

# THE ACORN



## APPETIZERS

Almond encrusted Calamari with Mediterranean Romesco  
\$10.

Acorn Squash stuffed Ravioli with toasted Pine Nut Tarragon and Tomato Butter sauce  
\$10.

Pan seared Diver Scallops over Sweet Chili Polenta, with a Hoisin sauce  
\$14.

Spicy, Barbeque Shrimp atop a bed of Tabasco marinated Onion Rings  
\$12.

Parmesan and Feta Laced Tomato and Olive Oil Bruschetta; with a Balsamic Reduction and Paprika Oil  
\$10.

Blackened Beef Tenderloin tips over a sweet Corn Pudding; Chipotle Rémoulade  
\$12.

Hummus, Portobello & Sun-dried Tomato Napoleon; accompanied by homemade Pita Chips  
\$9.

Seviche Abundances with a Tomato, Red Onion, Cilantro and Avocado quartet  
\$12

Lump Crab Cakes served with Baby Greens and a Lemon and Cracked Pepper aioli  
\$11.

## SALADS

Granny Smith Apples, Gorgonzola and Candied Walnuts resting atop Walnut vinaigrette tossed Field Greens  
\$10.

Acorn house Caesar accompanied by a Parmesan Chip and homemade Garlic Croutons  
\$8.

Baby Greens tossed in a Blackberry vinaigrette with toasted Almonds and shaved Smoked Cheddar  
\$7.

Tomato and Mozzarella Napoleon served with Field Greens tossed in Honey Balsamic vinaigrette  
\$10.

Yellow and Red Peppers, Red Onion, Crushed Macadamia Nuts & Orange segments tossed with  
Mixed Greens and Sesame Seeds; served with an Asian vinaigrette  
\$12.

Add Grilled Chicken to any Salad for \$4; add Salmon for \$6; add Shrimp for \$7

## ENTRÉES

Pan seared Filet Mignon served over an Okra and Corn medley; with roasted Red Potatoes; all topped with  
a Portobello Mushroom compound Butter  
\$28.

Add Peppercorn crust or Blue Cheese crust for \$4; add Shrimp Hollandaise for \$10

Oven roasted Salmon over Lemon-Thyme Couscous, sautéed Spinach and a white Wine Herb compound Butter  
\$24.

Pan roasted Pork Tenderloin served over Monterey Jack Grits; with a Green Bean-Black Eyed Pea medley;  
and an Apple Cider reduction  
\$25

Our famous Chorizo and Potato encrusted Halibut with Sweet Potato Hash,  
southern style Green Beans and Jack Daniels Pecan Cream  
\$27.

Thai Peanut Chicken diced and tossed with Asian Vegetables and Fettuccine pasta; all with a Peanut Sauce  
\$19.

Blackened New York Strip Steak; cushioned with Cheddar Bacon smashed Potatoes;  
sautéed Asparagus and a spicy Hollandaise  
\$29.

Phyllo-Vegetable roll filled with an array of seasonal, roasted Vegetables and Goat Cheese;  
served over Wheat Berry Wild Rice; with a Roasted Tomato vinaigrette  
\$18.

Hot Wasabi Green Pea encrusted Sushi-grade Tuna; pan seared on sweet Ginger Jasmine Rice,  
with sautéed Japanese Vegetables, and a Wasabi-Paprika Oil, Ponzu medley  
\$28.

Caribbean Jerk jumbo Shrimp served over Coconut Risotto; topped with Mango-Pineapple Salsa; in a Mango-Rum sauce  
\$27.

Rosemary citrus Chicken breast served over roasted Fingerling Potatoes; sautéed Haricots Verts and a Rosemary-Chicken  
velouté  
\$22.

Tuaca braised Lamb Shank with Truffle mashed Potatoes, Onion, Pea and Carrot sauté, topped with fried Leeks  
\$24.