

# DINNER

# THE TIN ANGEL

## APPETIZERS

Soup of the Day 4.50

### 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 8.25

### House Salad

fresh crisp greens & veggies, choice of dressing 5.50  
Orange-Ginger, Lemon-Herb, or Buttermilk Bleu-Cheese

Fried Green Tomatoes & Horseradish Sauce 6.50

### Fresh Mozzarella & Roasted Tomatoes

with basil pesto & crostini 7.50

### Risotto Balls

creamy rice, mozzarella, & prosciutto orbs, deep fried;  
with smoked tomato sauce 6.00

### Kenny's Blu Cheese Terrine

Figs, almonds & Mascarpone; local honey & baguette 7.50

### Lightly Crusted Calamari

red chili sauce, sesame seeds & wonton crisps 7.50

### Crab Cakes, Chesapeake Bay Style

with citrus rémoulade 8.75

### Local Bites Platter

Benton Farms prosciutto, house-made summer sausage,  
TN cheddar cheese, corn cakes & sweet potato hummus 9.75

## MARITIME ENTREES

### Lobster & Shrimp Risotto

*Sautéed with yellow and red tomatoes on lemon thyme risotto & fresh spinach chiffonade.* 21.00

### Cioppino ~ San Francisco Style

*Shrimp, cod, mussels & calamari in a savory tomato broth with grilled sourdough and rouille.* 19.75

### Cedar Plank Salmon

*With smoked honey glaze, sweet potato hash and arugula.* 19.00

### Polenta Crusted Trout

*Sautéed Rainbow trout filets accented with vincotto & truffle oil,  
on a sauté of asparagus tips, dried cranberries, spinach, onions and butternut squash.* 18.75

### 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.* 15.00

**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, shiitake mushrooms and new potatoes. 24.00*

## Steak Frites

*Grilled rosemary sirloin steak & hand-cut french fries with a baby arugula & local tomato salad. 18.00*

## Angel Burger

*All natural, local and grass fed from "Gourmet Pasture Beef", with Benton Farms bacon and Tennessee buttermilk cheddar, on hand-made focaccia bun with hand-cut fries. 13.00*

## Codillo ~ Spanish Style

*Pork shanks slow braised in red wine, ginger, tomatoes & herbs served with mushroom barley risotto, and asparagus. 18.00*

## Apple Rum Pork Chop

*Grilled chop served with white cheddar Mac & Cheese and haricots verts. 18.00*

## Chicken Schnitzel

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

## Lasagna Med

*Artichoke hearts, eggplant, roasted tomatoes, peppers & onions layered with ricotta, feta & Parmigiano-Reggiano cheeses. Smoked tomato & béchamel sauces with sautéed spinach & olive relish. 15.00*

## Inside Out Eggplant Parmigiana

*Eggplant slices sandwiched with ricotta, parmesan & mozzarella, with panko crust, served with grilled vegetables on fresh spinach & meatless marinara. 14.00*

## Pesto Change-o

*Pasta shells tossed in luscious basil pesto a la crema; Benton Farm bacon, roasted red peppers, peas, red onions & an Asiago tuile. 14.00  
(ADD SHRIMP 4.50) (ADD CHICKEN 3.50)*

## "Angel Louie" Pomodoro

*Fresh basil, red & yellow tomatoes, garlic, extra virgin olive oil and Parmesan tossed with linguine.. 11.50  
(ADD SHRIMP 4.50) (ADD CHICKEN 3.50) (ADD MEATBALLS 2.50)*

**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**