

OPHELIA'S

LUNCH MENU

STARTERS

Lump Crab Cakes

Local greens, oranges, radishes, fresh cilantro, lemon-garlic vinaigrette, roasted red pepper remoulade 15

Portobello Rangoon Rolls

Cream cheese, portobello mushrooms, phyllo dough, sweet soy chili glaze 7

Smoked Chicken & Chorizo Dip

Chicken, local chorizo, cream cheese, roasted peppers, house blue corn tortilla chips 8

Shrimp Tempura

Battered shrimp and fried, sweet garlic chili aioli 9

SMALL PLATES

Sambal Scented Asian Pork Shanks

Spicy pickled seasonal vegetables, Napa sesame slaw, ginger soy dipping sauce 12

Chipotle Crusted Scallops ^{GF}

Three Diver scallops, chipotle peppers, pan-seared, smoked poblano, roasted corn risotto, grilled sweet peppers, ancho chili glaze 18

Shrimp -n- Grits

Scallion & red chili grits, garlic scented spinach, jumbo Gulf shrimp, sweet chili glaze & fresh grated smoked Gouda Cheese 14

SOUP & SALAD

Tomato Basil 4

Soup du Jour 5

Ophelia's House

Mixed greens, ruby red onions, croutons, smoked plum tomato vinaigrette 6 | Add chicken or shrimp 4

Caesar

Romaine lettuce, croutons, shaved Grana Padano cheese, Caesar dressing 6 | Add chicken or shrimp 4

Smoked Salmon & Arugula Pear

Mixed local greens, sliced pears, ruby port wine onions, yellow tomatoes, almonds, capers, farm-to-market baguette, Boursin cheese, lemon garlic vinaigrette 10

Warm Apple & Bacon Spinach

Local baby spinach, Granny Smith apples, smoked bacon, caramelized red onions, warm bacon vinaigrette, fresh grated Gorgonzola cheese 8

Ahi Tuna ^{GF}

Napa cabbage, tomatoes, bell peppers, pickled onions, pan-seared Ahi tuna, sweet soy and crispy wontons 17 | Half-order 12

Chili Salmon ^{GF}

Grilled salmon, sweet chili glaze, mixed greens, Napa cabbage, bell peppers, grape tomatoes, rice wine vinaigrette 16 | Half-order 11

Greek Orzo & Grilled Lemon Shrimp

Julienned spinach, bell peppers, roasted grape tomatoes, marinated artichokes, Kalamata olives, orzo pasta, Feta cheese, lemon garlic vinaigrette 15 | Half-order 10

Chopped Chicken ^{GF}

Napa cabbage, baby greens, julienned bell peppers, tomatoes, cucumbers, sweet teriyaki glazed chicken breast, cilantro peanut vinaigrette 14 | Half-order 9

SPA MENU ^{GF}

All dishes served with Ophelia's Salad and fresh fruit

Spa Grilled Chicken

Grilled seasoned chicken breast, tomato-basil bruschetta 12

Spa Grilled Salmon

Grilled salmon with sweet soy chili glaze 14

Spa Sushi Tuna

Sliced tuna, flash seared and served rare, wasabi ginger and soy sauce 15

Spa Beef Tenderloin

Marinated filet grilled and sliced. poblano citrus chimichurri 16

Spa Vegetarian

Seasonal vegetables, fresh fruit, berries, house salad 9

SIDES

Sweet potato fries 4 | Sweet potato chips 4 | Seasonal vegetables 4 | Hand-cut fries 4 | Brussel sprouts 5 | Seasonal risotto 5
Pan-fried fingerling potatoes 4 | Napa coleslaw 4 | Grilled asparagus 6 | Sauteed French beans 4

SANDWICHES

All sandwiches comes with your choice of side

Half Sandwich with a Cup of Soup or Salad

Sandwich: Ophelia's Club, BLT or Chicken Salad Sandwich
Salad: Ophelia's or Caesar 8

Main Street Burger

Topped with your choice: Cheddar, Havarti, Swiss, or Bleu cheese grilled onions, pretzel bun 11

Peppercorn Pork Havarti Burger

Premium certified beef seared, local spinach, caramelized red onions, Havarti cheese, crispy pork belly, toasted peppercorn egg bun, lemon rosemary aioli 13

Ophelia's Club

Smoked turkey, ham, bacon, Swiss cheese, Bibb lettuce, tomato, garlic aioli 10

Grilled Beef Tenderloin

Pickled red onion, Boursin cheese, spinach and horseradish mousse 15

Ophelia's B.L.T.

Caramelized rosemary bacon, crisp Bibb lettuce, sweet tomato marmalade, country wheat bread 9

Ophelia's Cuban

Crispy pork belly, shaved ham, house pickles, Havarti cheese, stone ground mustard, sweet bacon jam 12

Chicken Salad

Chicken breast, apple, cilantro and spinach, toasted country wheat bread 10

Oak Grilled Chicken

Smoked bacon, lettuce, tomato and lemon rosemary aioli, pretzel roll, your choice: swiss, smoked Gouda or Havarti cheese 12

Fried Crab Cake

Roasted red pepper aioli, Napa slaw, grilled peppercorn egg bun 15

Grilled Cheese & Soup du Jour

Melted Havarti and Cheddar, roasted yellow tomatoes, baby spinach, brown sugar bacon, farm-to-market sourdough 10

^{GF} For gluten free, order sandwiches wrapped in lettuce

HOUSE SPECIALTIES

Twisted Quesadilla

Seasoned chicken, white Cheddar and Asiago cheeses, peppers, cilantro coulis, cranberry relish 12

Brick Chicken

Chicken breast seared on hot bricks, pan-fried fingerling potatoes, French beans, oven-roasted tomatoes, BBQ aioli, crispy shallots 14

Citrus Chicken & Shrimp Capellini Pasta

Rosemary and lemon marinated chicken breast, jumbo Gulf shrimp, white wine garlic butter sauce, grilled broccoli spears, capellini pasta, sun-dried tomatoes, prosciutto and peas 16

Grilled Norwegian Salmon ^{GF}

Seasonal risotto, seasonal vegetables, sweet citrus butter 16

Berkshire Tomahawk Chop

Sweet balsamic brushed pork chop, garlic whipped potatoes, pan-fried Brussel sprouts American Honey bacon glaze, crispy shallots 21

Dry Aged Vintage Black Angus Strip

Grilled center-cut strip, Yukon golden potatoes, seasonal vegetables, candied garlic reduction, caramelized shallot, peppercorn, Bleu cheese butter 28