

The Rooftop

SMALL PLATES



Mussels A La Mariniere \$14.00

*Fresh mussels steamed and tossed in butter, white wine, and shallot.
Topped with tomato and served with ciabatta bread.*

Cheese Board Bread Medley \$22.00

Goat Cheese, Brie Cheese, Gouda Cheese, Seasonal Fruit, French Bread, Artisan Bread, Toast Point, Compound Butter, Spicy Olive oil with balsamic & Cayenne, Marinated Olives.

Greek Meatballs \$8.00

*Lamb, Italian Sausage, and Beef. Baked and served on a bed of mixed greens.
Served with our red sauce or tzatziki sauce.*

Pimento Cheese w/ Pita chips \$7.00

House made pimento cheese served with golden pita chips.

Roasted Garlic Hummus \$7.00

House made garlic hummus served with golden pita chips, grapes and chef choice vegetables.

Potato Skins \$7.00

House made bake potato skins topped with bacon, scallion, cheddar cheese. Sour cream on the side.

Fried Calamari \$9.00

Deep fried served with Lemon garlic Aioli.

Crab Cake \$18.00

House made, served with fried green tomato.

Blackened Scallops \$12.00

Served in lemon butter sauce with ciabatta bread.

Tomato Basil Bruschetta \$6.00

French bread, Tomatoes, Basil, Balsamic Vinegar.

SOUP & SALAD



Mediterranean Cobb Salad

*Artisan lettuce lined with roasted red pepper, cucumber, tomato, olive, hardboiled egg and feta cheese.
Available in Large for \$10.00, Medium for \$8.00. Suggested dressing: Greek Vinaigrette
Add Chicken, Salmon or Shrimp for \$7.00*

Rooftop Salad

*Mixed greens, shaved carrot, radish, tomato, avocado, hardboiled egg and red onion.
Available in Large for \$10.00, Medium for \$8.00. Suggested dressing: Balsamic Vinaigrette
Add Chicken, Salmon or Shrimp for \$7.00*

Caprese Salad \$ 8.00

Fresh Mozzarella, Cherry Tomato, Fresh Basil, Red Onion.

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

Chicken Orzo \$ 7.00

Button Mushroom, Onion, Garlic, Carrots, Tomato, Fresh Basil.

Zuppa Toscana \$ 7.00

Italian Sausage, Bacon, Potato, Kale, Onion, Heavy Cream.

MAIN COURSE



Grilled Shrimp Scampi \$ 18.00

*Georgia shrimp grilled with garlic, shallot, over a bowl of pasta with cream base scampi sauce.
Served with garlic bread.*

Chicken Parmesan \$ 15.00

*Flavorful chicken breast, deep fried with the perfect crunch with melted parmesan on top.
Served with your choices of two sides. **Add Pasta for \$1.50.***

6oz Fillet Mignon \$ 24.00

*Cooked to your preference, served with house made steak sauce and
your choices of two sides.*

Roof top Burger \$ 14.00

*Cooked to your preference, served with lettuce, tomato, red onion, cheddar cheese
and house sauce with a side of parmesan fries.
Add Bacon for \$1.00*

Seared Salmon \$ 20.00

Seared Salmon cooked to your preference. Served with your choice of two sides.

Greek Styled Ravioli \$14.00

Ground Beef, Tomato, Fresh Baby Spinach, Ripe Olives, Feta Cheese.

SIDES



DESSERT

<i>Rice Veggies</i>	<i>Asparagus</i>	<i>Key Lime Pie</i>	<i>\$6.00</i>
<i>Fries</i>	<i>Fresh Green Beans</i>	<i>Double Chocolate Cake</i>	<i>\$6.00</i>
<i>Fried Okra</i>	<i>Mashed Potato</i>	<i>Honey Panna Cotta</i>	<i>\$8.00</i>
<i>House Salad</i>	<i>Extra Side \$4.00</i>	<i>Crème Brulee</i>	<i>\$8.00</i>
		<i>Cheesecake</i>	<i>\$8.00</i>
		<i>Plain</i>	
		<i>Strawberry</i>	
		<i>Chocolate</i>	

DRESSINGS

Greek Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese, Caesar, Honey Mustard, Oil & Vinegar

In lieu of tips, an 18% gratuity is added to all checks; 21% for parties of six (6) or more.