

Beyond the Bull Tableside

8095 Keowee School Rd

DINNER MENU

Summer 2016

On your table ... *curry spiced chips compliments of the Chef*
 ... add eggplant caviar \$ 5 ... *roasted eggplant and garlic spread*

Green gazpacho \$ 6 ...
*cucumbers, hot chilis,
 served chilled*



Sea scallop ceviche \$ 9 ... *North Atlantic wild caught (when available), onion, tomato, jalapeno, olive oil and lime (Consuming raw or undercooked seafood may increase risk of food-borne illness)*



Mussels in lager \$ 11 ...
*1 full lb., lager, herbs, tomato,
 jalapeno and corn*



Octopus \$ 13 ... *charred baby octopus tossed in olive oil, onion, chilis and lime, served over smart greens, drizzled in Maine wild blueberry vinaigrette*



Ratatouille \$ 5
... Provence vegetable stew

Asian clam soup \$ 9 ... *in shell petite Manila clams, lager, ginger, lemon, sun dried tomatoes, herbs*

Add a basket of five grain garlic seasoned bread \$ 4

Wings (wabbit) \$ 11 ... *two front leg quarters, choice of dipping sauce*



COMPOSED SALADS ...

Lobster salad \$ 23 ... *Maine lobster, smart greens and warm potato salad*

Tuna Nicoise \$ 13 ... *pan seared yellow fin, olive oil, onion, tomato, black olives, served over smart greens with warm turmeric potato salad*



Blueberry ginger chicken \$ 11 ... *blueberry marinade, char-grilled, olive oil, red onion, smart greens, warm turmeric potato salad*

Spinach salad \$ 7 ...

baby spinach, thin sliced red onion, roasted bell peppers, black olives, tangy balsamic mustard vinaigrette

Add sliced blueberry chicken \$ 10

A la carte cakes (2)
Duck \$ 12
Seafood \$ 14
with choice of dipping sauce

House Sangria:
*CA Merlot, peach and cinnamon,
 house pour \$ 5*

OUR SIGNATURE CAKES

ONE SIDE PLATTER

(1 side and dipping sauce) (2 sides, salsa and dipping sauce)

Duck cakes caramel \$ 15 \$ 18
ground duck breast, balsamic caramelized onion, cilantro
Seafood cakes \$ 17 \$ 20
wild North Atlantic sea scallops and shrimp



Rd., Seneca, SC . (864) 508 1254 . Serving Thurs. to Sun. 5:30 to 9:00

BTB is an eat smart kitchen. We serve real food using fresh, local first, natural ingredients and cook with methods that limit fats, refined grains and sugars. Eat smart, feel good!

All menu items are available for take away. Phone orders are accepted

SIDES Warm potato salad Cabbage slaw Cilantro lime sweet potatoes Brown rice Sliced tomatoes Brussels sprouts (*smart greens or ratatouille may be substituted ... add \$ 2*)

DIPPING SAUCES

Blueberry ginger... Peppery raisin ... Louisiana white bbq ... Cucumber yogurt (goat)

SALSAS

Green olive salsa verde ... Tomato jalapeno and corn ... Roasted pepper and black olive



NAAN WRAPS ... Indian flatbread (*contains white flour*), warmed and drizzled with seasoned olive oil
Lamb torpedo \$ 9 ... *six spice ground lamb kofta, cabbage slaw, with cucumber yogurt*

Yellow fin tuna \$ 12 ... *pan seared yellow fin, olive oil, onion, tomato, black olives, and smart greens*

The Bull lobster roll \$ 19 ... *layers of Maine lobster, smart greens, and warm turmeric potato salad, with green goddess*



Classic Maine lobster roll \$ 25 ... Third Friday Downeast lobster boil \$ 35 ... like us on fb for more information

GAME AND OTHER SPECIALTIES

ONE SIDE PLATTER

(Choose 1 side and dipping sauce) (Choose 2 sides, salsa and dipping sauce)

Bison short ribs	\$ 20	\$ 23
<i>NC free range, tomato and wine, root vegetables</i>		
Lamb spareribs	\$ 20	\$ 23
<i>Texas Dorper, grazed, half rack, blueberry bbq</i>		
Quail	\$ 24	\$ 27
<i>Two Texas Bandera, roasted, honey, lemon, black pepper</i>		
Lamb shank	\$ 21	\$ 24
<i>Australian, grass fed, falling off the bone</i>		
Lobster stuffed white fish	\$ 25	\$ 28
<i>Wild caught cold water hake, Maine lobster stuffing</i>		



ADDITIONALS Five grain garlic seasoned bread \$ 4

Smart greens \$ 5 Eggplant caviar \$ 5

Extra sides \$ 4 Extra salsa \$ 3

Extra dipping sauce \$ 2

DESSERT Signature pot de crème \$ 4.5

... double chocolate or olive oil rosemary

Mini s'mores ... compliments of the Chef
(Saturday evenings only)

On the table ... olive oil, cider vinegar, kosher salt, black pepper.