

DINNER

THE TIN ANGEL

APPETIZERS

Soup of the Day 4.00

Zola's famous "French Laundry Salad"

arugula, radicchio, apples, fennel, hazelnuts, bleu cheese
and Champagne vinaigrette 7.75

Warm Goat Cheese Salad

almond & panko crusted croquette on arugula, spinach,
and strawberries with citrus-ginger dressing 8.00

Our House Salad

fresh crisp greens & veggies, choice of dressing 5.00
Orange-Ginger, Lemon-Herb, or Buttermilk Bleu-Cheese

Fried Green Tomatoes & Horseradish Sauce 6.25

Vine Ripened Tomato & Fresh Mozzarella
with basil pesto & crostini 7.00

Fried Calamari

with a spicy marinara 6.75

Crab Cakes, Chesapeake Bay Style

with citrus rémoulade 8.50

Yellow Tomato Bruschetta

with Pecorino Romano cheese 6.50

Local Bites Platter

Tenn. buttermilk cheddar, Benton Farms prosciutto,
andouille sausage, cornbread crostini, pickled okra,
sweet potato hummus & corn relish 9.00

MARITIME ENTREES

Lobster & Shrimp Risotto

Sautéed with yellow and red tomatoes on lemon thyme risotto & fresh spinach chiffonade 19.00

Cedar Plank Salmon

With smoked honey glaze and a salad of orange, shaved fennel, arugula & basmati rice 18.00

Rainbow Trout Amandine

*Sautéed filets with lemon, amaretto & almond beurre blanc served with toasted orzo-rice pilaf
and fresh green beans* 18.50

Med Salad

*Grilled shrimp, chickpeas, artichokes, roasted red bell peppers, red onions, orzo pasta,
pumpkin seeds, feta cheese, mixed greens and sun-dried tomato dressing* 14.50

MORE ⇨

~ All our drinking water is filtered ~

In respect of the environment we no longer serve bottled water

ENTREES

Seared Beef Tenderloin

Filet Mignon with port demi-glace accented with bleu cheese. Served with a sauté of asparagus, baby shiitake mushrooms and new potatoes 21.25

Steak Frites

Grilled flank steak (best cooked medium/medium-rare) with peppercorn demi-glace, hand cut fries and grilled asparagus 17.75

Angel Burger

Black Angus beef, apple-wood smoked bacon & TN. cheddar, on focaccia bun with fries 12.00

Apple Rum Pork Chop

Grilled chop served with white cheddar Mac & Cheese and warm grilled vegetable salad 16.50

Cha-Cha Chicken

Grilled boneless breast, apple chutney, baked sweet potato and sesame green beans. 15.00

Chicken Schnitzel

Boneless breast lightly crusted & sautéed, with roasted garlic mashed potatoes and broccoli drizzled with basil/ lemon oil. 15.25

Butternut Squash & Goat Cheese Lasagna

Roasted veggies layered with three cheeses, herbs & noodles. Accented by sautéed spinach, Parmesan and smoked tomato & béchamel sauces 15.00

"All In" Pasta

*Artichokes, tomatoes, black olives, fresh basil, spinach, garlic and Parmesan on linguine 13.00
(ADD SHRIMP 4.25) (ADD CHICKEN 3.50) (ADD MEATBALLS 2.50)*

Red Curry Veggies & Rice

*Fresh basil, shiitake mushrooms, bok choy, broccoli, onions, peppers, carrots & spinach in red curry coconut sauce on basmati rice with crispy wontons and peanuts 13.25
(ADD SHRIMP 4.25) (ADD CHICKEN 3.50)*

Inside Out Eggplant Parmigiana

Eggplant slices sandwiched with ricotta, parmesan & mozzarella, with panko crust, served with grilled vegetables on fresh spinach & meatless marinara 13.25

We do not list every ingredient we use. If you can't tolerate specific foods, please tell your server.

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE