

## MAIN MENU

**NOTES:** (gf) Gluten Free (vg) Vegetarian (++) Signature Dish

**Salmon** (Sake)

**Shrimp** (Ebi)

### SOUPS

**Asian Chicken Ramen** 7

(++) **Beef Barley** 6

**French Onion Quartet** 7

(gf) **Cinders Seafood Chowder** 9

### SALADS

(gf) **Cinders Salad** - Field Greens, Apple Wedges, Huntsman Cheese, Tomato, Cucumber, Onions & Apple Vinaigrette 6  
**Holy Caesar** - Romaine, Pecorino Croutons, Sliced Egg & Anchovy Fritter 9

(gf) **Blooming Iceberg** - Baby Iceberg, Tomato, Bacon, Crumbled Blue Cheese & Carb-Free Roasted Garlic & Herb Dressing 9

(gf) **Beet Salad** - Bibb Lettuce, Quinoa, Oranges, Goat Cheese & Walnut Port Dressing 13

(gf) **Shrimp & Crab** - Baby Spinach, Tomato, Avocado, Lemon Herb Dressing 19

(gf) **Wood Grilled Chicken** - Mesclun, Bacon, Asparagus, Poached Pears, Tomatoes, Walnut Brie and a Vidalia Onion Dressing 14

**Asian Tuna** - Soba Noodles, Bok Choy, Water Chestnuts, Enoki Mushrooms, Snap Peas, Peanuts, Thai Chilies & Pan Asian Peanut Dressing 17

(gf) **Filet & Arugula** - Sliced Filet Mignon, Tomatoes, Onions, Mangos, Stilton Cheese & Port Balsamic Dressing 18

(gf) **Apricot Glazed Scallop Salad** - Baby Spinach, Arugula, Seared Scallops, Tomatoes, Onions, Pralines & Apricot Vinaigrette 18

### SANDWICHES (Comes with one accompaniment)

(gf) **Bunless Bison Chipotle Burger** - Mango, Avocado, Tomato, Cucumber, Onion & Lime Ranch Dressing 16

**Cinder Burger** - 8oz CAB Burger with Garlicky Mushrooms, Cheddar & Onion Straws 12

**Jersey Burger** - 8oz CAB Burger topped with Taylor Ham, Bacon, Swiss 15

(++) **Mob Burger** - 8oz CAB Burger loaded with Pancetta, Roasted Tomato, Burrata Cheese, Roasted Pepper, Arugula & Pesto 16

(vg) **Edamame Burger** - Enoki Mushrooms, Water Chestnuts, Avocado 12

**Lamb Burger** - Borsin Cheese, Red Onion & Tzatziki Spread 16

**Lemon Herb Chicken** - Spinach, Roasted Tomato, Mozzarella, Onions, Oil & Vinegar Dressing 12

**Short Rib Sandwich** - Molten Onions & Smoked Gouda Tossed in Cinders Candy BBQ Sauce 15

(++) **Perfect Steak** - Filet Mignon, Mushrooms, Onions, Roasted Tomato, Cheddar & Cinders Aioli 17

**Grouper Sandwich** - (Grilled, Fried or Blackened), Lettuce, Tomato, Onion & Pesto Tartar 16

(vg) **Portobello Veggie Melt** - Open Faced with Peppers, Squash, Spinach, Tomato, Portobello Mushroom & Melted Havarti Cheese on 8 Grain 14

### ENTREES (Pasta Dishes come with Cinders Salad Other Entrees 1 accompaniment)

**Penne & Chicken** - Whole Wheat Penne, Mushrooms, Sun Dried Tomato, Julienne Veggies, in a Vegetable Broth and Asiago Cheese 18  
**Voodoo Pasta** - Penne, Vodka, Spinach, Andouille Sausage, Blackened Chicken & Shrimp 24

**Seafood Papardella** - Shrimp, Scallops, Crab, Asparagus, Sun Dried Tomato, Pine Nuts & Sherry Lemon Sauce 27

**Rigatoni Bruschetta** - Chicken & Shrimp in a Tomato Bruschetta Sauce 24

**Key West Grouper** - Tempura Dipped, Tomato, Mango, Romano Cheese & Key Lime Butter Sauce 29

(++) **Ginger Berry Salmon** - Wild Alaskan Salmon, Brie & Ginger Berry Sauce 26

**Maryland Crab Cake** - over Corn Salsa & Horseradish Honey Mustard Lather 25

**Tuna Tower** - Pan Seared Ahi Tuna, Seaweed Salad, Pickled Ginger & Laced with Wasabi Butter 28

**Sea Bass & Shrimp** - Chilean Sea Bass & Gulf Shrimp in a Saffron Vinho Verde Sauce 30

(++) **Citrus Shrimp & Scallop** - Diver Scallops, Gulf Shrimp, Orange Segments & Grand Marnier Sauce over Citrus Orzo Risotto 29

(gf) **Paella** Lobster Tail, Shrimp, Scallops, Clams, Mussels, Calamari, Chorizo & Chicken with Spanish Saffron Rice 36

**Jerk Chicken & Scallops** - Shiitake Mushrooms, Tomatoes, Roasted Peppers in a Sweet & Spicy Chili Sauce 28

(++) **Wood Grilled Duck Breast** - in a Sundried Cherry Hazelnut Sauce 27

**Prosecco Chicken** - Breaded Cutlet, Artichokes, Tomatoes, Peppadew, Pine Nuts in a Prosecco Sauce with a Port Wine Drizzle 24

### STEAKS, RIBS & CHOPS (Comes with 1 accompaniment)

**Flat Iron Steak** - 10oz CAB Flat Iron with Chimichurri Sauce 28

**New York Sirloin** - 14oz CAB Strip with Cinders Steak Sauce 32

(gf) **Cowboy** - 16oz Bone-In CAB Ribeye Topped with Onions, Mushrooms & Gorgonzola on a bed of Onion Straws 36

**Filet Mignon** - CAB Tenderloin Topped with Bacon with a Tarragon Mushroom Demi Glaze  
 > 5oz Petite 24 > 10oz Center cut 39

(++) **BBQ Short Ribs** - Slow Roasted & Grilled with Cinders Candy BBQ 28

(gf) **Candied Ribs** - Full Rack Baby Back Ribs Lathered with Cinders Candied BBQ 25

**Tamarind Glazed Pork Chop** - Basted in a Tamarind-Date Sauce 26

(gf) **Crusted Lamb Chops - Domestic Lamb** with a Honey Mascarpone Spread 34

(++) **Grilled Turkey Chop** - Smothered in Apple Cranberry Turkey Gravy 26

### ENHANCERS

**Foie Gras** 16

**Soft Shell Crab** 12 (6oz)

**Lobster Tail** 18

**Colossal Shrimp** 11

**Diver Scallops** 15

**Grilled Chicken** 6

### ACCOMPANIMENTS

**Yam Fries**

**Whipped Potatoes**

**Sautéed Broccolini**

**Belgian Shoestring Fries**

**Rice Pilaf**

**Sautéed Spinach**

**Truffle Fries (\$2 Upcharge)**

**Mushroom & Onions**

**Grilled Asparagus**

(gf) **Quinoa & Wild Rice Salad**

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