

# **Aquavina Lunch Menu**

## **Appetizers**

Blue Crab Fondue  
Brioche Toasts  
\$8

Hushpuppy Dusted Shrimp  
Served Low Country Sweet Onion Remoulade  
\$6

Beef Carpaccio  
Thinly Sliced Rare Tenderloin garnished with Tega Hills Micro Greens, Fried Capers,  
Navel Orange Supreme & Balsamic Glaze  
\$10

## **Soups**

Aquavina Tomato Bisque  
Chive Crème Fraiche & Brioche Twill  
\$4

Soup of the Day  
\$4

## **Salads**

Aquavina House Salad  
Field Greens tossed in a Blue Cheese Balsamic Vinaigrette and topped with cherry  
tomatoes and crispy prosciutto  
\$5

Caesar Salad  
Crisp Romaine Hearts generously coated in our House Made Caesar Dressing and  
finished with Garlic Chips, Brioche Croutons & Parmigiano Reggiano  
\$6

Smoked Chicken Salad  
Baby Spinach tossed with Spiced Almonds, Dried Bing Cherries and Goat Cheese and  
topped with Warm Orange Preserves  
\$8

Asian Shrimp Salad

Cucumber Ribbons and Mixed Greens tossed in a Rice Wine Vinaigrette and topped with Tangerine & Ginger Glazed Shrimp and Sesame Won Tons

\$8

**Sandwiches**

All Sandwiches come with your choice of Seasoned Curly Fries, Side Salad or a Cup of Soup

Turkey Press

Kettle Fried Turkey Breast and Fontina Cheese hot pressed on an Italian Baguette slathered with Applewood Smoked Bacon Mayo and finished with Granny Smith Apple Slices and Crisp Leaf Lettuce

\$7

Aquavina Cheese Burger

A Ground Sirloin Burger paired with a trio of cheeses, Fontina, Brie and a House Made Pimento Spread, topped with Dijonnaise, Leaf Lettuce and Local Tomatoes and served on toasted Brioche.

\$10

The Philly Steak Sandwich

Tenderloin Tips sautéed with Sweet Peppers and Caramelized Onions and smothered in a Creamy Goat Cheese and American Cheese Sauce.

\$9

Latorre's Cuban Press

Country Ham, Slow Braised Cuban Pork and Gruyere Cheese hot pressed on a Baguette and finished with Dijon Mustard and Pickles.

\$7

Latorre's BBQ Pork Press

Nicaraguan BBQ Pork and Gruyere Cheese hot pressed on a Baguette with Pickles and Dijon Mustard.

\$7

Hot Pressed Chicken Melt

Lean Breast Meat, Applewood Smoked Bacon, Creamy Queso Blanco, Candied Tomatoes and Baby Spinach all hot pressed on an Italian Baguette.

\$8

Shrimp Po' Boy

Hushpuppy Dusted Tiger Shrimp on toasted Brioche with House Made Tartar Sauce, Leaf Lettuce and Local Tomatoes

\$8

## **Entrees**

### **Citrus Dusted Salmon**

Served over a Warm Bacon and New Potato Salad, with Sautéed Baby Spinach and a Tangerine Butter Sauce.

\$9

### **Black Olive Encrusted Chicken**

Crispy Fried Chicken Tenders served over Creamy Macaroni & Cheese and topped with a Warm Tomato Jam

\$11

### **Shrimp & Grits**

Tiger Shrimp stewed in a Smoked Bacon & Tasso Ham Gravy with Sweet Local Tomatoes and served over Creamed Anson Mills Grits

\$11

### **Center Cut Filet Mignon**

Atop Herb Roasted Fingerling Potatoes and Sautéed Baby Spinach served with Demi Glaze

\$16

## **Sides**

Seasoned Curly Fries \$3

Side Salad \$3

Cup of Soup \$3

Vincent Giancarlo / Executive Chef