

Cypress Lunch Menu

Appetizers

Southern Tomato Pie

fontina cheese, parmigiana-reggiano, caramelized onions

Shrimp Cocktail (gf)

cocktail sauce, lemon

Lump Crab Cake

gremolata, carrot slaw, roasted garlic tartar sauce

Fried Shrimp

sweet Thai chili mayo

Hearty Vegetable Soup

Salads

Asian Salad

napa cabbage, romaine, mandarin oranges, cilantro, carrots, toasted cashews, marinated chicken, toasted sesame dressing

Cypress Salad (gf)

spring mix, carrots, cucumbers, cherry tomatoes, red onion, cheddar cheese (choice of chicken, salmon or shrimp)

Chef Salad (gf)

ham, turkey, cheddar cheese, diced bacon, hardboiled egg, cucumbers, cherry tomatoes

Caesar Salad

romaine lettuce, croutons, parmesan crisp, creamy Caesar dressing (choice of chicken, salmon or shrimp)

Wedge Salad

baby iceberg, diced bacon, tomatoes, bleu cheese crumbs, fried onions (choice of chicken, salmon or shrimp)

Cold Plate (gf)

chicken or lobster salad with spring mix, fresh fruit, cottage cheese

Salad Dressings

ranch, bleu cheese, Caesar, honey mustard, 1000 island, Italian, balsamic vinaigrette, Champagne vinaigrette, raspberry vinaigrette, toasted sesame

Sandwiches

(Sandwiches served with a dill pickle and house-made potato chips)

Classic Reuben

corned beef, sauerkraut, 1000 island dressing marble rye, Swiss cheese

Grilled Chicken Sandwich

bacon, swiss, lettuce, tomato, red onion, brioche bun, honey mustard

Cypress Dog

Hebrew National ¼ pound hotdog on a bun

Cypress Burger

*6 oz certified Angus burger with lettuce, tomato, onion and pickle
(choice of American, cheddar or Swiss cheese, bacon, sautéed mushrooms,
grilled onions)*

Monte Cristo

black forest ham, Swiss cheese, egg battered sourdough, melba sauce

Entrees

Filet Mignon

6oz Certified Angus Beef

Atlantic Salmon

poached (gf), grilled (gf), or horseradish crusted

Pan Seared Scallops

crispy pancetta, cherry tomatoes, red pepper, edamame, basil, creamy grits

Angel Hair Pasta

alfredo or meat sauce

Sauces

*Red Wine Demi Glace, Dijon Cream Sauce, Hollandaise, White Wine Garlic
Butter*

Sides

*Asparagus, Broccoli Spears, Green Peas, Baby Carrots, Green Beans, Corn,
Sautéed Spinach, Fruit Salad, Brown Rice, Baked Potato, Baked Sweet Potato,
Mashed Potatoes, French Fries, Sweet Potato Fries*

Cypress Dinner Menu

Appetizers

Fried Green Tomatoes

cheddar grits, blackened shrimp, country ham gravy, scallions

Southern Tomato Pie

fontina cheese, parmigiana-reggiano, caramelized onions

Shrimp Cocktail (gf)

cocktail sauce, lemon

Lump Crab Cake

gremolata, carrot slaw, roasted garlic tartar sauce

Fried Shrimp

sweet Thai chili mayo

Hearty Vegetable Soup

Salads

Cypress Salad (gf)

spring mix, carrots, cucumbers, cherry tomatoes, red onion, cheddar cheese

Caesar Salad

romaine lettuce, croutons, parmesan crisp, creamy Caesar dressing

Wedge Salad

baby iceberg, diced bacon, tomatoes, bleu cheese crumbs, fried onions

Asian Salad

napa cabbage, romaine, mandarin oranges, cilantro, carrots, toasted cashews, marinated chicken, toasted sesame dressing

Entrees

Filet Mignon

6oz Certified Angus Beef, red wine demi glaze

Atlantic Salmon

poached (gf), grilled (gf), or horseradish crusted

Quarter Roasted Chicken

herbed seasoned and baked

Pan Seared Scallops

crispy pancetta, cherry tomatoes, red pepper, edamame, basil, creamy grits

Low Country Bouillabaisse

andouille, corn, okra, peppers, scallops, shrimp, mussels, seafood broth, grilled baguette

Angel Hair Pasta

alfredo or meat sauce

Sauces

*Red Wine Demi Glace, Dijon Cream Sauce,
Hollandaise, White Wine Garlic Butter*

Sides

*Asparagus, Broccoli Spears, Green Peas, Baby Carrots, Green Beans,
Corn,*

*Sautéed Spinach, Fruit Salad, Brown Rice, Baked Potato,
Baked Sweet Potato, Mashed Potatoes, French Fries, Sweet Potato
Fries*