

STARTERS & SMALL PLATES

ELECTRIC CITY SHRIMP	15
Crispy beer battered shrimp tossed in a spicy cream sauce	
CHARCUTERIE BOARD	18
Fresh mozzarella, goat cheese, Amish blue cheese, cured meat, peppadews, seasonal cheeses and jams, Hummus, assorted olives, grain mustard, and cornichon with warm naan bread	
SHRIMP COCKTAIL Δ *	15
Jumbo shrimp served with POSH cocktail sauce	
SPICY CAULIFLOWER BITES Δ	9
Deep fried cauliflower, Aleppo pepper seasoning with a creamy tzatziki	
MAHI-MAHI TACOS	12
Two-beer battered filets, pickled cabbage, pico de gallo, and cilantro-lime aioli Add additional taco 4	
LOBSTER MAC & CHEESE	15
Cavatelli smoked gouda cream sauce with lobster morsels topped with an herb-panko crust	
DEEP FRIED BRUSSEL SPROUTS *	10
Maple sherry glazed sprouts with crispy bacon	
CORKSCREW CALAMARI Δ	12
Lightly breaded calamari served with a creamy garlic aioli and sweet tomato chutney	
FLATBREAD	9
Chef's daily flatbread; a unique combination of seasonal ingredients	
PEPPER CRUSTED TUNA	15
Japanese pepper crusted tuna with spicy pickled cucumber and peanut soy dressing	
SALADS & SANDWICHES	
POSH SIGNATURE SALAD Δ*	6
Mixed greens, dried cranberries, carrots, red onion, tomato, asiago cheese and POSH white balsamic vinaigrette	
404 CLASSIC CAESAR Δ	6
Entrée chicken Caesar	
POSH WEDGE *	9
Crisp iceberg lettuce, apple wood smoked bacon crumbles, Blue cheese, grape tomatoes, and sweet red onions with a BBQ blue cheese dressing	
COBB SALAD *	14
Blue cheese, bacon, tomato, hard-boiled egg, grilled chicken iceberg lettuce with a ranch dressing	
STRAWBERRY & ORANGE SALAD*	12
Strawberries, orange segments, white onions, toasted almonds over mixed greens and arugula blend with a ginger and white peach vinaigrette dressing	
SALAD ADDITIONS	
Grilled Chicken 6	Grilled Shrimp 8
Grilled Salmon 8	Steak 10

POSH 5 NAPKIN BURGER 15

Ground Angus chuck beef, cheddar, onion, lettuce, tomato, pickle, POSH burger sauce on a toasted brioche roll, hand cut fries or POSH salad
Add bacon 2

GRILLED CHICKEN SANDWICH 15

Herb grilled chicken, mozzarella, tomato, arugula, balsamic, basil aioli on a ciabatta roll, POSH hand cut fries or POSH salad

SALMON BLT 15

Grilled salmon filet with red pepper cream cheese, lettuce, ripe tomato, crispy bacon on a brioche roll with POSH hand cut fries or POSH salad

ROAST BEEF DIP 15

Slow cooked roast beef in an herb jus, melted baby Swiss cheese, horseradish sauce on a ciabatta roll, sweet potato fries or POSH salad

MAIN COURSES

FILET MIGNON * 29

6 oz. filet mignon with a mushroom demi glace, POSH mashed potatoes and seasonal vegetables

POSH STEAK FRITES* 32

10 oz. NY strip topped with Worchestershire butter, sautéed mushrooms & onions, POSH Fries

SPINACH & SUNDRIED TOMATO

RAVIOLI Δ

22

Ricotta, spinach and sundried tomato ravioli with a burre blanc sauce, pesto and sundried tomatoes

CHICKEN MARSALA * 19

Pan Seared breast filets in a rich Marsala wine sauce with mushrooms and thyme served with POSH mashed potatoes and seasonal vegetables

CRAB CAKES

28

House made jumbo lump crab cakes with POSH mashed potato and seasonal vegetable

PAN SEARED SEA SCALLOPS * Δ 28

Day boat scallops with asiago and asparagus risotto

SALMON * 28

6 oz. salmon filet with an apple and cranberry compote served with POSH mashed potato and seasonal vegetables

SIDES & ADDITIONS 6

- SWEET POTATO FRIES Δ*V

- POSH MASHED POTATOES Δ*

- ASIAGO AND ASPARAGUS RISOTTO

- POSH TRUFFLE FRIES Δ* 8

Δ - Vegetarian * - Gluten free V - Vegan

At POSH our chefs take pride in preparing our food. We are concerned for your well being. If you have allergies please alert us as not all ingredients are listed