

DINNER MENU

BAZIN'S ON CHURCH

NIBBLES \$3

GF Chipotle Toffee Peanuts

GF Warm Spiced Olives

Chicken Liver Paté

APPETIZER

GF Jumbo Lump Crab Chowder \$9
potatoes, onions, celery, snipped chives

GF Parmesan Baked Cauliflower \$10
*hummus, pickled golden raisins, fried chickpeas,
harissa vinaigrette*

Jumbo Lump Crabmeat Spring Roll \$11
asian slaw, ginger-mustard vinaigrette

Crispy Oysters \$12
country ham, creamy spinach, creole aioli

*Tuna Tartare \$14
*brown onions, sriracha, avocado,
garlic chips flatbread*

Potato & Onion Ravioli \$13
warm Maine lobster sauce

GF Oysters Casino \$13
*white wine, onion, red pepper, garlic butter, bacon,
parmesan*

Short Rib Quesadilla \$11
salsa fresca, chipotle crema

ENTRÉE

GF *Maple-Miso Chilean Sea Bass \$34
*wasabi mashed potatoes, baby spinach,
tamari-ginger sauce*

GF *Sake-Tamari Glazed Salmon \$26
*vegetable-cashew fried rice, ginger-mustard dressing,
shrimp-tomato salsa*

Jumbo Lump Crab Cakes \$28
*spicy cole slaw, potato purée, baby arugula,
stone-ground mustard sauce*

Potato Gnocchi \$20
*sicilian oregano, parmesan, toasted garlic,
cherry tomato pomodoro, Bonacci EVOO*

Red Wine Braised Short Ribs \$25
*potato purée, heirloom carrots, bread crumbs,
white truffle cream*

GF Double-Thick "Hangerfelder" Pork Chops \$24
*asparagus, citrus, cherry tomatoes, grilled polenta,
marsala-mushroom sauce*

GF *Grilled Filet Mignon \$34
*garlicky broccolini, grilled onion & bacon salsa,
blue cheese scalloped potatoes, port wine dressing*

SIDES

GF Parmesan Orzo \$7

GF Sweet Potato Country Ham & Pecan Hash \$6

Garlic-Herb fries \$7

GF Vegetable Cashew fried rice \$7

GF Potato Purée \$6

GF Blue Cheese Scallop Potatoes \$8

Garlicky broccolini, aleppo pepper, bread crumbs \$6

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF INDICATES GLUTEN FREE