



DINNER MENU

STARTERS

Wedge Trio

3 crisp iceberg wedge salads:
Chopped chicken salad, napa cabbage, bell peppers
& cilantro peanut vinaigrette | Cherry tomatoes,
bacon, blue cheese crumbles & a blue cheese dressing |
Pears, oranges, fresh berries & citrus vinaigrette 11

Lump Crab Cakes

Served with roasted red bell pepper remoulade
sauce on smoky tomato mixed greens 13

Smoked Chicken and Chorizo Dip

Chicken & chorizo blended with cream cheese
and roasted peppers, with housemade tortilla chips 8

Charcuterie Board

Assorted sliced meats, cheeses, olives &
housemade pickles served with stoneground
mustard & grilled baguettes 12

Appetizer Sampler

Seasonal housemade hummus | Artichoke & olive
tapenade | White bean salad | Goat cheese spread |
Mango, basil & roasted sweet pepper bruschetta
served with crostini, pita & lavosh 12

Shrimp Tempura

Hand-battered shrimp tossed in a sweet garlic
chili aioli 11

Lump Crab Tostadas

Two tostada shells, with lump crab meat on a garlic
chili sauce, roasted corn - avocado relish, queso
fresco cheese & cilantro coulis 10

Portobello Rangoon Rolls

Cream cheese & Portobello mushrooms rolled in
phyllo dough, baked & topped with a
sweet soy glaze 7

Lobster & Crab Crêpe

Lump crab meat & lobster rolled inside a crêpe
topped with a rich bourbon cream sauce 8

Chipotle Crusted Scallops

Three Diver scallops crusted with chipotle peppers,
pan seared, served with a smoked poblano
roasted corn risotto, grilled sweet peppers
& finished with ancho chili glaze 16

Ophelia's Smoked Shrimp and Grits

Scallion & red chili grits, garlic scented spinach,
smoked shrimp topped with a sweet chili glaze
& fresh grated smoked Gouda cheese 13

SOUP & SALAD

Soup du Jour 5

SIDE SALADS

Ophelia's House Salad

Mixed greens with ruby red onion compote
& croutons with a smoked plum tomato vinaigrette 6
Add chicken or shrimp 4

Caesar Salad

Romaine lettuce, shaved Grana Padano cheese,
capers & Caesar dressing 6
Add chicken or shrimp 4

Bleu Cheese Wedge

Romaine lettuce, bleu cheese crumbles, bacon, cherry
tomatoes with bleu cheese dressing & a balsamic glaze 8
Add chicken or shrimp 4

Bibb Salad

Crisp Bibb lettuce, blueberries, strawberries, oranges,
pears, buttermilk bleu cheese, & candied pecans,
tossed in a lemon poppyseed vinaigrette 8.5

ENTREE SALADS

Chopped Chicken Salad

Napa cabbage, baby greens, julienned bell peppers,
tomatoes, cucumbers, sweet teriyaki glazed
chicken breast chopped & tossed in
a cilantro peanut vinaigrette 14
Half order 7

Chili Salmon Salad

Grilled salmon with a sweet chili glaze on a
bed of mixed greens, napa cabbage, bell peppers & grape
tomatoes, tossed in a rice wine vinaigrette 16
Half order 8.5

Greek Orzo & Grilled Lemon Shrimp Salad

Julienned spinach, bell peppers, roasted grape
tomatoes, marinated artichokes, Kalamata olives
& orzo pasta topped with feta cheese, tossed
in a lemon garlic vinaigrette 16
Half order 8.5

SPA MENU

All dishes served with Ophelia's Salad and fresh fruit

Spa Grilled Salmon

Grilled salmon with sweet soy chili glaze 15

Spa Grilled Chicken

Grilled seasoned chicken breast with a mango
basil & roasted sweet pepper bruschetta 13

Spa Sushi Tuna

Sliced tuna, flash seared, served rare with
wasabi, ginger & soy sauce 16



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Please alert your server of any food allergies | An 18% gratuity will be added to parties of 8 persons or more