

HISTORIC APPS

MEDITERRANEAN SPREADS WITH WARM PITA BREAD 8
Roasted red pepper hummus & ripe olive tapenade.

FRIED ASPARAGUS 8
Served with a creole mustard dipping sauce.

GRILLED HALLOUMI CHEESE FROM CYPRUS 9
Grilled famous grilling cheese from Cyprus, topped with olive oil, herbs, fresh lemon & served with fresh warm pita bread.

GARLIC AND HERB STUFFED MUSHROOMS 8
Topped with a creamy parmesan cheese sauce.

PEPPER CRUSTED AHI TUNA 9
Seared rare & topped with a wild mushroom stew.

CAJUN COMBO 15
Large shrimp & Alaskan Snow Crab claws, tossed in a garlic herb butter sauce.

VEGGIE CHEESE BREAD 7
Grilled veggies, parmesan & mozzarella cheeses on crusty French bread.

STEAMED PEI MUSSELS 12
Served steaming hot, with fresh basil & lemon butter sauce.

THAI SHRIMP TACOS 9
Tempura fried shrimp, tossed in sweet chili glaze, topped with Asian slaw and fresh cilantro.

BUFFALO WINGS 9
Ten jumbo wings with crisp celery and "Awesome" blue cheese dressing. Choose hot or mild.

CHIPOTLE BBQ WINGS 9
Ten jumbo wings tossed in a hot & spicy chipotle BBQ sauce.

TWELEVE SPICE CHICKEN FINGERS 8
Five hand dipped chicken tenders with spicy Cajun & honey mustard dipping sauces.

BROADWAY BURGERS & SANDWICHES

CHEF BURGERS 9.75

You may choose between an 8oz certified 100% Angus ground beef, turkey, or veggie burger

***Bacon Cheddar Cheese Burger**, apple wood smoked bacon and sliced cheddar cheese

***Cesar Burger**, fresh romaine and creamy house made Caesar dressing

***Goat Cheese Burger**, goat cheese, roasted red peppers, sun dried tomatoes & spinach

***Portobello Mushroom & Swiss Burger**, portobello mushroom & swiss cheese

GRILLED CHICKEN CLUB 12

Chicken breast, apple wood smoked bacon, sliced apples & melted white cheddar cheese.

PORTOBELLO MUSHROOM WRAP 11

Roasted red peppers, sun dried tomato & herbed goat cheese spread, grilled Portobello mushrooms & fresh spinach with balsamic dressing, stuffed in a warm pita bread.

BACON, EGG & CHEESE MINIS 8

Crisp smoked bacon, fried egg & cheddar cheese on warm yeast rolls.

GULF COAST FISH SANDWICH market

Blackened fish, shredded lettuce, vine ripe tomato & house made tartar sauce. You'll think you are at the beach.

**All sandwiches are served with a choice of one side.
Add tossed green salad to any sandwich 2.25**

UPTOWN SALADS

THE TANYA 11

Spring mix, tomatoes, dried cranberries, couscous, pumpkin seeds, red onion, red bell peppers & white cheddar cheese, tossed in our balsamic house dressing.

APPLE WALNUT 11

Fresh mesclun mix, chopped apples, candied walnuts, dried cranberries, blue cheese crumbles tossed in a citrus vinaigrette.

CLASSIC CAESAR 11

Chopped romaine lettuce, tossed in a creamy parmesan cheese & garlic dressing with house made croutons.

'AWESOME' BLUES 11

Made with "Awesome" blue cheese dressing, chopped tomatoes, crisp smoked bacon, shaved red onion & fresh mixed greens.

SPINACH STRAWBERRY 11

Fresh baby spinach, sliced strawberries, goat cheese, shaved red onion & chopped Georgia pecans tossed in red wine & mixed seed vinaigrette.

Served with a choice of grilled chicken, twelve spice chicken fingers, grilled steak tips*, grilled shrimp or Thai fried shrimp.

Or you may add tuna, salmon, or mahi for an additional 7

STREET SIDES 3

Mashed potatoes

Thick cut fries

Thin green beans

Mixed grilled veggies

Roasted red pepper couscous

Soulful mac n' cheese

Sautéed baby spinach

Sautéed mushrooms

Sweet potatoe fries, please add .75

Grilled asparagus, please add .50

CHEF'S FEATURES

Add a tossed green salad to any Chef's Features for \$2.25

VERY FRESH "FISH OF THE DAY" Priced Daily

Choose two of our delicious sides.

GRILLED SALMON WITH GRILLED ARTICHOKE 18

Topped with a garlic herbed caper butter sauce & served with sautéed spinach.

LOBSTER RAVIOLI 20

Topped with grilled shrimp and a spring leek cream sauce, served with a mixed green salad.

FETTUCINI SHRIMP 17

Fettucini pasta tossed with sautéed onions, mushrooms and shrimp in a creamy Alfredo sauce, served with mixed green salad

HERB CRUSTED DOUBLE CUT PORK CHOP* 18

Topped with roasted shallot & port wine sauce, served with grilled mixed veggies.

TRADITIONAL MEATLOAF 16

Glazed with a tomatoe ketchup blend and served with mashed potatoes & sauteed green beans.

SEASONED & GRILLED FILET (8oz)* 19

Creamy mashed potatoes.

CHOICE RIBEYE STEAK (16oz)* 19

Soulful mac n' cheese.

VEGGIE PLATE 10

Choose any four veggies from our sides list. Please add .50 for asparagus.

UNSTUFFED CHICKEN 16

Grilled chicken breast layered with baby spinach & goats cheese, topped with lemon butter sauce, served with roasted red pepper couscous.

CHICKEN MARSALA 16

Grilled chicken breast topped with a mushroom marsala wine sauce, served with choice of side.

MARINATED GRILLED CHICKEN 15

Served with creamy mashed potatoes & sautéed green beans.

TWELVE SPICE CHICKEN FINGERS 11

Five hand dipped chicken fingers served with spicy cajun honey mustard sauces & thick cut fries.

THE DOWNTOWN BLUES

TUESDAY

GRILLED HAMBURGER STEAK WITH BUTTON MUSHROOMS & GRAVY* 12
With creamy mashed potatoes & green beans.

WEDNESDAY

TEMPURA FRIED SHRIMP 15

Trio of dipping sauces, soy-citrus, cocktail, spicy cajun & thick cut fries.

THURSDAY

ITALIAN NIGHT

Come see what we have imported this week. Priced weekly.

FRIDAY

CHARLEE'S FAVORITE CRAB CAKES 19

With lemon butter sauce & soulful mac n' cheese.

SATURDAY

HIGH COTTON NIGHT* 25

Grilled filet topped with grilled shrimp & lemon caper basil butter sauce, served with creamy mashed potatoes & sauteed green beans.

THE DOWNTOWN GREENS

TUESDAY

BLACK BEANS QUINOA 14

Spicy black beans with quinoa grain, sauteed greens and a mixed green salad.

WEDNESDAY

FETTUCINI PASTA 14

Tossed with a roasted wild mushroom stew, sun-dried tomatoes & fresh spinach, served with green salad.

THURSDAY

MEXICALLI MELT 14

Black beans, roast peppers, soy protein, corn, black olives & cheddar cheese, layered & baked with flour tortillas, topped with shredded lettuce, sour cream & spicy tomato salsa.

FRIDAY

EGGPLANT PARMIGIANA 17

Breaded eggplant layered with marinara sauce and mozzarella cheese, served with a mixed green salad.

SATURDAY

WILD MUSHROOM RAVOLLI 17

Served on a bed of wilted spinach, topped with a creamy Alfredo sauce, and served with choice of side.

A gratuity of 18% will be added to parties of 8 or more.

Please be considerate of others. No Cell Phone conversations in the dining room

*Advisory: The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs which may contain harmful bacteria. May cause serious illness or death.



RIVER CITY "HOCH"

CHARDONNAY

Simi, Sonoma, California 8 / 28
Bennett Family, Russian River Valley, California 24
Crossbar, Sonoma, California 40
Kendall Jackson Grand Reserve, Monterey, California 9 / 32
Artese, Carneros, California 9 / 32
Plumpjack, Napa Valley, California 62

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand 8 / 28
Hanna, Russian River Valley, California 9 / 32
Whitehaven, Marlborough, New Zealand 30

PINOT GRIGIO

Mezzacorona, Trentino/Alto-Adige, Italy 6 / 20
Maso Canali, Trentino, Italy 8 / 28
Banfi San Angelo, Tuscany, Italy 9 / 32

WHITE WINES OF INTEREST

Chateau St. Michelle Riesling, Columbia Valley, Washington State 7 / 24
Pine Ridge, Chenin Blanc/Viognier, Clarksburg, California 8 / 28

SPARKLING & DESERT WINE

Mumm Cuvee Napa Brut, Napa Valley, California 12 / 32
Cantena di Casteggio Moscato, Italy, 7/24
Croft Distinction Blended Port, Duoro Valley, Portugal 9
Taylor Fladgate 20 YR Tawny, Portugal 15

CABERNET SAUVIGNON

Franciscan, Napa Valley, California 10 / 36
Josh "Amber Knolls Vineyard", Lake County, California 8 / 28
Duckhorn Decoy, Napa Valley, California 40
Ferrari Carano, Alexander Valley, California 36
Concha y Toro, Marques De Casa Concha, Maipo Valley, Chile 38
Educated Guess, Napa Valley, California 9 / 32
Grinch Hills, Napa Valley, California 70

PINOT NOIR

Morgan 12 Clones, Monterey, California 11 / 40
Buena Vista, Carneros, California 10 / 36
Carmel Road, Monterey, California 9 / 32
Forefront, Willamette Valley, Oregon 9 / 32

ZINFANDEL

Edmeades, Mendocino, California 9 / 32
Michael & David, 7 Deadly Zins, Lodi, California 8 / 28
Brazin, Lodi, California 8 / 28
Frank Family, Napa Valley, California 60

MERLOT

Kunde Estate, Sonoma, California 8 / 28
Paso Creek, Paso Robles, California 26

RED WINES OF INTEREST

Veramonte Primus, Casablanca Valley, Chile 8 / 28
(Carmenere/Cabernet/Merlot)
The Field Blend R Collection, California 8 / 28
(Cabernet/Merlot/Syrah/Petite Syrah/Zinfandel)
Bogle Phantom, Sonoma, California 9 / 32
Klinker Brick Syrah, Lodi, California 9 / 32
Zaca Mesa Syrah, Santa Ynez Valley, California 38
Maycas Del Limari Syrah, Chile 10 / 36
Calina Carmenere, Maule Valley, Chile 7 / 24
Catena "Killer Creek", Malbec, Mendoza, Argentina 10 / 36

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A gratuity of 18% will be added parties of 8 or more.

We would like to continue having you as a customer. So, if you do not have a designated driver, please allow us to call you a cab.

See you tomorrow.

Your friends at The Loft

Please take a moment to check out our other businesses



MARTINIS & SPECIALTY DRINKS 8

POMEGRANATE MARTINI

A classic cocktail that includes Kettle One, pomegranate juice & a splash of lemon lime soda.

GEORGIA PEACH MARTINI

Exactly what we all should have been raised on! Absolute Peach, Peach Schnapps, orange juice & grenadine.

CROP CUCUMBER MARTINI

Crop organic cucumber vodka, chilled and served straight up.

CANDY APPLE MARTINI

We start with Seagrams Apple Vodka, add Apple Barrel Schnapps, sour mix, lemon lime soda, grenadine & a splash of cranberry.

GODIVA MARTINI'S

We can create either White Chocolate, Caramel or Dark Chocolate Martinis for you!

MR. MIXOLOGY'S COSMOPOLITAN

A blend of Absolut Citron, triple sec, sour mix, with a hint of cranberry.

JAMIE'S PUNCH

Stoli Strawberry, Peach Schnapps, orange juice, cranberry, sour mix & a splash of sprite.

DOWNSTAIRS @ THE LOFT SIGNATURE

Accept no imitations! Absolut Peach, mandarin, Kurrant & Pear vodka, mixed with orange juice & cranberry.

BLUEBERRY MOJITO

This one is listed as a "must try"! Bacardi Superior is blended with fresh mint, sugar, blueberries & soda water.

AGENT ORANGE

This one goes out to all of those in the service. Southern Comfort, Apple Barrel Schnapps, Amaretto, orange juice & a splash of cranberry.

PARROT BAY RUM RUNNER

Parrot Bay Coconut, Strawberry & Orange rum, a juice cocktail blend with a floater of Myers rum.

MS. KAY'S COFFEE

This one has been around for a while. Grand Marnier, Kahlua & fresh brewed coffee, topped with whipped cream.

DOMESTIC BEERS BY THE BOTTLE 3.25



Budweiser
Bud Light
Bud Light Lime
Bud Select 55
Coors Light
Michelob Ultra
Miller High Life
Miller Lite
PBR
Odoul's

PREMIUM BEERS BY THE BOTTLE 4.25



Amstel Light
Corona
Corona Light
Dos Equis Lager
Harpoon IPA
Heineken
Killians
Magic Hat #9
Mike's Hard Lemonade
Negra Modelo
Newcastle
Red Stripe
Sam Adams
Shiner Bock
Sweetwater 420
Sweetwater Blue
Woodpecker Cider
Yuengling
Yuengling Light

HIGH ALCOHOL BEERS BY THE BOTTLE

Duvel 9
3 Philosophers 10
Chimay Blue 12