

Cordelia's

FINE DINING & COCKTAILS

STARTERS

Ahi Tuna

Blackened ahi tuna, thinly sliced & served with wasabi & soy sauce 10

Charcuterie Board

Chef's assortment of specialty meats, artisan cheeses & accoutrements 14

Shrimp Etouffee Dip

Warm, creamy blend of cheeses, shrimp & blue crab, served with toasted pita points 10

Crab Cake Dijon

Freshly made with lump crab, served with honey dijon sauce 10

Silly Goat Bruschetta

Featuring creamy goat cheese from Tifton, GA, served warm on toasted baguette & drizzled with honey 9

Caribbean Lamb Chops

Marinated in coconut, pineapple juice & grilled with a spicy marmalade sauce 11

Champagne Mussels

Steamed mussels in a champagne citrus butter 9

SOUP & SALAD

Soup of the Evening

Chef's choice of soup, made fresh daily 5

Southern Crab Bisque

Rich, creamy bisque filled with crab meat, sauteed carrots, celery and onion, & a splash of brandy

Cup 4 Bowl 6

Caesar Salad

Crisp romaine, sundried tomatoes, parmesan & croutons 8

Spinach Salad

Spinach, red onion, mandarin oranges, goat cheese & toasted almonds 14

Add Grilled/Blackened Salmon 10

Add Fried/Grilled Chicken 6

Add Grilled/Blackened Shrimp 8

Chef's Salad

Romaine, ham, turkey, roast beef, tomato, olives, cucumber, onion, carrot & cheddar cheese 16

Salmon Salad

Romaine, cucumber, cherry tomato, feta with a balsamic glaze 18

Steakhouse Salad

Spring mix, cherry tomato, red onion, bacon, blue cheese crumbles & 4 oz of tender grilled fillet 16

SANDWICHES & WRAPS

Served with your choice of fries, chips or onion rings

The French Dip

Sliced prime rib, fried onions on a baguette, served with au jus 16

The Cordelia

8 oz. chuck brisket patty, lettuce, tomato, onion & bacon on a potato kaiser roll 14

Baja Chicken Wrap

Marinated chicken, lettuce, peppers, onions & provolone cheese 12

BUILD YOUR OWN PASTA 20

Served with garlic bread & house salad

Choice of One Pasta

Penne, linguine, cheese tortellini

Choice of One Sauce

Roasted tomato marinara, garlic parmesan cream, lemon basil pesto

Choice of Two Toppings

Peppers, onions, spinach, mushrooms, tomato, broccoli, sun dried tomato, bacon

Choice of One Meat

Meatballs, grilled or blackened chicken, shrimp, steak

ENTREES

Served with Two Sides & Choice of House or Caesar Salad

Grouper Florentine

Pan seared grouper filet topped with a spinach & tomato cream 24

Scallops Parmesan

Lightly seared jumbo sea scallops, with a parmesan crust 22

Southern Shrimp & Grits

Jumbo shrimp sauteed with peppers, onions & andouille sausage in a cajun cream sauce, served over cheddar cheese grits. 22 *choice of salad only

Apple Glazed Salmon

Handcut 6 oz salmon filet grilled & glazed with an apple, walnut reduction 26

Snapper Tuscan

Oven roasted snapper filet topped with a tomato & feta cheese salsa 26

Chardonnay Chicken

Grilled airline chicken breast, from Springer Mountain Farms in North Georgia, served with a chardonnay onion & rosemary cream 24

The Filet

7 oz beef tenderloin filet with cabernet demi-glace 28

The Cowboy

16 oz bone in ribeye from DeGraan Farms in North Georgia 32

Prime Rib

10 oz hand cut prime rib served with au jus & horseradish cream 26

Peach Tea Pork Chop

grilled bone in pork chop served with a peach & sweet tea glaze 26

SIDES

Roasted Root Vegetables Broccoli Mini Carrots

Sauteed Spinach Asparagus Wild Rice

Sweet Potato Baked Potato*

Mashed Red Potato Parmesan Fries

Lyonnais Potatoes Onion Rings

*Loaded potato add 2 Additional sides 4

Ranch, Balsamic Vinaigrette, Italian, Blue cheese, Caesar, 1000 Island, Vidalia Onion, Blackberry Peppercorn, Blood Orange & Shallot



LOCAL INGREDIENTS

18% GRATUITIES ADDED TO PARTIES OF 6 OR MORE
EXECUTIVE CHEF MATT LAMB