

Dinner Menu

Appetizers

Warm Spinach and Cheese Dip with mini flatbread and tortilla chips **\$10**

Latitude 33 Carolina Gold Buffalo Wings **\$11**

Latitude 33 Lemon Pepper Wings **\$11**

Calamari Tender fried calamari with roasted peppers and onions, served with wasabi aioli sauce **\$11**

Gulf Shore Shrimp Cocktail With cracked black pepper and cocktail sauce **\$10**

Roasted Hummus Duo with Pickled and Fresh Cut Veggies and Grilled Pita Bread **\$10**

Flatbreads

Angus Black and Bleu Flatbread

Herb crusted flat bread layered with peppers, onions, mushrooms, and topped with grilled steak, sprinkled with bleu and mozzarella cheese and baked to perfection **\$12**

Italian Meat Lovers Herb crusted topped with tomato basil sauce, prosciutto, Italian sausage, beef crumbles, pepperoni and mozzarella cheese **\$10**

Country Club Chargrilled chicken, Applewood bacon, tomato, lettuce and ranch sprinkled with mozzarella cheese **\$10**

Salads and Soup

Soup of the day **\$6**

House Salad Fresh romaine and field greens with cucumbers and cherry tomatoes, served with your choice of dressing **\$5**

Latitude 33 Cobb Salad Mixed greens, grape tomatoes, cucumber, avocado, egg, bacon, croutons and chargrilled chicken topped with Asiago peppercorn dressing **\$12**

Spinach and Baby Kale Salad Organic tender leaf spinach and kale with wild mushrooms, red onions, roasted tomatoes, crasians, and toasted almonds, served with shallot white balsamic vinaigrette **\$11**
Add grilled chicken or salmon **\$5**

Southern Fried Chicken Salad Mixed greens, cheddar cheese, egg, cucumbers, southern pecans, grape tomatoes, and house made croutons served with honey mustard dressing **\$12**

***Grilled Romaine Steak Salad** Fresh grilled romaine wedges layered with bleu cheese crumbles, creamy horseradish dressing, tomato and house made croutons, topped with grilled angus sirloin **\$14**

Sandwiches, Burgers and More

(Choice of Fruit, French fries, Zucchini Fries or Pasta Salad)

Crab n' Shrimp Burger Pan seared crab and shrimp cake on a focaccia bun with Cajun remoulade **\$12**

***Philly Cheesesteak Burger** A quarter pound of thin sliced Angus beef and a quarter pound of ground beef grilled to perfection. Topped with onions, mushrooms and provolone cheese. Served on a pretzel bun **\$13**

***Latitude 33 Burger** Classic burger with American cheese on brioche bun **\$12**

Chargrilled Ranch Chicken Sandwich with crumbled bleu cheese, tomato, field greens and pickles, served on brioche bun **\$13**

Turkey Club Panini Sandwich Classic club sandwich on challah bread with turkey, lettuce, smoked apple wood bacon, tomatoes and Swiss cheese **\$11**

California Turkey Burger House made turkey burger with avocado and grilled pineapple salsa **\$12**

***Latitude 33 Steak Sandwich** with grilled onions, mushrooms and provolone cheese **\$10**

Black Bean & Quinoa Veggie Burger Black bean, quinoa with melted provolone cheese and zucchini fries **\$10**

Smoked Chicken Tortellini Primavera Sautéed vegetables, smoked chicken and Asiago cream sauce **\$16**

***ITEMS COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.**

Entrée

Coastal Shrimp and Grits

Coastal sautéed shrimp with tomatoes, peppers and onions in scampi butter
With Logan turnpike stone ground cheese grits **\$22**

Grilled Eggplant & Portabella Mushroom Ravioli

Grilled eggplant, spinach, roasted peppers and portabella mushroom ravioli in a truffle cream sauce **\$16**

Springer Mountain Rotisserie Chicken

Fresh all natural half chicken served with roasted butternut squash
and au gratin potato **\$22**

***Latitude Filet Mignon**

Grilled to perfection with a Cabernet balsamic reduction, served with sour cream
and chive mashed potato and caramelized vegetable medley **\$29**

***Latitude 33 Steak Diane**

Marinated grilled striploin with Dijon peppercorn sauce
Roasted potato medley and caramelized vegetable medley **\$28**

Herb Crusted Salmon Oscar

Pan seared salmon with lump crabmeat, coastal shrimp, asparagus, and lemon pepper cream
Saffron rice and orzo **\$27**

***Surf & Turf**

Grilled Angus sirloin and sautéed shrimp scampi served with white cheddar lobster mac 'n' cheese and
roasted butternut squash **\$30**