



## DINNER APPETIZERS

### MULLIGAN SLIDERS *9.95*

Trio of Angus Beef Patties Served on a Buttery Toasted Bun. Topped with Your Choice of Cheese and Served with Andrei's Horseradish BBQ Cream Sauce.

### CHICKEN WINGS *9.95*

Eight Well-Seasoned Medium Chicken Wings Fried or Grilled. Garnished with Celery and Carrot Sticks, Bleu Cheese or Ranch, and Tossed in Either Buffalo, Teriyaki, or BBQ Sauce.

### PHILLY CHEESESTEAK EGGROLLS *8.95*

A Meaty and Cheesy Eggroll Fried and Served Open Faced with Horseradish Sour Cream.

### COCONUT SHRIMP *9.95*

Lightly Fried and Served with Piña Colada Sauce.

### MARGHERITA FLATBREAD *9.95*

Oval Pita Bread Topped with Pesto Mayo, Sliced Beefsteak Tomatoes, and Buffalo Mozzarella. Baked and Finished with a Balsamic Reduction and Garnished with Spring Greens.  
*Add Chicken 4.00*

### FRENCH ONION SOUP *6.95*

Caramelized Onion in a Rich Sherry Beef Broth, Herb Croutons, and Toasted Swiss and Provolone Toasted Cheese Topped with Crispy Onions.

### SOUP OF THE DAY

*Cup 4.95 Bowl 6.95*

## SALADS

### CAESAR SALAD *8.95*

Hearts of Romaine, Caesar Dressing, Homemade Herb Croutons, Asiago Cheese.  
*Add Chicken 4.00*

### ANDREI'S SALAD *13.95*

Chopped Field Greens, Breast of Chicken, Cucumbers, Diced Tomatoes, Avocado, Corn, Candied Walnuts, Dates, Goat Cheese Crumbles, Herb Croutons, Sherry Vinaigrette.

### BLACK AND BLEU SALAD *13.95*

Tender Diced Prime Rib and Split Romaine Lettuce Hearts Draped with Chunky Bleu Cheese Dressing and Crumbles, Diced Bacon, Tomatoes, and Sliced Onion.

### COCONUT SHRIMP SALAD *13.95*

Summer Greens Tossed in a Sweet Vidalia Vinaigrette, Topped with Sliced Strawberries, Goat Cheese, Candied Walnuts, and Toasted Coconut.

### CAPRESE SALAD *9.95*

Thick Sliced Beefsteak Tomatoes and Buffalo Mozzarella Cheese on a Bed of Spring Greens Tossed in our Feta Greek Dressing, Pickled Red Onion, Basil Pesto, and Finished with a Balsamic Reduction.

### SOUTHWEST CHICKEN SALAD *12.95*

Blackened or Grilled Marinated Chicken Breast, Shredded Iceberg Lettuce, Marinated Black Beans, Corn, Diced Tomato and Onion, and Avocado Served with Ranchero Dressing.



## ENTREES

### BACON JAMMED FILET *24.95*

8oz Filet Mignon Grilled to Your Desired Temperature. Cut and Stuffed with Bacon Garlic Jam and Topped with a Panko Crusted Goat Cheese Cake. Served with Chef's Choice of Potato and a Spring Squash Medley.

### FIRECRACKER MAHI *18.95*

Potato Chip Encrusted Mahi Flash Fried and Then Oven Dried on a Piece of Cedar Plank Wood. Served with a Sweet Chili Cream Sauce, Summer Squash Medley, and Wild Rice.

### FISH AND CHIPS *12.95*

Beer Battered Pub Style Cod Fillets, Deep Fried and Served on a Bed of Crispy French Fries. Accompanied with Sweet Coleslaw and Hidden Cove Tartar Sauce.

### COWBOY RUBBED PORK PORTERHOUSE *21.95*

Coffee Rub Blended with Montreal and Blackening Seasoning, Char Grilled and Finished on a Bed of Beer Braised Onions. Served Draped with Our South Carolina Mustard BBQ Sauce.

### MULLIGAN BURGER *10.95*

Hand Cut 8oz Beef Patty Grilled to Your Liking with Lettuce, Tomato, Onion and Pickle Served with Andrei's Sauce.  
*Add Cheese 1.00*

### SWEET AND SMOKEY BURGER *12.95*

8oz Certified Angus Ground Chuck Patty Cooked to Your Liking. Topped with Applewood Smoked Bacon, Smoked Gouda Cheese, and Sweet Onion Jam. Served on a Toasted Brioche Bun.

### PESTO CHICKEN ALFREDO *17.95*

Cavatappi Pasta Dressed with Homemade Asiago Alfredo, Pesto Baked Chicken, Blistered Cherry Tomatoes, Sautéed Spinach, and Caramelized Red Onion. Served with Grilled Garlic Toast.

### BLACKENED CHICKEN & RICE BOWL *15.95*

Wild Rice, Mojo Marinated Black Beans, Corn, Peppers, Red Onion, Shredded Lettuce, Tomato, and Avocado Served with a Ranchero Dressing and Topped with Shredded Cheddar Cheese.



\*Consumer advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.