



Starters

Wings ~ buffalo, napalm, carolina gold bbq, sweet thai chili, garlic parmesan, teriyaki, cajun dry rub

Bistro Fries ~ hand cut, tossed in white truffle oil, parmesan cheese, sea salt served with roasted garlic aioli

Bruschetta ~ crostini topped with feta, basil, tomato & bacon, drizzled with a balsamic reduction and pesto

Fried Oysters ~ served with a honey citrus pepper sauce

Crab Cakes ~ twin crab cakes topped with roasted red pepper cream sauce

Blackened Mahi Tacos ~ two mahi tacos with a creamy roasted chili sauce, lettuce, pico de gallo and avocado

White Bean and Roasted Garlic Hummus ~ with a chili oil topping served with pita chips

Firecracker Fried Shrimp ~ tossed in a tangy thai chili sauce

Salads

Side ~ choice of house or caesar

Charleston ~ with chicken, dried cranberries, pecans, grape tomatoes and shredded carrots

Caesar ~ choice of chicken, blackened mahi mahi, or shrimp on romaine with Sharon's caesar dressing

Italian Style Panzanella ~ with toasted herb seasoned focaccia, tomatoes, basil, shaved red onion, mozzarella, artichoke hearts, red peppers, with a balsamic reduction

Classic Cobb ~ diced chicken, bleu cheese, avocado, tomatoes, carrots, boiled egg and applewood smoked bacon

Dressing Choices

Ranch, Blue Cheese, Thousand Island, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Creamy Italian or Feta Vin

Beverages

Fountain Drinks— Coffee— Tea

Beer ~ Domestic —Imported —Craft

Wine ~ House Reds ~ House Whites

An extensive selection of wines and cocktails is available

- Please ask your server -



Seafood

Shrimp & Grits - tiger shrimp with andouille sausage gravy served over cheddar cheese Adluh stone ground grits

Herb Seared Mahi Mahi - mahi served on a mushroom and asparagus risotto garnished with a truffle arugula salad

Sherry Poached Atlantic Salmon - finished with a honey rosemary glaze, served with mushroom risotto, vegetable mélange with a micro green salad garnish with tomato, bacon and onion jam

Beef

The Red Pepper Burger - ground certified angus with garlic aioli, lettuce, fried green tomato, roasted red peppers and ghost pepper cheese served with house cut fries

Tenderloin Risotto - seared certified angus filet with sun dried tomatoes, peppers, onions and asparagus finished with a basil pesto

Argentinian Style N.Y. Strip - marinated, grilled and topped with chimichurri sauce served with bamboo rice and haricot vert

Filet Mignon - certified angus - topped with a mushroom demi-glaze, horseradish mashed potatoes and asparagus, garnished with fried shoestring onions

Poultry & Pork

Cajun Chicken Pasta - with sautéed onions and peppers tossed with penne pasta and a cajun alfredo sauce

NY Style Chicken and Pork Spiede Kabobs - served with a grilled vegetable medley and basmati rice pilaf

Herb Roasted Chicken - a half chicken with lemon herb gravy served with roasted potato mélange and haricot vert

Buttermilk Fried Chicken - fried chicken with an organic honey drizzle served with horseradish mashed potatoes and haricot vert

Bacon Wrapped Pork Tenderloin - topped with boursin cheese and a mushroom demi-glaze served with cheese grits and loaded spinach

Grilled Bone-In Pork Loin - topped with a sweet onion and fig compote served with mushroom risotto and asparagus

Desserts

Desserts vary daily—Please ask your server for today's selections

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

20% GRATUITY ADDED TO PARTIES OF SIX OR MORE

RedPepperAiken.com