

The Powder Horn



Dinner Menu

Starters

Shrimp Cocktail...\$11 **GF**

CHANDON ROSE SPARKLING WINE

Five Jumbo Cold Poached Shrimp, Horseradish-Tomato Sauce, Fresh Lemon

♥ Hummus of the Evening...8

SCARPETTA PINOT GRIGIO

Carrots, Celery, Cauliflower, Broccoli, Cucumbers, Grilled Garlic Pita Bread

Spinach & Artichoke Dip...\$7 **GF**

OTTO'S CONSTANT DREAM SAUVIGNON BLANC

Herb Cream Cheese, Creamy Spinach, Artichokes, Mozzarella, Provolone & Parmesan Cheeses, House Fried Corn Tortilla Chips

Saganaki...\$8

HARKEN CHARDONNAY

Kasseri Cheese, Pan Fried, Brandy Flambéed, Lemon Juice, Oregano, Grilled Pita Bread, Kalamata Olives

Golden Fried Calamari...\$9

AUSTERITY CHARDONNAY

Buttermilk Marinated, Lightly Battered, Flash Fried, Pepperoncini, Italian Parsley, Marinara Sauce, Black Pepper-Garlic Aioli

Fried Brussels Sprouts...\$8 **GF**

CLOS DU BOIS MERLOT

Black Pepper-Garlic Aioli, Crisp Pancetta, Blue Cheese Crumble, Rosemary, Thyme, Fresh Black Pepper, Balsamic Reduction

House Made Chicken Wings...

Seven \$7...Eleven \$11

BLACK TOOTH AMBER

Golden Fried Jumbo Chicken Wings, Carrots, Celery, Blue Cheese, Ranch, Your Choice Of Traditional Buffalo, Barbeque, or Asian Sweet Chili Sauce

Soups and Small Salads

Soup of the Day...Cup \$4...Bowl \$6

♥ Tomato-Basil Soup...Cup \$4...Bowl \$6

San Marzano Tomatoes, Onions, Garlic, Red Wine, Italian Spices, Cream, Fresh Basil, Parmesan Crisp

French Onion Soup...Cup \$5...Bowl \$8

Rich Beef Broth, Caramelized Onions, Shaved Garlic, Garlic Crostini, Trio of Wine, Thyme, Melted Swiss, Provolone, Parmesan-Romano Cheeses, Chives

Chopped Salad...\$5

Crisp Romaine Lettuce, Mixed Field Greens, Bacon Lardons, Shredded Smoked Cheddar, Roma Tomatoes, Cucumbers, Carrots, Shaved Red Onion, Herbed Croutons, Choice of Dressing

Caesar Basket...\$5

Crisp Romaine Lettuce, Herbed Croutons, Creamy Caesar Dressing, Parmigiano-Reggiano Cheese Basket

♥ House Salad...\$4

Young Field Greens, Roma Tomatoes, Cucumbers, Carrots, Croutons, Choice of Dressing

Wedge Salad...\$5 **GF**

Iceberg Lettuce, Applewood Bacon Lardons, Roma Tomatoes, Scallions, Crumbled Blue Cheese, Creamy Blue Cheese Dressing

♥ *Heart Healthy Item*

GF *Gluten Free Item*

Entree Salads

Cobb Salad... \$14

OTTO'S CONSTANT DREAM SAUVIGNON BLANC
Crisp Romaine Lettuce, Young Spinach, Turkey Breast, Applewood
Smoked Bacon, Blue Cheese Crumble, Hard Boiled Egg,
Roma Tomatoes, Avocado, Scallions, Choice of Dressing

♥ **Hearts of Hearts Salmon Salad...\$16* GF**

HAHN PINOT NOIR

Hearts of Romaine Lettuce, Hearts Of Palm, Artichoke Hearts,
Young Arugula, Asparagus, Diced Pimentos, Toasted Almonds,
Hot Smoked Salmon, House Made Balsamic Vinaigrette

White Meat

Chicken Pot Pie...\$12

HARKEN CHARDONNAY

Diced Whole Poached Chicken, Carrots, Pearl Onions, Celery, Garlic,
Thyme, Parsley, White Wine Heavy Cream, Crisp Pastry Crust

Pork Chop(s)...One \$14...Two \$22* GF

CLOS DU BOIS MERLOT

White Maple Farms Center Cut,
Whipped Potato & Vegetable of The Evening, Peach Chutney

Red Meat

Filet Mignon ...Six Ounce \$28...Eight Ounce \$33*

LINE 39 CABERNET SAUVIGNON

Herb-Garlic Buttered, Whipped Potatoes & Vegetable of The Evening,
Tobacco Onions, Madeira Veal Jus

Ribeye Steak... \$33* GF

KENWOOD YULUPA CABERNET SAUVIGNON

Broiled Sixteen Ounce Center Cut Ribeye Steak, Herb-Garlic Buttered,
Whipped Potatoes & Vegetables of The Evening, Madeira Veal Jus

Top Sirloin "Baseball Cut"...\$23* GF

VINA COBOS FELINO MALBEC

Dark Roast Coffee Rubbed, Pan Seared Ten Ounce Baseball Cut,
Whipped Potatoes & Vegetable of The Evening, BBQ Demi-Glace

Fresh Catch

Salmon Pasta...\$16*

SCARPETTA PINOT GRIGIO

Coastal Harbor Hot Smoked Salmon, Broccoli, Sun-Dried
Tomatoes, Capers, Caramelized Shallots, Penne Pasta,
Light Lemon Cream Sauce, Fresh Garlic Bread

Shrimp & Grits...\$19 GF

HARKEN CHARDONNAY

Wild Caught, Deep Water Ruby Red Florida Shrimp, Stone
Ground Grits, Andouille Sausage, Brunoise Tomatoes, Scallions,
Garlic, Shallots, Butter, Smoked Cheddar & Parmesan Cheeses

Fish Tacos ...\$14 * GF

OTTO'S CONSTANT DREAM SAUVIGNON BLANC

Chipotle-Cornmeal Crusted-Pan Fried Fish of the Moment,
Tri-Colored Quinoa, Pico de Gallo, Jalapeno Slaw,
Cilantro-Lime Crème, Corn Tortillas

Additional Sides \$3

Whipped Potato of the Evening

Grain of The Evening

Baked Potato

Vegetable of the Evening

Sautéed Spinach with Garlic and White Wine

Roasted Cremini Mushrooms

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