

SAPPHIRE RESTAURANT  
& BAR

MAIN MENU

**Southern Fried Chicken—25**

Chicken Breast brined overnight in special marinade, coated w/ seasoned flour, fried and topped w/ honey chiptole sauce  
Served w/ Mashed Potatoes

**Rib Eye Steak 12oz—40**

12 oz Rib Eye Steak seasoned w/ house blend of spices and grilled to your liking. Topped w/ mushrooms.  
Served w/Rice, veggies or mashed potatoe

**Lamb Chops —38**

Lamb Chops marinated in Lemon garlic, parsley , chili flake and other spices  
. Served w/ c hoice of rice, veggies or mashed potatoe

**Fried Catfish -20**

Filet of Catfish lightly coated w/ seasoned flour and fried. Served with 6 pieces of hush puppies and a housemade roumalade sauce.

**Butter Chicken —22**

Bonesless Chicken Breast cooked with indian spices simmred in a tomato based creamy butter sauce. Spice level Mild  
Served w/ Rice or Pita

**Chicken & Waffles—24**

3 Fried whole chicken wings marinated in house spice blend, sits a top waffle drizzled w/ honey chipotle sauce and syrup

**Grilled Salmon— 28**

Fresh Filet of Atlantic Salmon grilled and topped with a BBQ glaze.  
Side of Rice, Veggies or Mashed Potatoes

**Chicken Biryani— 22**

Rice dish that has marinated chicken, with fried onions and a traditional Indian spice blend.  
Served w/ Raita (Yogurt Dip)

DESSERTS

**NY Style Cheese Cake—10**

NY Style Cheesecake served w/ whipped cream and fresh Fruit

**Brownie A La Mode—10**

Hot Brownie served with cold Vanilla ice cream.

**3 Layer Mousse Cake — 10**

Three Layers of decadent goodness. Bottom is a brownie, topped w/ choclate mousse topped w/ Vanilla mousse