

In the Beginning...

Parmesan Fried Calamari

\$13

Lightly Breaded Calamari with Red Pepper Strips, Fried Spinach & Cajun Remoulade

Chicken & Waffle Sliders

\$12

Buttermilk Fried Chicken & Bacon Sandwiched between Two Toasted Waffles, Drizzled with a Spiced Maple Honey Syrup, Served with Cajun Honey Sweet Potato Fries

Grilled Flatbread

MKT

Freshly Grilled Flatbread Topped with Fresh Ingredients, Changing Weekly; See Feature Menu

Mango Habanero Crab Cake

\$13

Lump Crab Cake Topped with Fresh Mango Habanero Salsa, Scallions, Cilantro Pesto & Chipotle Avocado Aioli

Duck Egg Rolls

\$12

Slow Cooked Duck Rolled with Cabbage, Carrot, Ginger & Shiitake Mushrooms in a Crisp Wonton, Painted with Sweet Soy & Sriracha Aioli

Seared Scallops & Gazpacho

\$13

Seared Sea Scallops Served on a Bed of Roasted Tomato Cucumber Relish, Gazpacho & Watercress, Drizzled with Port Wine Balsamic Reduction

Seared Tuna Sashimi

\$13

Ahi Tuna Seared to Your Liking with Wasabi, Pickled Ginger & Asian Dipping Sauce

The Soul...

House Made Soup Du Jour

Cup \$3.50

Bowl \$4.50

From the Garden...

(Add ... Grilled Chicken \$4...Shrimp \$9...Scallops \$11...Strip \$9...Salmon

\$10)

Bella Salad (Free with Entrée)

Small \$4

Large \$6

Mixed Greens, Asiago, Red Onions, Grape Tomatoes, Olives & Pepperoncinis with your Choice of Dressing

Traditional Caesar Salad (With Entrée \$3)

Small \$5

Large \$7

Romaine Lettuce Tossed in Our House Made Caesar Dressing with Shaved Parmesan & Seasoned Croutons

Chopped Kale & Brussels Sprout Salad

(With Entrée \$6)

\$8

Chopped Kale & Shaved Brussels Sprouts Tossed with Granny Smith Apples, Cranberries, Blue Cheese, Walnuts & Red Onions, Tossed with a Creamy Honey Vidalia Vinaigrette

Summer Berry Salad

(With Entrée \$6)

\$8

Spinach Tossed with Strawberries, Blueberries, Fried Goat Cheese Balls, Red Onions & Candied Almonds in a Light Lemon Poppy Seed Dressing

Dressings: Balsamic Vinaigrette, Gorgonzola Vinaigrette, Sun Dried Tomato Vinaigrette, Creamy Blue Cheese, Green Goddess, Sweet Vidalia, Raspberry Vinaigrette & Creamy Cucumber Feta

The Grain...

Beef Cheek Ravioli

\$28

Braised Porcini Beef Cheek Stuffed into a Peppered Pasta Dough, Tossed with Roasted Tomatoes, Watercress, Walnuts, Mushrooms & Blue Cheese in a Light Truffle Oil Parmesan Cream

Bella's Greek Chicken

\$20

With Lemon Parmesan Wine Sauce Topped with Feta & Asiago Cheese on a Bed of Angel Hair Pasta

Smoked Lamb Penne

\$24

Smoked Leg of Lamb Tossed with Brussels Sprouts, Tomatoes, Caramelized Onions, Feta & Asparagus in a Roasted Garlic Lemon Herb Olive Oil Over Penne Pasta

Shrimp & Scallop Charred Asparagus Pesto Linguine

\$27

Shrimp & Scallop Sauteed with Mushrooms, Red Peppers, Caramelized Onions, Pine Nuts & Spinach in a Light White Wine Charred Asparagus Pesto

Chorizo Tortellini

Chicken...\$21 Shrimp...

\$29

Chorizo, Red Peppers, Spinach & Caramelized Onions in a Spicy Tomato Basil Cream over Tri-Colored Tortellini

The Fowl...

Brandy Grilled Peach Duck Breast	\$28
Thinly Sliced Duck Served with Sautéed Kale, Caramelized Onions, Candied Bacon & Roasted Red Potatoes, Spooned with a Honey Grilled Peach Brandy	
Pecan Crusted Chicken	\$21
With Roasted Red Potatoes, Haricot Vert & Caramelized Onions, Draped with a Rich Raspberry Brie Sauce & Asiago	
Grilled Strawberry Rhubarb Chicken	\$20
Grilled Chicken Breasts Painted with a Strawberry Rhubarb Jam, Served on a Bed of Chopped Kale & Shaved Brussels Sprouts Tossed with Granny Smith Apples, Cranberries, Fried Goat Cheese Balls, Walnuts, Red Onions & Creamy Honey Vidalia Vinaigrette	

The Meat...

Roasted Garlic Goat Cheese Filet Mignon	\$36
8oz Grilled Filet Topped with a Jameson Confit Onions, Bacon & Blue Cheese, Served on a Roasted Garlic Sherry Sautéed Mushrooms & Bias Cut Asparagus with Port Wine Balsamic Drizzle	
Greek Rack of Lamb	\$36
Grilled Garlic Herb Rubbed Rack of New Zealand Lamb Served on a Bed of Couscous, Roasted Tomato Cucumber Relish, Feta, Watercress & Tzatziki	
Dry Rubbed Pork Loin Chop	\$26
12oz Grilled Pork Loin Chop Rubbed with a Brown Sugar Dry Rub & Chive Compound Butter, Served on a Bed of Creamy Chorizo Grits & Wilted Roasted Garlic Kale	

From the Sea...

Mango Salsa Salmon	\$25
Seared Fillet of Salmon Topped with Mango Habanero Salsa, Served on a Bed of Couscous, Spiced Almonds & Wilted Spinach, Painted with Cilantro Pesto & Avocado Chipotle Aioli	
Sesame Seared Tuna	\$26
Sesame Crusted Ahi Tuna Served with Wasabi Ponzu Sauce, Seaweed Salad & Tempura Haricot Vert, Painted with Sweet Soy & Wasabi Aioli	
Maryland Lump Crab Cakes	\$26
With Sautéed Grilled Asparagus, Spinach & Red Peppers, Painted with a Cajun Remoulade	
Seafood Duo	\$30
Half Grilled Lemon Chive Butter Lobster Tail Served on a Bed of Couscous, Roasted Tomato Cucumber Relish & Asparagus; Seared Scallops Served on a Bed of Creamy Chorizo Grits & Watercress, Drizzled with Lemon Beurre Noisette	

Little Additions...

Roasted Tomato Coucous	\$6
Sharp White Cheddar Bacon Mac & Cheese	Topped with Parmesan Bread Crumbs (Add Half Lobster Tail...\$9)
\$8 Creamy Chorizo Grits	\$8
Sweet Potato Fries	Lightly Tossed with Cajun Seasoning & Drizzled with Honey \$6
Sautéed Shaved Brussels Sprouts with Bacon and Caramelized Onions	\$8

***Split Meals & Half Portions are Available for an Additional \$4 Charge**

(Add to Any Entree Shrimp...\$10, Scallops...\$12 or Broiled Lobster Tail...\$20)

(Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Food Bourne Illness)