

# APICIOUS

kitchen + bar

## SEASONAL OFFERINGS

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### CRANBERRY & APPLE SALAD

SEASONAL GREENS, DRIED CRANBERRIES, TOASTED PEPITAS, GRANNY SMITH APPLES, AND GOAT CHEESE  
SERVED WITH MAPLE VINAIGRETTE 15

### BLUE CHEESE BACON BURGER

7OZ. ANGUS BEEF SERVED ON A TOASTED CIABATTA BUN, TOPPED WITH CARAMELIZED ONIONS, SMOKED BACON, BLUE CHEESE CRUMBLES, AND WHITE BALSAMIC AIOLI SERVED WITH YOUR CHOICE OF SIDE 18

### CRISPY FISH TACOS

TWO FRIED CATFISH TACOS ON LOCAL FLOUR TORTILLAS TOPPED WITH CREAMY CILANTRO SLAW  
SERVED WITH FRESH LIME WEDGES 18

### WHOLE GRAIN TUNA

TUNA SALAD, LETTUCE, TOMATO, AND CUCUMBER WRAPPED IN A WHOLE GRAIN TORTILLA AND SERVED WITH YOUR CHOICE OF SIDE 15

### GRILLED MAHI MAHI

8OZ MAHI MAHI FILET MARINATED AND GRILLED TO PERFECTION, SERVED WITH HERB RISOTTO, GRILLED ASPARAGUS, AND LEMON OIL 24

### SPAGHETTI BOLOGNESE

GROUND TURKEY BOLOGNESE SERVED WITH TENDER SPAGHETTI, AGED PARMESAN CHEESE, GARDEN HERBS, AND A SIDE OF GARLIC TOAST 20

### SPINACH & MUSHROOM STUFFED CHICKEN

OVEN ROASTED CHICKEN BREAST STUFFED WITH SPINACH, MUSHROOMS, AND MOZZARELLA CHEESE SERVED WITH HERB RISOTTO, SEASONAL VEGETABLES, AND RED PEPPER COULIS 24

### LAND & SEA

6OZ. RIBEYE SERVED WITH SAUTEED SHRIMP, PEPPER & ONIONS, AND BLISTERED TOMATOES SERVED WITH SEASONAL VEGETABLES AND CAJUN CREAM SAUCE 34