**HOUSE-GROUND TURKEY BURGER**

w/ Fresh Mozzarella, Roasted Red Pepper, Grilled Vidalia Onions, Avocado, Lettuce

& an Herb Aioli, on a Brioche Bun w/ House-cut Fries . . . 11.95

(ADD APPLEWOOD-SMOKED BACON) . . . 1.75

We Handle all of our Dishes with the Utmost Safety, Love & Care, but we are required by Law to inform you that:

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

(2.95)

 SIDES 

(4.95)

CREAMY-MASHED POTATOES

HOUSE-CUT FRENCH FRIES

VERMONT CHEDDAR GRITS

BABY BOK CHOY

JASMINE RICE

FRIED GREEN TOMATOES

SAUTEÉD MUSHROOMS

SAUTEÉD SPINACH

SUCCOTASH (Edamame, Corn & Grape Tomatoes)

APPLEWOOD BACON-BRAISED GREEN BEANS