

## STARTERS & SMALL PLATES

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