

SHIRLEY'S

dinner menu

STARTERS

FRIED GREEN TOMATO CAPRESE 11
Crispy buttermilk fried green tomato, topped with fresh mozzarella and white balsamic

20 WEST SHRIMP COCKTAIL 17
Chilled shrimp, fresh tomato, cucumber, avocado, red onion and cilantro mixed into a spicy tomato-based sauce. Served with tortilla chips

CREAMY TOMATO BISQUE cup 7/bowl 11
Classic bisque topped with basil chiffonade and cornbread croutons

ENTREES

BLACKENED WILD-CAUGHT SALMON 26
Pan-seared fresh salmon filet, with Brussels sprouts and apple chutney

BRAISED SHORT RIB 39
Bone-in short rib slowly braised for tenderness, over tagliatelle pasta, tossed in fresh basil pesto and zesty roma tomato

OVEN ROASTED SAGE CHICKEN 18.50
Roasted half chicken, served with wild mushroom demi and herb potato cakes

VIRGINIA CLASSIC FARM PLATE 19
Herb potato cakes, fried green tomato, melted pimento cheese, and asparagus, topped with Campari confit

DESSERTS

COCONUT CAKE 11
7-layer coconut cake topped with vanilla buttercream, toasted coconut and vanilla creme anglaise

TRIPLE CHOCOLATE BROWNIES 9
Rich, bold chocolate flavor with a hint of cinnamon. Served with vanilla ice cream and raspberry coulis

KEY LIME PIE 8
Tart of creamy key lime, with zesty flavors and graham cracker crust