



LUNCH MENU

STARTERS

Lump Crab Cakes ^{GF}

Local greens, oranges, radishes, fresh cilantro, lemon-garlic vinaigrette, roasted red pepper remoulade 16

Portobello Rangoon Rolls

Cream cheese, portobello mushrooms, phyllo dough, sweet soy chili glaze 7

Smoked Chicken and Chorizo Dip ^{GF}

Chicken, local chorizo, cream cheese, roasted poblano peppers, blue corn tortilla chips 8

Shrimp Tempura

Battered and deep fried, sweet garlic chili aioli 9

Short Rib Street Tacos

Jalapeño cranberry relish, Boursin cheese, pickled red onions, red chili au jus & fresh cilantro 13

Sambal Scented Asian Pork Shanks ^{GF}

Spicy pickled seasonal vegetables, Napa sesame slaw, ginger soy sauce 12

SOUP & SALAD

Tomato Basil 4 | Soup du Jour 5

Ophelia's House 6 | Add chicken or shrimp 4

Caesar 6 | Add chicken or shrimp 4

White Bean & Kale Steak Salad

Chopped kale & romaine, roasted romas, shaved asparagus, red onions, white bean bruschetta, buttermilk bleu cheese, peppercorn ranch, port wine balsamic reduction 15

Bibb Salad ^{GF}

Butter bibb greens, pears, candied pecans, Chevre cheese, blackberries, sweet sherry vinaigrette 7

Ahi Tuna

Napa cabbage, tomatoes, bell peppers, pickled onions, pan-seared Ahi tuna, sweet soy and crispy wontons 17
Half-order 12

Chili Salmon ^{GF}

Grilled salmon, sweet chili glaze, mixed greens, Napa cabbage, bell peppers, grape tomatoes, rice wine vinaigrette 16
Half-order 11

Greek Orzo & Grilled Lemon Shrimp ^{GF}

Spinach, bell peppers, roasted grape tomatoes, artichokes, Kalamata olives, orzo pasta, Feta, lemon garlic vinaigrette 15
Half-order 10

Chopped Chicken

Napa cabbage, baby greens, bell peppers, tomatoes, cucumbers, teriyaki glazed chicken breast, cilantro peanut vinaigrette 14 | Half-order 9

SANDWICHES

Half Sandwich with a Cup of Soup or Salad

Sandwich: Ophelia's Club, BLT or Chicken Salad Sandwich
Salad: Ophelia's or Caesar 8

Main Street Burger

Topped with your choice: Cheddar, Havarti, Swiss, or Bleu cheese grilled onions, pretzel bun 11

Peppercorn Pork Havarti Burger

Premium beef, spinach, caramelized red onions, Havarti, pork belly, peppercorn egg bun, lemon rosemary aioli 13

Ophelia's Club

Smoked turkey, ham, bacon, Swiss cheese, Bibb lettuce, tomato, garlic aioli 10

Grilled Beef Tenderloin

Pickled red onion, Boursin cheese, spinach & horseradish mousse 15

Ophelia's B.L.T.

Caramelized rosemary bacon, crisp Bibb lettuce, sweet tomato marmalade, country wheat bread 9

Ophelia's Cuban

Crispy pork belly, shaved ham, house pickles, Havarti cheese, stone ground mustard, sweet bacon jam 12

Chicken Salad

Chicken breast, apple, cilantro and spinach, toasted country wheat bread 10

Fried Crab Cake

Roasted red pepper aioli, Napa slaw, grilled peppercorn egg bun 15

HOUSE SPECIALTIES

Twisted Quesadilla

Seasoned chicken, white Cheddar and Asiago cheeses, peppers, cilantro coulis, cranberry relish 12

Brick Chicken ^{GF}

Chicken breast seared, pan-fried fingerling potatoes, French beans, roasted tomatoes, BBQ aioli, crispy shallots 14

Grilled Norwegian Salmon ^{GF}

Seasonal risotto, seasonal vegetables, sweet citrus butter 16

Dry Aged Vintage Black Angus Strip ^{GF}

Center-cut strip, Yukon potatoes, seasonal vegetables, candied garlic reduction, caramelized shallots, peppercorn, Bleu cheese butter 28

Risotto Scallops ^{GF}

Sweet pea & scallion risotto, seared diver scallops, carrot butter sauce 18

Fried Green Tomato Crab Cake

Local deep fried green tomatoes, fresh basil, seared lump crab cake, preserved lemon cream, red pepper remoulade 14

SIDES

Sweet potato fries 4 | Seasonal vegetables 4 | Hand-cut fries 4 | Brussel sprouts 5 | Seasonal risotto 5
Pan-fried fingerling potatoes 4 | Napa coleslaw 4 | Grilled asparagus 6 | Sauteed French beans 4

SPA MENU

Served with Ophelia's Salad & your choice of fresh fruit or vegetables

Spa Grilled Chicken ^{GF}

Marinated grilled chicken breast
tomato & basil bruschetta 12

Spa Vegetarian ^{GF}

Seasonal vegetables, fresh
fruit, Ophelia's salad 9

Spa Beef Tenderloin ^{GF}

Filet grilled & sliced,
poblano citrus chimichurri 16

Spa Sushi Tuna ^{GF}

Seared Ahi Tuna,
wasabi, ginger & soy sauce 15

Spa Grilled Salmon ^{GF}

Grilled salmon,
sweet chili glaze 14

