



## BAIRD'S PUB & LA CARTE DINING MENU

### Appetizers

- Fried Green Tomatoes \$8*  
Crumbled Feta & Roasted Garlic Aioli
- Coconut Shrimp \$12*  
Thai Chili Sauce
- Seared Beef \$11*  
Phyllo Cups & Mushroom Cream
- Calamari \$10*  
Lemon Caper Aioli

### Soups

- Crème of Mushroom*  
Cup \$5 Bowl \$7

### Salads

- Pear and Walnut Salad \$10*  
Mixed Greens, Pears, Candied Walnuts, Dried Cranberries, Blue Cheese Crumbles
- Traditional Caesar Salad \$9*  
Romaine, Croutons & Parmesan Cheese
- Palmetto Hall House \$8*  
Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Croutons

### Enhance any Salad

Chicken \$5/ / Shrimp \$8/ Cod \$7/ Salmon \$9

### Dressings

Balsamic Vinaigrette, Caesar, Blue Cheese, Ranch, Raspberry Vinaigrette, Honey Mustard, Chipotle Ranch, Thousand Island and Sesame Vinaigrette

### Entrees

- Half Roasted Chicken \$16*  
Fresh Herb Butter
- Pan Seared Mahi Mahi \$18*  
Lump Crab Pico de Gallo & Chipotle Drizzle
- Twin Grilled Sirloin Medallions \$17*  
Sautéed Mushrooms and Sherry Cream Sauce
- Sautéed Shrimp Alfredo \$17*  
Garlic, Tomato & Fettuccini
- Twin Grilled Lamb Loin Chops \$19*  
Mint Demi-Glace
- Stuffed Portobello Mushroom \$14*  
Baby Spinach, Tomatoes, Onions, Garlic and Balsamic Reduction
- \*\* All Entrees (Excluding Pasta) Come with a Choice of Two Sides**  
*Wild Rice, Yukon Gold Mashed Potatoes, Fettuccini Alfredo, Succotash, Collard Greens or Grilled Asparagus*

### Desserts

- Triple Chocolate Cheese Cake \$6*  
Raspberry Sauce & Whipped Cream
- Vanilla Caramel Salted Crunch Cake \$6*  
Caramel Drizzle & Whipped Cream

*Consuming uncooked meat, poultry or eggs can cause foodborne illness. The facility is not NUT free. Please communicate to your server if you have any special dietary requirements.*