



STARTERS

PAN SEARED MARYLAND STYLE CRAB CAKE MINIS 12

Served on a bed of arugula with a side of mustard sauce

CHILI CHEESE FRIES 6

French fries smothered in chili and shredded cheddar cheese

BEER BATTERED ONION RINGS 6

Light, crispy and very addictive, served with a side of remoulade sauce

JALAPEÑO POPPERS 7

Our zesty jalapeño peppers are filled with cheddar cheese and are covered with a crispy potato crumb coating, deep fried and served with remoulade sauce

LOADED NACHOS 8

Tortilla chips topped with taco beef, salsa, jalapeños, sour cream and our skillet queso

CHICKEN QUESADILLA 8

Flour tortilla stuffed with grilled chicken or taco beef, Monterey Jack and sharp cheddar cheese. Served with sour cream and salsa

SPINACH DIP 6

Fresh spinach, white cheddar queso, parmesan cheese and bread crumbs served with tortilla chips

MUSSELS 9

Prince Edward Island mussels steamed in white wine, garlic and Parmesan cheese. Served with garlic bread

HOT WINGS 10

Bone in, and hand tossed in Frank's Red-Hot sauce, served with fresh celery and ranch dressing

FIRECRACKER SHRIMP 10

Crispy shrimp tossed in Volcano sauce, served with ranch dressing

SOUPS & SALADS

Served with a dinner roll and butter

SOUP DU JOUR 6

Please ask your server for today's selection from our Chef's freshest ingredients

SPINACH SALAD 4

Fresh spinach with hard-boiled egg and bacon crumbles drizzled with a bacon vinaigrette

CLASSIC CAESAR SALAD 7

Romaine, grated parmesan cheese, croutons and Caesar dressing

WEDGE SALAD 6

Iceberg lettuce, accented with smoked bacon, diced tomatoes and crumbled blue cheese served with your choice of dressings

ARTHUR'S CHEF SALAD 14

Sliced hard-boiled eggs, tomatoes, cucumbers, and shredded cheese on a bed of fresh lettuce

Choose a protein topper:

Traditional ham and sliced chicken; sliced sirloin; grilled shrimp or a mini crab cake

HANDHELDS

All sandwiches served with potato chips. Substitute fries for 2, sweet potato fries for 3

CRAB CAKE SANDWICH 15

Pan seared or fried and served on a fresh deli roll with house made cole slaw

GRILLED VEGETABLE BURGER 8

Grilled to perfection and served on a deli bun with lettuce, tomato and onion

FISH TACO 9

Two flour tortillas stuffed with blackened tilapia, shredded cabbage, Pico de Gallo and chipotle sauce

VEGETABLE WRAP 8

Romaine lettuce, grape tomatoes, cucumbers and hummus wrapped in a spinach tortilla

CHICKEN CAESAR WRAP 9

Sliced chicken breast, romaine lettuce, grape tomatoes, parmesan cheese and Caesar dressing wrapped in a spinach tortilla

BISTRO BURGER 8

Cooked your way and served on a deli bun with lettuce, tomato and onion

Add Toppings (1 ea):

Bacon, mushrooms, cheddar, Swiss

GRILLED CUBAN 9

Sliced pork tenderloin, ham, salami, Swiss cheese and pickle chips served on a Cuban roll

GRILLED REUBEN 9

Corned beef, sauerkraut, Swiss cheese and Russian dressing served on marble rye

CHICKEN CLUB 10

Chicken breast, ham, applewood smoked bacon, provolone cheese, leaf lettuce and tomato served on a fresh Kaiser bun

POT ROAST SANDWICH 10

Oven roasted and served on a rustic ciabatta bun with lettuce, tomato, caramelized onions and horseradish sauce

BISTRO FAVORITES

Choose two sides to complete your meal.

TENDER PORK TENDERLOIN 14

Slow roasted center cut

JUMBO FRIED SHRIMP 13

Succulent fresh Mayport shrimp

HEARTY POT ROAST 13

Slow roasted beef roast smothered in gravy

GRILLED CHICKEN BREAST 12

6 oz. house-seasoned or blackened

CHEF CUT CHICKEN STRIPS 12

6 oz. chicken breast stripped, battered and deep fried to perfection served with your choice of dipping sauce

BEEF & SEAFOOD

Served with a house salad, your choice of smashed red skin potatoes, or wild rice and the chef's daily selection of sautéed fresh vegetables, dinner roll and butter

AGED RIBEYE 29

10 oz. Choice beef

FILET MIGNON 22

6 oz. Choice beef tenderloin

MAHI MAHI 18

Pan seared or blackened

NORTH ATLANTIC SALMON 21

Pan seared or blackened

SURF AND SURF 24

Pan seared North Atlantic Salmon is paired with your choice of a jumbo Maryland style crab cake or sautéed or grilled jumbo shrimp with a drizzle of creamy hollandaise sauce

SURF AND TURF 24

5 oz. Choice sirloin with your choice of jumbo Maryland style crab cake or jumbo shrimp - sautéed or grilled

SIDES

FRENCH FRIES 2

SWEET POTATO FRIES 3

ONION RINGS 3

WILD RICE 3

VEGETABLE DU JOUR 3

SMASHED RED SKIN POTATOES 3

DESSERTS

BOURBON PECAN PIE 6

KEY WEST KEY LIME PIE 6

NY STYLE CHEESECAKE 6

CHOCOLATE CHEESECAKE 6

HOMEMADE BROWNIE ALA MODE 6

THREE LAYER CARROT CAKE 6

FIVE LAYER CHOCOLATE CAKE 6



Rainforest Lounge
2 pm – Midnight daily. Kitchen closes at 10 pm

Savannah Bistro
6 am – 2 pm, and 5 – 10 pm daily

SIGNATURE MARTINIS & COCKTAILS

CLASSIC MARTINI

Belvedere Vodka or Nolet's Silver Gin with a splash of Dry Vermouth, garnished with olives

DIRTY MARTINI

Ketel One Vodka or Nolet's Silver Gin with a splash of olive juice, garnished with olives

SWEET PEAR MARTINI

Smirnoff Pear Vodka, Amaretto, a splash of sour, garnished with a cherry

APPLE MARTINI

Smirnoff Green Apple Vodka, Amaretto, a splash of sour, garnished with a cherry

RASPBERRY MARTINI

Smirnoff Raspberry, Chambord, cranberry juice and fresh squeezed lime juice

HAWAIIAN MARTINI

Smirnoff Green Apple, Raspberry and Orange Vodkas, Triple Sec, Peach Schnapps, fresh squeezed lime juice and a splash of cranberry juice

GREEN TEA

Talamore Du, Peach Schnapps, Sprite and a splash of sour

BULLEIT MANHATTAN

Bulleit Rye Whiskey, a dash of bitters, a dash of sweet vermouth, garnished with a cherry

ULTIMATE MARGARITA

Don Julio Blanco tequila, Grand Marnier, sour mix and lime wedge (salted rim optional)

STOLI MOSCOW MULE

Stoli Vodka, Ginger Beer, lime juice and a lime wedge

BEVERAGES

Refills included

COFFEE 2

DECAFFEINATED COFFEE 2

HOT TEA 2

ICED TEA 2

SODA 2

BEER

DRAFT

MILLER
YUENGLING

BOTTLE

BUDWEISER

BUD LIGHT

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

YUENGLING

I-10 IPA (cans only)

RAGING BLONDE ALE (cans only)

HOP GUN IPA

VOODOO RANGER IPA

SAM ADAMS

BLUE MOON

HEINEKEN

DOS EQUIS

DOS EQUIS AMBER

CORONA

CORONA PREMIER

GUINNESS DRAUGHT (cans only)

ANGRY ORCHARD

O'DOUL'S

WINE

WHITE

PINOT GRIGIO

Stellini di Notte, Italy 7 27
Capasaldo, Italy 8 28

SAUVIGNON BLANC

Nobilo, New Zealand 8 30
Kendall Jackson, California, USA 9 36

RIESLING

Hogue, Washington, USA 8 26
Snap Dragon, California, USA 7 27

CHARDONNAY

J Lohr, California, USA 8 32
Genesis ("Unoaked"), California, USA 40
Kendall Jackson, California, USA 9 36

RED

PINOT NOIR

Rex Goliath, California, USA 8 28
Mark West, California, USA 9 37
Estancia, California, USA 43

CABERNET SAUVIGNON

Estancia, California, USA 9 34
J Lohr, California, USA 10 40
Kendall Jackson, California, USA 11 44

MALBEC

Terrazas, Argentina 8 31

SHIRAZ

Rosemount "Show Reserve", Australia 10 40

MERLOT

Blackstone, California, USA 8 32

HOUSE

VISTA POINT

Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel 6 23

CRANE LAKE MOSCATO

	gl	bt
Stellini di Notte, Italy	7	27
Capasaldo, Italy	8	28
Nobilo, New Zealand	8	30
Kendall Jackson, California, USA	9	36
Hogue, Washington, USA	8	26
Snap Dragon, California, USA	7	27
J Lohr, California, USA	8	32
Genesis ("Unoaked"), California, USA		40
Kendall Jackson, California, USA	9	36
Rex Goliath, California, USA	8	28
Mark West, California, USA	9	37
Estancia, California, USA		43
Estancia, California, USA	9	34
J Lohr, California, USA	10	40
Kendall Jackson, California, USA	11	44
Terrazas, Argentina	8	31
Rosemount "Show Reserve", Australia	10	40
Blackstone, California, USA	8	32
Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel	6	23
Crane Lake Moscato	6	23