

## SMALL PLATES &amp; STARTERS

**Surf & Turf**

*Lobster Medallions~Braised Short  
Ribs~Cauliflower Purée~Chanterelle Demi - 17*

**+Prince Edward Island Mussels**

*White Wine~Curry/Coconut Cream Broth~  
Carrots~Snap Peas - 11*

**Tuna Poke**

*Thai Soy Vinaigrette~Diced Avocado~  
Rice Crackers~Wasabi Aioli - 13*

**Grilled Georgia Quail**

*Creamy Grits~Sage Fritter - 13*

**Fried Eggplant Medallions**

*Sautéed Spinach~Jumbo Lump Crabmeat~  
Shiitake Sage Butter Sauce - 17*

**Jumbo Lump Crab Cake**

*Simple Greens~Joe's Mustard Sauce - 18*

**+Beef Carpaccio**

*Horseradish Sauce~Truffle Vinaigrette~  
Shaved Asiago~Arugula - 12*

**Tuscan White Bean Soup**

*Grated Asiago~Snipped Chives - 8*

## SALADS

**Classic Caesar**

*Hearts of Romaine~House-Made Croutons~  
Classic Caesar Dressing - 9*

**+Iceberg Wedge**

*Blue Cheese Vinaigrette~Bacon Crumbles~  
Radishes~Snipped Chives - 9*

**+Roasted Beet Salad**

*Red & Yellow Beets~Candied  
Pecans~Arugula~Gorgonzola~  
Verjus Blanc~E.V.O.O. - 11*

**+Caprese Salad**

*Vine Ripe Tomatoes~House-Made  
Mozzarella~Balsamic Reduction~E.V.O.O. - 14*

**+Arugula Salad**

*Shaved Pecorino~Toasted Pinenuts~  
Lemon/Garlic Vinaigrette - 11*

**Fried Crawfish Spinach Salad**

*Applewood Smoked Bacon~  
Warm Bacon Vinaigrette - 13*

## MAIN COURSES

**Cornmeal Crusted Snapper**

*Black-Eyed Peas~Spinach~Tasso~Tomatoes~  
Red Onions~Tabasco Butter - 31*

**Sesame Crusted Rare Yellowfin Tuna**

*Pan-Seared~Asian Stir-Fry~  
Wasabi~Infused Oils - 32*

**Singapore Jumbo Gulf Shrimp**

*Rice Noodles~Red Onions~  
Red & Green Peppers~Scented Red Curry  
Sesame Soy - 30*

**Oven Roasted Grouper**

*Chanterelles~Fennel~Onions~White  
Beans~Napa Cabbage~Parmesan Broth - 31*

**Pan Seared Diver Scallops**

*Saffron Scented Israeli Couscous~  
Vegetable Melange~Bacon~  
Red Pepper Sauce - 30*

**+ Slow Roasted Lamb Shank**

*Mahon Cheese Polenta~Mustard Greens~  
Roasted Red Peppers - 31*

**Maine Lobster in Paradise\***

*Truffled "Three Cheese" Mac~Crawfish  
Tails~Sweet Peas~Roasted Red Peppers - 38*

**+Oven Roasted Wild Pacific Salmon**

*Lentils~Fennel~Red Onion~  
Arugula~Beurre Blanc - 31*

**+Pan-Fried Niman Ranch Pork Chop**

*Cinnamon Spiced Sweet Potato Purée~  
Sautéed Baby Vegetables~  
Chipotle BBQ Sauce - 30*

**+ Grilled Filet Mignon\***

*Roasted Garlic Mashed Potatoes~Baby  
Carrots~Asparagus~Natural Jus - 38*

**Oven Roasted Chicken**

*Charred Corn/Tomato Risotto~  
Sautéed Sugar Snap Peas~  
Piquillo Pepper Sauce - 26*

**Peppercorn Crusted Duck Breast**

*Cabernet Risotto~Petite Fall Vegetables~  
Natural Jus - 30*

## WOOD OVEN FIRED PIZZAS

**Margherita Pizza**

*Heirloom Tomatoes~House Mozzarella~  
Roasted Garlic~Fresh Basil - 14*

**Grilled Fall Vegetable Pizza**

*Heirloom Tomatoes~Squash~Zucchini~  
Eggplant~Sundried Tomato Pesto~Mahon - 15*

**Chargrilled Chicken Pizza**

*Shiitake Mushrooms~Spinach~  
Caramelized Onions~Mozzarella~  
Roasted Garlic Cream Sauce - 15*

**Hawaiian Pizza**

*Ham~Bacon~Pineapple~Red  
Onion~Mozzarella~Cinnamon - 15*

## DESSERTS

**Meyer Lemon Pound Cake**

*Vanilla Bean Ice Cream~Berry Compote~  
White Chocolate Mousse~Caramel Sauce - 8*

**Banana Beignets**

*Caramel Sauce~Macadamia Nut Ice Cream - 9*

**Warm Rum Raisin/Apple Bread Pudding**

*Cinnamon Ice Cream~  
Kentucky Bourbon Sauce - 8*

**+Classic Crème Brûlée - 7****Chocolate Molten Cake**

*Vanilla Ice Cream~Raspberry Coulis~  
Crème Anglaise - 8*

**+Ice Creams & Sorbet Sampler**

*Please ask your server for today's selections. All  
of our ice creams & sorbets are made in-house.  
Bowl - 7 Scoop - 5 Sorbet Trio Sampler - 7*

### ADDED ATTRACTIONS

Grilled or Pan-Seared Shrimp - 8  
Pan-Seared Split Lobster Tail - 18  
Sautéed Jumbo Lump Crabmeat - 8

Café Thirty-A's Famous Creamy Grits - 5  
Truffled Mac 'n' Cheese & Crawfish - 10  
Seasonal Vegetables - 5

### WINES BY THE GLASS

William Hill Chardonnay '09 - 8  
Mer Soleil Chardonnay '08 - 11  
Rodney Strong Sauvignon Blanc '09 - 7  
Ruffino Pinot Grigio '10 - 8  
Conundrum '10 - 10  
Hogue Riesling '09 - 7  
Martin Códax Albariño '09 - 7

Semler Cabernet '05 - 10  
Davis Bynum Pinot Noir '09 - 12  
Saddlerock Merlot '09 - 8  
Rancho Zabaco Zinfandel '08 - 9  
Conundrum Red '09 - 9  
Piper-Heidsieck Brut - 17  
Ravenswood Syrah '05 - 7

*Executive Chef- Ken Duenas*

*Kitchen splits \$2 per person  
Saratoga Still & Sparkling Water - \$4*

*Well-behaved children are welcome.  
Please be considerate of other diners.*

**2-for-1 Entrees 5-6 p.m.**  
No substitutions please

+ Gluten-Free  
\*Not eligible for 2-for-1