



## Summer Menu 2011

### ~ Soups, Salads and Appetizers ~ Available All Day

#### Mixed Greens 7

*goat cheese, spiced pecans, cherry tomatoes and basil sherry vinaigrette*

#### Wedge Salad 6

*house made buttermilk bleu cheese dressing and crumbled bacon*

#### Pickled Shrimp Salad 9

*mixed greens, pickled shrimp, avocado, red onion and cilantro lime vinaigrette*

#### Fried Green Tomatoes 8

*served with corn and crawfish salad*

#### Deviled Eggs 6

*made fresh daily and topped with diced sweet pickles*

#### Braised Crispy Pork Belly 9

*served with stone ground grits and an orange soy sauce*

#### "Top Cat" Buffalo Chicken Dip 5

*buffalo spiced chicken dip served with toasted flatbread*

#### Summer Squash Croquettes 7

*zucchini, yellow squash, cheddar cheese, potatoes and served with honey dijon sauce*

#### Salmon and Crab Risotto 10

*served with a local tomato coulis and basil puree*

#### Spring Rolls 8

*collards, chicken, bacon and sweet chili sauce*

#### The Sampler 12

*deviled eggs, summer squash croquettes, buffalo chicken dip and fried goat cheese balls*

#### Gumbo Cup 4 Bowl 8

*Our house specialty, freshly made gumbo with crawfish, chicken and andouille sausage served with rice*

#### Soup of the Day Cup 3 Bowl 5

#### You may add the following to any salad:

<i>grilled chicken</i>	3
<i>*grilled salmon</i>	8

## ~ Sandwiches and Small Plates ~

Available all day

### **The Big Club Sandwich 10**

*country ham, turkey, bacon, fried green tomatoes, mixed greens and cheddar cheese*

### **\*Magnvs Burger 9**

*rubbed with cajun spices, grilled to order and served on a Kaiser roll  
with your choice of cheddar, monterey jack or american cheese*

### **Open Faced Grilled Meatloaf Sandwich 11**

*topped with mashed potatoes and mushroom gravy*

### **Turkey Sandwich 8**

*freshly sliced turkey, cheddar cheese, sliced avocado and bacon*

### **Egg Salad Sandwich 6**

*made fresh daily and seasoned with dijon mustard*

### **Crawfish or Trout Po' Boy 9**

*Fried and served on a sub roll with remoulade, lettuce and tomato*

### **Grilled Cheese Sandwich 5**

*with cheddar and monterey jack cheese*

### **Crabcake Sandwich 12**

*pan seared crabcake made with local lump crabmeat and served with corn salsa*

### **Fried Chicken 10**

*two pieces of buttermilk fried chicken served with our house made sausage gravy*

### **\*Grilled Salmon 11**

*with sweet chili sauce*

*(sandwiches come on a choice of white, wheat or rye bread)*

**All sandwiches and small plates come with the choice of one side:**

*french fries*

*mac and cheese*

*housemade applesauce*

*cup of soup*

*side salad*

**\*can be cooked to order; consuming raw or undercooked meats could be hazardous to your health**

**No separate checks for parties of 6 or more**

**20% gratuity added to parties of 8 or more**

## ~ Dinner Entrees ~

Available after 5pm

### **Vegetarian Jambalaya 14**

*local tomatoes, corn, summer squash, mushrooms and creole sauce*

### **Roasted Chicken Breast 16**

*pan seared, oven roasted chicken breast served with truffle butter*

### **\*Grilled Pork Loin Chop 17**

*filled with cornbread stuffing and served with pork au jus*

### **\*Grilled 8oz Sirloin 19**

*grilled to order and served with bordelaise sauce*

### **\*Pan Seared Scallops 24**

*served with local tomato coulis*

### **Fried Chicken 16**

*three pieces of buttermilk fried chicken with our house made sausage gravy*

### **Pan Fried Trout 13**

*rainbow trout cornmeal dusted pan fried and served with remoulade*

### **\*Pan Seared Seasonal Fish market price**

*served with a crawfish and scallion butter sauce*

### **Pan Seared Crabcakes 22**

*two fresh local lump crabcakes served with a fresh corn salsa*

### **All entrees come with a choice of two sides :**

*mashed potatoes*

*mac and cheese*

*green beans*

*red beans and rice*

*corn pudding*

*collards*

*asparagus*

*brussel sprouts*

*housemade cornbread*

**\*can be cooked to order; consuming raw or undercooked meats could be hazardous to your health**

**No separate checks for parties of 6 or more**

**20% gratuity added to parties of 8 or more**

## ~ Brunch Menu ~

Available Sunday Morning 10:30-2:30

### Monkey Bread 4

*a classic Southern breakfast treat, baked with cinnamon, pecans and brown sugar*

### Granola, Yogurt and Macerated Berries 5

### Classic Eggs Benedict 8

*poached eggs and country ham on an english muffin topped with hollandaise sauce*

### Lox Benedict 11

*house cured salmon, fried goat cheese and poached eggs served on a fresh house made foccacia, topped with roasted red pepper hollandaise*

### Veggie Benedict 8

*spinach, mushrooms, parmesan and poached eggs served over house made biscuit and topped with a classic hollandaise*

### Crab Burrito 15

*flour tortilla filled with scrambled egg, rice, avocado, pico de gallo, fresh local lump crab and topped with creole sauce*

### Housemade Waffles 11

*classic waffles served with whipped cream*

### Waffles Du Jour 12

### Creole Omelet 10

*crayfish, andouille, red onion, bell peppers, monterey jack cheese and served with a shrimp cream sauce*

### \*Magnvs Burger 10

*rubbed with cajun spices, grilled to order and topped with a fried egg, served on a kaiser roll*

### \*Grilled Sirloin 15

*grilled to order and topped with bordelaise sauce and a fried egg*

### Biscuits and Gravy 8

*all made in house from the biscuit to the sausage, served with home fried potatoes*

### The Classic 7

*two eggs any style, biscuit, home fried potatoes and your choice of house made sausage or bacon*

### Build Your Own Omelet 9

*choice of three: bell peppers, tomatoes, avocado, mushrooms, onions, goat cheese, cheddar, bleu cheese, monterey jack, bacon, roasted chicken, crayfish\*, house made sausage\**

*\*these selections are an additional \$1 each*

### Sides

*fried, poached or scrambled egg 1*

*three strips of bacon 2*

*house made sausage 3*

*home fried potatoes 1*

*english muffin, toast or biscuit 1*

*grits 1*

*granola 2*

**\*can be cooked to order; consuming raw or undercooked meats could be hazardous to your health**

**No separate checks for parties of 6 or more**

**20% gratuity added to parties of 8 or more**

# STRONGHILL



DINING COMPANY

## **International Cheese Menu**

**\$4.50 per selection**

### **Saint Nectair**

**France**

Semi-soft with a well-marinated saltiness, hints of walnut, copper and spices, a big, full, slightly acidic finish

### **Pecorino Toscano Fresco**

**Italy**

Typical olivey texture and explosive nuttiness with hints of wild herbs, fresh grass and wild flowers

### **Drunken Goat**

**Spain**

Semi-soft, mildly goaty, its taste is pleasantly acidic, a hint of sweetness and a smooth finish with very little salt

### **Pleasant Ridge Reserve**

**Unites States**

Firm and dense, heavy on the pallet with hints of fresh grass, often floral, herbaceous, deep and complex, sweet and nutty – superb

### **Stilton**

**Great Britain**

Well balanced, strong, though not piquant, full, creamy and fruity with nutty undertones and a delightful finish in the mouth reminiscent of honey, leather and tobacco