

## BITES

### PAN SEARED BLUE CRAB CAKE

Served with horseradish sauce, and lemon \$12.00

### TRADITIONAL CAPRESE

Goat cheese, arugula, citrus honey and balsamic drizzle  
\$9.00

### SHRIMP RANCHERO QUESADILLA

Cheddar jack, jalapenos, cilantro, salsa, guacamole and sour cream \$13.50

## CHILLED SALADS

### HUTCHINSON ISLAND CAESAR

Focaccia croutons, grape tomatoes, parmesan, and traditional Caesar dressing \$9.50  
with grilled chicken breast \$12.50  
with grilled local shrimp \$15.00

### ARTISAN SALAD

Artisan greens, blueberries, strawberries, candied pecans & Savannah Bee Honey with sweet basil vinaigrette \$12.50  
add chicken \$14.00

### MEZZALUNA SALAD

Grilled flatbread, sopressata ham, puttanesca salsa and white balsamic vinaigrette \$13.00

## ESCAPE SANDWICHES

All Sandwichs served with Kettle chips

### CREEK STONE FARMS BURGER

Lettuce, tomato, onion, American, cheddar or Swiss cheese and pickle \$15.50

### GRILLED STEAK SANDWICH

Hoagie bun, provolone cheese, caramelized onions and signiature steak sauce \$17.00

### GRILLED CHICKEN CLUB

Bacon, crisp iceberg, ripe tomato, Swiss, dijonnaise on a toasted bun \$14.75

### SEARED AHI TUNA WRAP

Whole wheat tortilla, shredded lettuce, avocado and cilantro \$14.00

## KID'S MENU

All entrees served with carrots & celery sticks

Grilled Westin Burger \$6.50

Grilled Hot Dog \$5.50

Grilled Chicken Strips \$6.50

Grandma's Cookie \$2.25

**GF** We pride ourselves in providing gluten friendly menu choices. Please ask your server for details. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared where gluten is present. Please consult your physician as to your personal health decisions.

\*Consuming raw or under cooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness