

# Plates on the Square

## First Plates

- Fried Green Tomatoes** Topped with five-herb goat cheese, cucumber corn salsa, basil-infused sea salt, and balsamic vinaigrette \$7.99
- Wild Mushroom & Artichoke Dip** The chef's family recipe—a creamy dip with shitake, portabella, cremini, and oyster mushrooms served hot with pita wedges \$6.99
- French Onion Soup** A scrumptious classic seasoned with fresh rosemary and thyme and topped with grilled herb butter bread and melted Swiss and provolone cheeses Bowl \$5.99  
Cup \$3.99
- Heirloom Tomato Gazpacho** Chilled summer soup made from Heirloom and Roma tomatoes, cucumbers, and bell peppers topped with a dollop of yogurt Bowl \$5.99  
Cup \$3.99

## Garden Plates

- Craig's Salad** Marinated portabellas with gorgonzola, sugared pecans, and pears served over a bed of mixed greens with balsamic vinaigrette \$8.49  
Side \$4.99
- Sweet Ginger Salad** Mixed greens with red peppers, celery, sunflower seeds, toasted almonds, and our toasted sesame sweet ginger dressing \$6.99  
Side \$3.99
- Greek Salad** Feta cheese, Kalamata olives, Roma tomatoes, pepperoncini, bell peppers, onions, sprouts, and cucumbers over spinach and Romaine with Greek feta dressing \$7.99  
Side \$4.49
- Plates' Caesar** A pink peppercorn Caesar dressing served over Romaine with shredded parmesan and herb and garlic croutons \$6.99  
Side \$2.99
- Add to Any Salad* Chicken or Fried Pistachio Goat Cheese \$3 Salmon, Shrimp, or Scallops \$4
- Southern Chicken Salad** Shredded chicken, dried cranberries, and pecans mixed with mayonnaise and served on a bed of mixed greens with a fresh fruit garnish \$7.49
- Plates' Summer Salad** Grilled chicken and fresh apples, oranges, and strawberries over mixed greens with goat cheese, croutons, sprouts, hard-boiled egg, crispy onions, and raspberry-walnut vinaigrette \$9.99
- Asian Ahi Tuna Salad** Seared and thinly sliced blackened tuna steak served over mixed greens with mandarin orange sections, toasted almonds, fried wontons, ponzu soy sauce, a drizzle of cucumber-wasabi sauce, and wasabi-ginger vinaigrette \$11.99
- Dressings** Ranch, Blue Cheese, Russian, Balsamic Vinaigrette, Greek Feta, Raspberry-Walnut Vinaigrette, Toasted Sesame Sweet Ginger, Creamy Italian, Blueberry-Pomegranate Vinaigrette, and Creamy Cucumber-Wasabi

## Rolled Plates

*Served with one side on your choice of wrap:  
Jalapeño-Cheese, Wheat, Tomato-Basil, or Spinach*

- Ahi Tuna** Blackened tuna steak cooked to temp, mixed greens, sprouts, toasted almonds, fried wontons, cucumber-wasabi sauce, and toasted sesame sweet ginger dressing \$9.99
- California Chicken** Lemon myrtle-seasoned grilled chicken with avocado, provolone cheese, crispy onions, sprouts, mixed greens, and sundried tomato vinaigrette \$8.99
- Chicken Cordon Bleu** A grilled wrap with herb-breaded chicken, Black Forest ham, Swiss cheese, spinach, and homemade honey Dijon dressing \$8.99
- Chicken Caesar** Grilled or blackened chicken, pink peppercorn Caesar dressing, Romaine lettuce, seasoned croutons, and shredded parmesan \$7.99
- Marinated Portabella** Smoked Gouda, oven-roasted tomatoes, avocados, spinach, caramelized onions, sprouts, and black bean spread \$8.49

# Stacked Plates

Served with one side

- Pot Roast Sandwich** Slow-cooked pot roast on rye bread with Swiss cheese, sautéed onions, roasted tomatoes, and cherry-horseradish sour cream \$8.99
- Classic Cuban** Roast pork and sliced Black Forest ham with Creole mustard, pickles, and melted Swiss cheese panini-grilled on Cuban bread \$7.99
- Esperanza Turkey Bacon Jack** Sliced turkey, Esperanza dressing, Pepper Jack cheese, maple-black pepper bacon, sprouts, lettuce, and tomato wrapped in grilled pita \$8.99
- Pepper Jack Filet Philly** Sliced filet mignon grilled with baby portabella mushrooms, onions, and bell peppers topped with Pepper Jack cheese, and served on a hoagie roll \$9.99
- Chicken Salad** Our Southern chicken salad served on wheat bread with spring mix, red onions, and tomatoes *Try it toasted with cheese for just \$.75 more!* \$7.49
- Smoked Turkey Reuben** Grilled smoked turkey, sauerkraut, Swiss cheese, and Russian dressing served on swirled rye bread \$7.99
- Plates' Exclusive Club** A wheat bread double-decker with herb aioli, smoked turkey, Black Forest ham, heirloom tomatoes, maple-pepper bacon, Baby Swiss, and cheddar \$9.99
- Spicy Italian Sub** A panini-pressed hoagie with Genoa salami, capicola, Black Forest ham, pepperoni, provolone, lettuce, tomato, red wine vinegar, and creamy Italian dressing \$8.99
- Smoked Salmon BLT** Fresh salmon smoked in-house with applewood and hickory, maple-pepper bacon, heirloom tomato, Romaine, and honey-lime sauce on Texas Toast \$9.99
- Wes' Amazing Pimento Grilled Cheese** Pimento cheese-horseradish spread, provolone, Havarti, caramelized onions, roasted tomatoes, and maple-pepper bacon on Texas Toast \$7.99
- BBQ Pulled Pork** Slow-smoked in-house and topped with pickle slices and the chef's family BBQ sauce on a traditional bun \$6.99
- Greek Gyro** Thinly shaved seasoned beef and lamb wrapped in a pita with feta cheese, red onions, Romaine lettuce, and a traditional tzatziki sauce \$7.99

## Whole Plates

- Fish and Chips** Corona beer-battered cod fried, seasoned with lemon-pepper, and served with jalapeño tartar sauce and homemade fries \$9.99
- Ahi Tuna Tacos** Blackened grilled tuna, Asian sambal slaw, and wasabi sour cream in two soft taco shells served with one side *Available hot, medium, or mild* \$9.99
- Blackened Mahi-mahi** A fresh filet blackened on the grill, topped with a refreshing mango salsa, and served with your choice of one side \$10.99
- Baby Back Ribs** BBQ pork ribs smoked in-house and served with cole slaw and one side \$11.99

## on the side

\$1.99

Pasta Salad, Potato Salad, Sweet Potato Fries, Kettle Chips, Homemade Fries, Fresh Fruit, Cole Slaw, Fried Okra, Hash Rounds

\$2.99

Side House Salad, Side Caesar, Sliced Heirloom Tomatoes

## Beverages

\$1.99

Coke, Diet Coke, Coke Zero, Sprite, Mello Yello, Mr. Pibb, Lemonade, Powerade, Iced Tea, Hot Tea, Regular or Decaf Coffee

## Half 'n' Half Plates

\$7.99

Cup of Soup and Half Salad

**OR**

Cup of Soup or Half Salad and Half Stacked Plate

### Soups

French Onion  
Heirloom Gazpacho  
Soup du Jour

### Salads

Craig's  
Sweet Ginger  
Greek  
Plates' Caesar  
Side Salad

### Stacked Plates

Pot Roast  
Cuban  
Esperanza Turkey Bacon Jack  
Chicken Salad  
Toasted Chicken Salad  
Smoked Turkey Reuben  
Pimento Grilled Cheese  
BBQ on Garlic Toast\*  
Greek Gyro  
\* - Served open-faced

To help cover non-food costs associated with serving guests, there will be a \$1.50 service charge for all split entrées.

Health Board Advisory: Consuming raw or undercooked foods such as meat, fish, or eggs which may contain harmful bacteria may cause serious illness or death.