

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

Lamb Chops —38

Lamb Chops marinated in your choice of Lemon garlic, parsley , chili flake and other spices or Tikka Style marinated in indian spices and grilled med. well. Served w/ c hoice of rice, veggies or mashed potatoe

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

Grilled Salmon— 28

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

NY Strip Steak 12oz—40

12 oz New York Strip Steak seasoned w/ house blend of spices and grilled to your liking.
Topped w/ mushrooms.
Served w/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.

Chicken & Waffles—24

Fried Chicken Breast marinated in buttermilk, sits a top waffle drizzled w/ honey chipotle sauce.

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/ chocolate mousse topped w/ Vanilla mousse