

SOUTH SIDE SALADS

House \$7
Whole romaine lettuce served in a crispy parmesan ring with tomatoes, chopped bacon, croutons red onions and carrots. Served with your choice of dressing

Garden Side \$6 Dinner \$9
Mixed spring greens with carrots, English cucumbers, crispy shallots and heirloom cherry tomatoes

Classic Caesar Side \$7 Dinner \$10
Chopped romaine hearts tossed in Caesar dressing with shaved parmesan and house made croutons

Arugula Salad Side \$7 Dinner \$10
Arugula with roasted corn and red peppers, goat cheese crumbles and crispy shallots.

South Side Cobb Side \$8 Dinner \$12
Chopped romaine with grilled chicken, egg, honey smoked bacon, blue cheese, avocado and heirloom tomatoes

SSCC Weekly Salad Plate \$10
Weekly special Summer salads with fresh fruit and crackers

SALAD PROTEIN ADD-ONS

Grilled Chicken \$7, Salmon \$12 or Four Grilled Shrimp \$12

SSCC DRESSINGS

Balsamic Vinaigrette • Bleu Cheese • Caesar • French • Honey Mustard • House-made Ranch • Raspberry Vinaigrette • Thousand Island • Low Fat Italian • Fat Free French

SOUTH SIDE ENTRÉES

SERVED AFTER 4 P.M.

Ribeye \$34
14oz hand cut prime ribeye grilled to order topped with shallot shitake confit with boursin mashed potatoes and vegetable of the day

Ginger Parmesan Salmon \$32
8oz. Verlasso salmon filet roasted with lemon parmesan ginger coating over citrus Jasmine pilaf and vegetable of the day

Cavatappi Alfredo \$20
A new twist on an old standard. Cavatappi noodles in house-made alfredo sauce with shallot scalded arugula & sun dried tomatoes.

*Add Grilled Chicken \$27 Add Grilled Shrimp \$32
Add Grilled or Blackened Salmon \$32*

Shrimp & Grits \$29
Jumbo Shrimp smothered in Chef's smoked etouffee with creamy polenta.

Chicken Milenese \$27
Parmesan bread chicken cutlet topped with lemon cream with cavatappi alfredo and vegetable of the day

Butternut Squash Ravioli \$18
Butternut squash ravioli, with creamy tomato sauce and julienne vegetables

Grilled Prime Filet
Petite 6oz. \$32
House 8oz. \$40
Hand cut upper choice filet mignon grilled to order and topped with a reduced red wine demi glaze, with boursin mashed potatoes and the vegetable of the day

Beef Short Rib \$29
Braised beef short rib in natural gravy on top of boursine mashed potatoes and vegetable of the day.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS