



DINNER

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PERSIMMONS RESTAURANT

STARTERS

SAUTÉED MUSSELS | 18

basil, sun dried tomato butter, & toasted crostinis

CRISPY BRUSSELS SPROUTS | 16

tossed in sweet thai chili sauce

WARM BRIE & PEACH COMPOTE | 20

peach compote, hot honey, toasted almonds, crumbly gorgonzola, & crackers

AVOCADO HUMMUS | 16

served with celery, cucumbers, crispy chickpeas, & pita chips

CRISPY SALMON CROQUETTE | 18

jalapeño ranch & mexican corn salad on top

SMASH TACOS | 20

american cheese, lettuce, pico, spicy mayo

CHEESESTEAK FRIES | 18

seared steak, sauteed peppers and onions with queso cheese, topped with chives

SWEET POTATO FRIES | 12

served with maple aioli

CHICKEN WINGS | 18

mild, medium, or hot served with bleu cheese

CRISPY BUTTERMILK FRIED PICKLES | 10

with jalapeño ranch

SALADS

ADD CHICKEN 7 | STEAK 13 | SHRIMP 10 |
AVOCADO 3 | SALMON CROQUETTE 8 |

CAESAR SALAD | 15

romaine, garlic croutons, parmesan, lemon

WEDGE SALAD | 16

baby iceberg blue cheese, tomato, bacon, crispy shallots

MEXICAN STREET CORN WEDGE SALAD | 16

baby iceberg lettuce, jalapeño ranch, cotija cheese, grape tomatoes, crispy jalapeños

HANDHELDS

TB SMASH BURGER | 18

two 1/4lb beef patties, shredded lettuce, american cheese, tomato, shaved red onion, burger sauce, house made chips, & a pickle

CRISPY Q BURGER | 20

two 1/4 lb. beef patties with sharp cheddar cheese, caramelized onions, applewood smoked bacon, crispy jalapeños, topped with buffa-que aioli, served with housemade chips

GRILLED CHICKEN BREAST SANDWICH | 18

roasted garlic aioli, lettuce, tomato, red onion, crispy bacon, house made chips, & a pickle

HANDHELDS SUBSTITUTIONS:

FRESH CUT FRENCH FRIES | 2

SWEET POTATO FRIES | 3

GLUTEN FREE ROLL | 2

MAIN DISHES

GROUPER | 30

roasted garlic and chive cauliflower puree, roasted radish, asparagus, warm tomato basil relish, pistachio chive oil

***Haut-Blanville Reserve Unoaked Chardany | 10*

CRISPY CHICKEN MILANESE | 27

cheesy herb risotto, arugula, parmesan, tomato, red onions, balsamic vinaigrette

***Babich Sauvignon Blanc | 12*

SHRIMP & GRITS | 32

black eyed peas, bell peppers, onions, cilantro, lime, andouille sausage, cajun spice

***Wente Morning Fog Oaked Chardonnay | 12*

STEAK FRITES | 32

8oz flat iron, fresh cut fries, black garlic butter

***Lois Martini Prati Cabernet Sauvignon | 15*

6oz CERTIFIED ANGUS BEEF FILET | 52

crushed red skin potatoes, broccoli, celery root, horseradish demi

***Allan Scott Black Label Pinot Noir | 14*

PORK SHANK | 32

cider braised, spicy sweet potato purée, baby carrots, brussels sprouts, pickled apples, jus

***Forge Cellars Classique Dry Riesling | 14*

VEGAN LENTIL STEW | 20

potatoes, butternut squash, spinach, seasoned with adobo and sazón

***Forge Cellars Classique Dry Riesling | 14*

CHEF'S PASTA | Inquire for Daily Selection

utilizing fresh seasonal ingredients alongside our house made pasta

SUBSTITUTE GLUTEN FREE PENNE PASTA | 2

SIDES

WHIPPED POTATOES | 6

FRESH CUT FRIES | 6

TRUFFLE PARMESAN FRIES | 9

SWEET POTATO FRIES | 7

BROCCOLI | 7

HOUSE SALAD | 8

ROASTED ASPARAGUS | 7

DESSERTS

LEMON RASPBERRY CRÈME BRULEE | 11

lemon brûlée with raspberry jam & topped with a lemon raspberry macaron

TROPICAL LAYERED CAKE | 10

chocolate cake layered with coconut mousse, mango gelée, coconut crunch, finished with a chocolate mirror glaze

STRAWBERRY HONEY BREAD PUDDING | 10

cinnamon bread soaked in mascarpone custard, topped with strawberry compote, oat streusel, & honey ice cream

CARROT CAKE | 10

cream cheese frosting, candied walnuts, fresh orange, caramel

HOUSE MADE ICE CREAM & SORBETS | 7

served in a tuile cup, ask about our daily flavors

***SUGGESTED WINE PAIRINGS*

ALLERGEN INFORMATION FOR MENU ITEMS ARE AVAILABLE. ASK YOUR SERVER FOR DETAILS.